Our ethos is simple to love, share and enjoy.
Our menu is designed to share, plates are typically for two and served tapas-style. We recommend minimum of 2 - 3 dishes person..

HEMISPHERE

EARLY BIRD- ARVO BITES MENU — £25

Choose any 2 dishes marked *+ 1 side

Available: Tuesday-Thursday, 12pm-6.30pm
Friday & Saturday, until 5pm

SNACKS & NIBBLES

OLIVES (VG) 6
Marinated Gordal olives drizzled with extra virgin chilli oil.

BUTTER BOARD (V) 6.5
Fig, nori, Maldon sea salt, pickled shallots, shaved lemon, and micro garden herbs and focaccia.

EDAMAME (VG) 6.5
Tossed with black garlic, maldon sea salt.

LOADED HUMMUS (VG) 8
Lentils, pomegranate, shaved lemon, crispy onions, chilli oil, black pepper, fried rosemary, feta cheese and pitta.

CHARCUTERIE PLATTER 14
A selection of cured parma ham, feta cheese, Gordal olives, baked focaccia, spiced hummus

SUSHI BY URAMAKI

* **SHITAKE MUSHROOM URAMAKI (VG)** 11
Caramelised red onion, and sweet potato.

CRISPY DUCK SALAD FUTOMAKI 13
Cucumber, chilli, spring onion and hoisin sauce.

* **SPICY TUNA URAMAKI** 13
Togarashi and spiced miso.

CARAMEL SALMON URAMAKI 13
Blow-torched hollandaise, pickled daikon, and cucumber.

SOFT SHELL CRAB CALIFORNIA URAMAKI 15
Soft shell crab, avocado & masago

TENKASU URAMAKI 13
Swordfish, tuna, salmon topped with crunches and sweet miso.

CHICKEN KATSU FUTOMAKI 13
Spring onion, chili and chives with Katsu mayoniase

SASHIMI ON ICE 18
A chilled selection of fresh tuna, salmon, and swordfish sashimi, served on ice.

4 PIECES OF NIGRI 9
Choose a selection of either, salmon, tuna, swordfish, or bell pepper.

MEAT & FISH

* **CRISPY CHICKEN** 12
Sticky chilli sauce, passionfruit gel, fresh radish, and toasted sesame seeds.

* **PORK BELLY** 13
Tender pork belly with crunchy pork puffs, smooth parsnip, pickled apple tomato salsa.

KANGAROO DUMPLINGS 13
Served with Shiraz wine teriyaki sauce and pickled beets (4 pcs)

LAMB CHOPS 16
Chargrilled lamb chops, spicy gochujang, tangy nam jim, and pickled cucumber. (2 pcs)

PICANHA STEAK - HOT SLATE 200G 35
Served with fried onions, green beans, finished with XO sauce.

SURF & TURF GRILL 25pp
Lamb chops, 4oz picanha steak, swordfish skewer, and U8 grilled shrimp with lemon and garlic.

BLACK COD WITH MISO 35
Rich, buttery fish, marinated for 48 hours in passionfruit and sweet miso

PAN-FRIED TIGER PRAWNS 13
Chimichurri, aji panca dressing, and lemon gel.

* **CRAYFISH CRISPY RICE** 9
Crispy rice topped with crayfish (2 pcs).

SWORDFISH SKEWERS 13
Grilled skewers pink grapefruit salad mint butter sauce (2 pcs)

* **COD TEMPURA** 13
Black garlic miso, mint, pickled shallots, and daikon salad.

CRISPY SOFT SHELL CRAB CURRY 16
Curried lemongrass velouté, pink peppercorns, and mango pineapple crush.

PLANT

ASPARAGUS TEMPURA (VG) 12
Crispy asparagus spears with glazed miso and light lemon marmalade.

LEMON PEPPER GNOCCHI (V) 9
Gnocchi with lemon and basil cream, celery, and red onion relish.

* **BAKED AUBERGINE & BEETROOT (V)** 11
With cream cheese, Figs honey and nut dukkah

SWEETCORN FRITTERS 12
With coconut green chilli sauce.

* **CRISPY CAULIFLOWER (V)** 12
Crispy cauliflower tossed in miso, truffle, parmesan, black garlic, with pickled green pepper.

