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COCKTAILS · CUISINE · CULTURE

SHARING





SHARING MENU

3 COURSES £35 PER PERSON / 4 COURSES £40 PER PERSON

ONE

SALT & PEPPER EDAMAME BEANS *vg*
PRAWN CRACKERS, SPICY TAMARIND



TWO

SALT & PEPPER SQUID, CHILLI, GINGER
CHICKEN YAKITORI SKEWERS, CORIANDER JAM
BANG BANG CAULIFLOWER, SWEET CHILLI *vg*

THREE

MALAYSIAN KING PRAWN & COCONUT CURRY *vga*
BEEF & BLACK BEAN STIR FRY
CHICKEN KATSU CURRY
TERIYAKI SALMON, PAK CHOI
VEGETABLE & TOFU PAD THAI *vga*
...
STEAMED JASMINE RICE *vg*
SPICY ASIAN SALAD *vg*



FOUR

STICKY TOFFEE PUDDING, MISO CARAMEL *v*
DARK CHOCOLATE & COCONUT SORBET *vg*

V Vegetarian | Vg Vegan | Vga Vegan option available

Scan for nutritional
& allergen information



If you have a food allergy, intolerance, or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A discretionary 10% service charge will be added to your bill. Minimum party size for our sharing menu is 8 guests. All guests must opt for the same tiered package.

ALL COURSES ARE SERVED SHARING STYLE IN THE CENTRE OF THE TABLE.
WE CAN CATER FOR INDIVIDUAL MAIN COURSE REQUESTS WITH A PRE-ORDER 24 HOURS AHEAD OF THE RESERVATION.