

A LA CARTE MENU

STARTERS

Bread Basket (V) Trio of Flavoured Butter.	7	Smoked Chicken Rillette Bacon Mousse, Crispy Skins, Toasted Bread.	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	Sea Bream Ceviche Orange, Grapefruit, Sesame Dressing.	13
Pan Fried Scallops Cauliflower Puree, Black Pudding, Crispy Bacon.	14	Goat Cheese Ballotine (V) Roasted Vegetables, Tomato Sugo.	11
King Prawns King Prawns Cooked in Garlic, Touch of Chilli, White Wine & Cream, Toasted Bread.	15	Sharing Starter Mixed Olives, Crispy Halloumi, Smoked Chicken Rillette, Salt & Pepper Squid.	20

FISH & SEAFOOD

Aromatic Salmon Sticky Coconut Rice, Stir Fried Vegetables, Green Thai Curry Paste. <i>Recommended wine match: Chardonnay - Cape - Heights</i>	25	Monkfish Tail & Parma Ham Cauliflower Florets, Hazelnuts, Dauphinoise Potato, Citrus Sauce. <i>Recommended wine match: Sauvignon Blanc - The Cloud Factory</i>	34
Crab & Lobster Linguine White, Crab Meat, Lobster Bisque, Chilli Petite Salad. <i>Recommended wine match: Provence Rose - Diamarine</i>	29	Pan Fried Sea Bass Fillet Crushed New Potato, Chilli & Garlic Broccoli, Saffron Reduction, Fish Sauce. <i>Recommended wine match: Chardonnay - Cape - Heights</i>	23
Blackened Miso Cod Pickled Fennel, Bok Choy, Chilli, White Miso, Coriander Cress. <i>Recommended wine match: Macabeo - Borsao</i>	24	Fishcake Salmon, Cod & Prawn Fishcake, Mange Tout, Roasted Peppers, Grain Mustard Dressing, Tartare Sauce. <i>Recommended wine match: Gremlet or Prosecco</i>	18

VEGAN & VEGETARIAN

Mushroom Poke Bowl (VG) Coconut Rice, Mooli, Avocado, Chestnut, Shimeji & Enoki Mushrooms, Broccoli, Hazelnuts, Truffle Sauce.	22	Miso Aubergine (VG) Cauliflower Cous Cous, Sultanas, Coriander, Coconut Yogurt.	19
Pesto Conchiglie (V) Conchiglie Pasta, Pesto, Courgettes, Broccoli, Spinach, Pine Nuts, Parmesan.	17	Jackfruit Bang Bang Salad (VG) Chinese Leaf, Pickled Mooli & Carrots, Spicy Peanut Sauce, Chilli, Coriander.	20
Black Truffle Mac 'n' Cheese (V) Toasted Truffle Crumbs.	20	Vegan Burger (VG) Lettuce, Tomato, Onion, Gherkins, Vegan Mayo & Cheese, Chips.	18

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, Truffle & Parmesan 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 - Les Oliviers

Sirloin 32
Recommended: Medium Rare - Medium Well

Recommended wine match:
Rioja Crianza - Ontanon

Lamb Rack 28
Fondant Potato, Pea & Truffle Puree,
Split Peas, Mint Jelly, Mint Jus

Recommended wine match:
Merlot - Les Oliviers

Pork Cheeks 'n' Belly 24
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 - Les Oliviers

Half Chicken 23
Deconstructed Half Chicken, Onion Puree,
Carrots, Spicy Chimichurri.

Recommended wine match:
Merlot - Les Oliviers

Chicken Milanese 18
Rocket, Cherry Tomato, Capers, Red Onion,
Pesto Dressing.

Recommended wine match:
Pinot Noir - Jean Balmont

Chicken Bang Bang Salad 20
Chinese Leaf, Pickled Mooli & Carrots,
Spicy Peanut Sauce, Chilli, Coriander.

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

Peppercorn Sauce 2
Red Wine Sauce 2
Chimichurri Sauce 2

Sunday Roast

Roast Beef 24
Roast Chicken 22

Vegetarian/Vegan 19
option available

Sharing Tuesday

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

Just £35 per person.