SALADS

* **HEMISPHERE CAESAR (V)** 8
Baby gem lettuce with garlic nori aioli, parmesan, and spiced croutons. **Add chicken for £4.**

THAI BEEF SALAD 14
Red onion, mint, coriander, cherry tomato, chilli, and a citrus soy dressing.

GOAT'S CHEESE, APRICOT & WALNUT 11
Baked goat's cheese with balsamic dressing, tomato, mint, and green onions.

SIDES

FRIED CORN (V) 6.5
Grilled mozerella cheese, spicy mayo.

SWEET POTATO FRIES (VG) 6.5
loaded with katsu mayonnaise, crispy onions, and nori salt

CHARRED BROCCOLI (VG) 6.5
With sesame dressing and spiced nut crumble.

JASMINE RICE 5
Fragrant steamed jasmine rice.

(**V**) - Vegetarian, (**VG**) - Vegan. Our menu is 90% gluten-free and adaptable. Please inform our team of any allergies or dietary needs before ordering.

Share your photos tag @hemispherewb

HEMISPHERE

SET MENUS

Our ethos is to love, share, and enjoy.

Our set menus are designed for sharing. If choosing a set menu, the entire table must select the same one.

Groups of **seven or more** are required to dine from a set menu. Or we can tailor a menu for your party and a member of staff will guide you through your order.

This ensures portions are shared fairly and allows our team to provide the best possible service. Dishes will be served as they're ready!

ELEGANCE
36 PP (MIN 2)

BUTTER BOARD (V)
Fig, nori, Maldon sea salt, pickled shallots, shaved lemon, and micro garden herbs and focaccia.

OLIVES (VG)
Marinated Gordal olives drizzled with extra virgin chilli oil.

CHICKEN KATSU FUTOMAKI
Spring onion, chili and chives with Katsu mayoniase

COD TEMPURA
Black garlic miso, mint, pickled shallot, and daikon salad.

PORK BELLY
Tender pork belly paired with crunchy pork puffs, smooth parsnip, pickled apple tomato salsa.

BAKED BEETROOT AND CREAM CHEESE (V)
honey, figs and mixed nut crumble

SWEET POTATO FRIES (VG)
loaded with katsu mayonnaise, crispy onions, and nori salt

FRIED CORN (V)
Grilled mozerella cheese, spicy mayo.

SIGNATURE
50 PP (MIN 2)

EDAMAME (VG)
Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

LOADED HUMMUS (VG)
Lentils, pomegranate, shaved lemon, crispy onions, chilli oil, black pepper, fried rosemary, feta cheese and pitta.

SPICY TUNA URAMAKI
Togarashi and spiced miso.

CARAMEL SALMON SUSHI ROLL
Blow-torched hollandaise, pickled daikon, and cucumber.

CRISPY CHICKEN
Sticky chilli sauce, passionfruit gel, fresh radish, and toasted sesame seeds.

CRISPY SOFT SHELL CRAB CURRY
Curried lemongrass velouté, pink peppercorns, and mango pineapple crush.

LAMB CHOPS
Chargrilled lamb chops, spicy gochujang, tangy nam jim, and pickled cucumber.

SWORDFISH SKEWERS
Grilled skewers pink grapefruit salad mint butter sauce

JASMINE RICE
Fragrant steamed jasmine rice.

INDULGENCE
70PP (MIN 2)

EDAMAME (VG)
Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

TENKASU URAMAKI
Swordfish, Tuna, Salmon topped with crunches & sweet miso.

THAI BEEF SALAD
Red onion, mint, coriander, cherry tomato, chilli, and a citrus soy dressing.

COD TEMPURA
Black garlic miso, mint, pickled shallot, and daikon salad.

KANGAROO DUMPLINGS
Served with Shiraz wine teriyaki sauce and pickled beets (4 pcs)

PAN-FRIED TIGER PRAWNS
Chimichurri, aji panca dressing, and lemon gel.

PICHANA STEAK - HOT SLATE
Served with fried onions, green beans, finished with XO sauce.

ROAST GLAZED SALMON
Chilli miso, green beans, nam jim sauce

CHARRED BROCCOLI (VG)
With goma dressing and spiced nut dukkah.

(**V**) - Vegetarian, (**VG**) - Vegan. Vegan and Vegetarians please ask to see our nature inspired set menu. Our menu and be 90% gluten-free adaptable.
Please inform our team of any allergies or dietary needs before ordering.