**Allergies + Intolerances**

If you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. The manager on duty will personally take and deliver your order, whilst the kitchen manager will personally prepare your food as you require. This may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination. Please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present.

Please note whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain.

Our staff receive 100% of tips.

Full nutritional information can be found at wagamama.com/our-menu.

All of our vegan dishes have been registered with The Vegan Society.
this menu has been designed for a non-gluten diet

it’s a selection of our dishes that do not contain gluten in their ingredients, these dishes are full of flavour, either remaining true to their original recipes or having been subtly modified to suit a non-gluten diet

sides

10104 • edamame (vg) 4.5
beans with salt or chilli-garlic salt

10117 • duck wraps ❇️ 6.25
shredded crispy duck, cucumber, spring onion, lettuce wraps, tamari sauce

1016 • prawn kushiyaki 6.75
skewered grilled prawns, lemongrass + chilli marinade, caramelised lime

mains

nikko curry • new •
fragrant + citrusy, coconut, lemongrass + turmeric soup, roasted butternut squash, tenderstem broccoli, mangetout, bok choy, beansprouts, chilli, coriander, ginger, fresh lime, chilli oil, side of white rice with sesame seeds, make it your own + try glass noodles or brown rice instead of white

1014 • chicken + turmeric cauliflower 11.95
1015 • sea bream ❇️ 13.25
1016 • yasai + tofu + turmeric cauliflower (vg) 10.95

1048 • chicken + prawn pad thai 11.25 • refreshed •
rice noodles, chicken, prawns, egg, beansprouts, leeks, chilli, red + spring onion, mint, coriander, fresh lime

1049 • pad thai salad 10.75 • refreshed •
ginger chicken + prawns, mixed leaves, mangetout, baby plum tomatoes, shredded pickled beetroot, carrot + red onion, nuoc cham + ginger miso dressing

1050 • grilled chicken ramen 10.25
grilled marinated chicken, rice noodles, light chicken broth, pea sprouts, spring onion

desserts

10122 • pink guava + passion fruit sorbet (vg) 4.5
with fresh mint

1013 • vanilla pod ice cream (v) 4.5
with passion fruit sauce

10127 • vietnamese coffee ice cream (v) 4.5
with chocolate wasabi sauce + caramelised sesame seeds

10128 • salted caramel ice cream (v) 4.5
with caramelised sesame seeds, chilli toffee + ginger sauce

10140 • coconut reika ice cream (v) 4.5
with coconut flakes + passion fruit sauce

10153 • chocolate + orange blossom ice cream (vg) 4.5
with passion fruit coulis + fresh mint

10151 • strawberry + yuzu ice cream (vg) 4.5
with raspberry compote + fresh mint

10138 • white chocolate + matcha cheesecake (v) 6.25
with vanilla ice cream, chocolate sauce, mixed sesame seeds, fresh mint