

ALLERGEN ADVICE

Keys to indicate allergen present in dish:

G - Gluten	C - Crustaceans
E - Eggs	TN - Tree Nuts
SO - Soybeans	M - Milk
MU - Mustard	SE - Sesame
P - Peanuts	V - Vegetarian
LP - Lupin	CL - Celery / Celeriac
VE - Vegan	MO - Molluscs
F - Fish	SU - Sulphur Dioxide/Sulphites

Spice levels
Mild * Medium ** Hot ***

Please ask your server for advice if you have any severe intolerances.

This is a recyclable menu.

Vermilion is committed to sustainability and respect for the environment. This menu is printed on 100% recyclable paper.

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VERMILION

CONCERT



2 COURSE
£30
per person

3 COURSE
£35
per person

APPETISER
£5
Extra per person



APPETISERS

Artisan Pappadoms ^G

Served with cherry ginger chutney, mint chutney and pickled onions.

Prawn Crackers with Thai Sweet Dipping Sauce ^C

STARTERS

Sushi Dragon Maki Roll ^{C, M, SE, F, G}

Filled with crispy prawn tempura, buttery avocado, sweet radish pickle, chilli paste and sesame. Topped with tobiko. 4 pieces.

Mango Avocado Pani Puri ^{V, G}

A light and crispy fried puffed ball, filled with mango, avocado and served with a spiced sauce. The perfect dish to start any meal. 4 pieces.

Butter Chicken Kofta ^{M, E, G, MU}

Crispy panko coated croquettes with butter chicken and cheddar filling, topped with turmeric tempered mayonnaise. 3 pieces.

Vegan Tibetan Momo Dumplings ^{VE, TN, G, SO}

Fried pastry parcels with vegetable filling tossed in a tangy soy based sauce. 5 pieces.

Tom Yam Khoong*** ^{F, SO, G, C}

Spicy Thai soup with king prawns, galangal, fish sauce, lemongrass and mushrooms.

Korean Fried Chicken Wings** ^{G, SE}

Crispy coated fried chicken wings, glazed in sticky gochujang sauce and sweet honey. Topped with spring onions and sesame seeds. 5 pieces.

Spice levels Mild* Medium** Hot***

MAIN COURSE

Pad Ka Prao** ^{SO, C, E}

Succulent minced chicken, Thai wok stir fried in an aromatic blend of fragrant Thai spices and Holy basil. Topped with a crispy fried egg and served with Jasmine rice.

Pad Thai Khoong ^{E, P, G, C, F, SO}

Famous Thai street food specialty. Rice noodles, king prawns, beansprout, tofu, carrot, spring onion, preserved turnip and eggs in homemade pad Thai sauce.

Butter Chicken ^{M, MU}

Tender flavour infused chicken pieces marinated overnight in spiced yogurt and cooked in a creamy buttery curry sauce. Served with naan bread.

Vegan Yellow Curry Tofu ^{VE, M, SE, G}

A mild Thai curry. An array of vegetables tossed in aromatic Thai herbs and finished with creamy coconut milk. Ideal for those not into spice but want authentic Thai.

Sea Bass Meen Molie Curry* ^{MU, F}

A traditional spiced coconut Sea Bass curry originated from South India. An explosion of colour and flavour. Served with Basmati rice.

Lamb Lal Maas Curry* ^{MU}

Lal Maas is a creamy, rich and spicy lamb curry from Rajasthan, India. Served with nan bread.

DESSERTS

Warm Chocolate Fondant with Thai Milk Tea Ice Cream ^{M, TN, P, E}

Trio of Ice Cream ^M

Taro, Thai Milk Tea, Bubble Tea Brown Sugar Mochi
Vegan Matcha Green Tea Ice Cream ^{VE}

Khanom Pandan ^{M, E, G, SE}

Popular traditional Thai dessert, light, silky pudding with a sweet pandan flavour. Topped with toasted sesame seeds, shredded coconut and served with sweet coconut cream.



EXTRA SIDES

To be ordered as Extras

A selection of our most popular Sides. For more Sides see our Vermilion A La Carte Menu.

Triple Cooked Skin on Fries, Maldon Sea Salt ^G £5.25

Truffle and Parmesan Skin on Fries ^{M, G} £7.85

Egg Fried Rice ^E £5.85