

CLASSIC BREAD & BUTTER

Majul Date Butter & Aged Balsamic £4.50

Appetizers

CHILLI CHEESE EMPANADA

Pico De Gallo & Salsa f6

3 Courses £45

Starters

BLACKBERRY DUCK MAGRET

Pan-Seared Duck, Pickled Golden & Candied
Beetroots & Green Pepper Chimichurri

LEEK & POTATO VELOUTÉ

With a Creamy Liaison & Butter Croutons

PANKO CHICKEN

Stuffed with Candied Cabbage, & Sweet Soy Glaze

LEMON CURED SALMON

With Chilli Pickled Cucumbers & Ceasar Sauce

Main Course

HARRISSA LAMB SHANK

WIth Pea Pom Puree, Creamy Leek
Compote & Lamb Demi-Glace

HONEY ROASTED AUBERGINE (V)

With Grilled Portobello Mushroom, Roasted Tomato Granita, Chilli Mayo & Rose Petal Mayo & Dusted Sweet Saffron

CRANBERRY CHICKEN BREAST

Chicken Rolled with Cranberry Stuffing, Creamy
Polenta Mash, Chicken Velouté, Tajin Popcorn &
Charred Sweetcorn

PAN SEARED HAKE

Crispy Crushed Potato, Bernaise Sauce & Baby Shrimp & Samphire

Steaks

All Steaks come with an EXTRA charge! Please See added Supplement Price.

All Steaks are served with Honey Confit Tomatoes, Grilled Mushrooms & Peppers & Fries

SIRLOIN £12

RIBEYE DRY AGED £14

Desserts

MANGO MACAROON SANDWICH

Filled With Passionfruit Coulis,
Mango Shantilly & Mango Sorbet

OOLONG POACHED PEAR

With Italian Meringue, Candied

Cashews, Milk Minute Cake & Creme

Anglaise

CARAMEL FONDANT

With Caramel Bites, Cookie Crumb & Cornflake Gelato.

AVAILABLE MONDAY - FRIDAY EVENINGS

FOOD ALLERGIES AND INTOLERANCES: WHEN YOU ORDER YOUR FOOD PLEASE STATE IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES.

PLEASE BE AWARE IT IS NOT POSSIBLE TO GUARANTEE AGAINST ALL POSSIBILITIES OF ALLERGEN TRACES OR ALLERGEN CROSS-CONTAMINATION.

ALL PRICES ARE INCLUSIVE OF VAT.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.