

A LA CARTE MENU

STARTERS

Bread Basket (V) Trio of Flavoured Butter.	7	Indonesian Chicken Fried vegetables, sweet soya and bread roll.	12
Salt & Pepper Squid Crispy Salt & Pepper Squid, Smoked Paprika, Chilli, Spring Onion & Sweet Chilli Dip.	13	Crispy Halloumi (V) Fried Halloumi served with Pomegranate, Pea Shoots, Harissa Mayo.	11
Tempura Prawns Chilli, Spring Onion, Sweet Chilli Dip.	15	Pan Fried Scallops Cauliflower Puree, Black Pudding, Crispy Bacon.	18
Crispy Beef Chilli, Spring Onion, Coriander, Sweet Soy & Chilli Sauce.	12	Sharing Starter Mixed Olives, Crispy Halloumi, Indonesian Chicken, Salt & Pepper Squid.	20

FISH & SEAFOOD

Aromatic Salmon Sticky Coconut Rice, Stir Fried Vegetables, Green Thai Curry Paste.	25	Blackened Miso Cod Pickled Fennel, Bok Choy, Chilli, White Miso, Coriander Cress.	24
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*Recommended wine match:
Chardonnay - Cape - Heights*

*Recommended wine match:
Macabeo - Borsao*

Crab & Lobster Linguine White, Crab Meat, Lobster Bisque, Chilli Petite Salad.	29	Pan Fried Sea Bass Fillet Crushed New Potato, Chilli & Garlic Broccoli, Saffron Reduction, Fish Sauce.	23
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*Recommended wine match:
Provence Rose - Diamarine*

*Recommended wine match:
Chardonnay - Cape - Heights*

VEGAN & VEGETARIAN

Pesto Conchiglie (V) Conchiglie Pasta, Pesto, Courgettes, Broccoli, Spinach, Pine Nuts, Parmesan.	17	Vegan Burger (VG) Lettuce, Tomato, Onion, Gherkins, Vegan Mayo & Cheese, Chips.	18
Black Truffle Mac 'n' Cheese (V) Toasted Truffle Crumbs.	20	Mushroom Poke Bowl (VG) Coconut Rice, Mooli, Avocado, Chestnut, Shimeji & Enoki Mushrooms, Broccoli, Hazelnuts, Truffle Sauce.	22

Please be aware that our dishes are prepared in kitchens where nuts, gluten etc. are commonly used. Unfortunately, our dishes may contain traces of these products. All dishes may contain items not mentioned in the menu description. If you have a food allergy or special dietary needs, please notify our staff.

A 12.5% discretionary charge is added to the bill. All gratuities go directly to our staff.

MEAT & POLUTRY

All steaks are served with Sautee Mushrooms, Cherry Tomato, Onion Flower and Chips.

Fillet 39

Recommended: Blue - Well Done

*Recommended wine match:
Cabernet Sauvignon - Sierra Grande*

Ribeye 35

Recommended: Medium Rare - Medium Well

*Recommended wine match:
Merlot - Marcel Martin*

Lamb Rack 28

Fondant Potato, Pea & Truffle Puree, Split Peas, Mint Jelly, Mint Jus

*Recommended wine match:
Merlot - Marcel Martin*

Pork Cheeks 'n' Belly 26

Grain Mustard Mash, Margaret Cabbage, Crackling, Honey & Clove Jus.

*Recommended wine match:
Rioja Crianza - Ontanon*

10/10 Beef or Chicken Burger 18

Charr Grilled 6oz Beef or Chicken Fillet Burger, Lettuce, Tomato, Onion, Gherkin, Bacon, Cheddar Cheese, Harissa Mayo, Chips.

*Recommended wine match:
Merlot - Marcel Martin*

Half Chicken 23

Deconstructed Half Chicken, Onion Puree, Carrots, Spicy Chimichurri.

*Recommended wine match:
Merlot - Marcel Martin*

Chicken Milanese 18

Rocket, Cherry Tomato, Capers, Red Onion, Pesto Dressing.

*Recommended wine match:
Pinot Noir - Jean Balmont*

Chicken Ceasar Salad 20

Grilled Chicken, Baby Gem, Croutons, Parmesan, Anchovy, Caesar Dressing.

*Recommended wine match:
Provence Rose - Diamarine*

SIDES & SAUCES

Truffle & Parmesan Chips	7
Sweet Potato Fries	7
Mash Potato	5
Creamed Spinach	7
Chilli and Garlic Broccoli	6
Mac & Cheese	8

Peppercorn Sauce	3
Red Wine Sauce	3
Chimichurri Sauce	3

Sunday Roast

Roast Beef	24
Roast Chicken	22
Vegetarian/Vegan option available	19

Sharing Tuesday

Sharing steak
with two sides of your choice
and bottle of house wine.

Just £35 per person.

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