

Gummer Menu

A celebration of Filipino flavours, crafted with the finest British summer produce. Traditional recipes and seasonal ingredients come together to create a unique expression of the Piraso experience.

£25 - 2 Course | £32 3-Course

fancy trying all the starters? upgrade to a sharing platter for only £9.99



piraso
MODERN FILIPINO

Starters

Lumpia

filipino pork spring rolls served with homemade sweet chilli sauce

Lumpia Gulay (v,ve)

filipino vegetable spring rolls served with homemade sweet chilli sauce

Siomai

crispy chicken and prawn dumplings with herbs and aromats served with lemon-soy and prawn chilli aioli

Liempo Kinilaw

grilled pork belly pieces tossed in a refreshing mix of tomatoes, cucumber, green apple, red onion, coriander and mixed salad with a soy vinaigrette dressing

Kamote (v, ve)

filipino style sweet potato croquettes with asparagus, wild mushrooms, ginger and chillies served with a fresh lime aioli.

Dessert

Signature Ube Fondant

*purple yam and white chocolate fondant served with a refreshing young coconut sorbet *£3 supplement*

Barako Brownie

dark chocolate brownie with a coffee caramel served with dry roasted philippine coffee sorbet and meringue.

Mains

Inasal

chicken thigh pieces marinated in lemongrass, garlic and soy served with summer salad and steamed fragrant rice

Crispy Liempo Paksiw

deep fried crispy pork belly with a sweet and peppery lechon paksiw sauce served with fragrant steamed rice

Beef Pares and Mushrooms

Slow braised beef shin pieces cooked in five spiced, mixed coloured mushrooms, spring onions on a rich braising sauce served with garlic rice

Pinoy Chicken Curry

crispy. panko chicken in a mild-curry spiced coconut sauce with potatoes, carrots, coriander served with steamed fragrant rice (Vegan Adaptable)

Pinakbet Gisado at Hipon

black tiger prawns tossed in fresh tomatoes and garlic with fine green beans, butternut squash, aubergine served with steamed fragrant rice (Vegan Adaptable)

Rhubarb and Peach Pie (V, VeA)

peach and rhubarb pocket puff pastry pies, rhubarb salad served with condensed milk ice cream

Sorbets and Ice Creams

Caramel Ice Cream

Barako Coffee Sorbet

Condensed Milk Ice Cream

Summer Fruit Sorbet (V,Ve)

Young Coconut Sorbet (V,Ve)