

# 123V Browns

## Tasting Menu

Chef Stephen Ansell



### Canapés

#### Light Rice Cracker

*kimchi, citrus gel*  
Sy, DeM, Sy

#### Crispy Nem

*Black Mushroom Roll, Black Truffle aioli.*  
Sy

#### Soft Beetroot bread

*Artichoke Purée, Roasted Radish, Zesty Fennel Salad*  
G, Sy, SO2

### Sushi Selection

#### Sichuan

*Roasted Courgette, Raw Carrot, Avocado and Miso Mayo Sauce.*  
Sy

#### New Delhi Nigiri

*Tomato Chutney, Roasted Aubergine & Yellow Curry Mayo, Crispy Shallots.*

#### Green velvet

*Peas purée, fennel tempura, wasabi dust.*

#### Orzo Risotto

*Spinach, green herby oil, asparagus, pine nuts and vegan parmesan.*  
G, N, Sy

#### Cut of Roasted Cauliflower

*Peppercorn Sauce, vanilla butterbean purée, black rice, Red onion pickle Green chutney*  
Ce, G, Sy

#### Dark Chocolate Entremet

*strawberry sauce, fresh strawberries*  
Sy

#### Yuzu Jelly and Sake citrus

*Rose Macaron*  
N



£50

A 15% Discretionary Service Charge will be added to your bill. We adhere to the Government Tipping Act and 100% of service charge is fairly redistributed amongst all 123V employees. Please note that we cannot accept non-monetary tips.

If you feel that someone went far and beyond expectation and you would like to reward them accordingly, please ask them for their service QR code. 123V is proud to present all its menus free from all animal products. Allergens: G: Gluten, SO2: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery