

While You Browse £2.90

Deville Whitebait & Tartare  
Marinated Olives  
Roast Chorizo  
Boquerones & Chimichurri  
Halloumi Pakora



Aperitif

Prosecco  
Seasonal Bellini  
Aperol Spritzer  
Sherry  
White Port

Amuse Bouche

£4.50

'Birds Nest' Salted Leek Hay, Quail Eggs, Bacon Gel, Puffed Wild Rice, Mustard Frills & Nasturtiums

Larder

Soft Shell Crab with a Lemon & Lime Leaf Puree with Soy, Crisp Chilli, Ginger & Spring Onion Salad £8.90  
Kentucky Fried Pigeon, Mushroom Duxelle, Burnt Sweetcorn & Chilli, Charred Baby Leeks & Smoked Sauce £8.90  
Wild Mushroom Fricassee with Confit Egg Yolk, Celeriac Pasta, Black Pudding & Smoked Bacon Crumb £8.70  
'Tuna Sea Bed' Wasabi Mayonnaise, Carrot & Mooli, Cucumber Diamonds, Edamame, Mirin & Seaweed £9.20  
'Snail Garden' Chicory & Rapeseed Soil, Braised Snails, Garlic Yoghurt, Salsify Bark & Baby Vegetables £9.40

Sauce

Piquillo Pepper Yuk Sung with Lettuce, Baby Corn, Basil & Beansprout Salad & Puffed Vermicelli Noodles £18.50  
Seared Marlin with Sweet Ginger Mash, Pak Choy & Pomegranate, Mussels with Pomelo, Chilli & Lime £22.00  
Pork Tenderloin, Scallop Potato, Wild Garlic Relish, Chorizo Quail Eggs, VIP Asparagus, Chive & Hyssop £19.50  
Lebanese Lamb Rump, Spiced Rice, Man'oushe Flat Bread, Fennel Humus, Green Olive Crisp & Minted Jus £20.50  
Lemon Sole Cured in Lemon Verbena, Lime Beignets, Squid Ink Sphere, Caramelised Fennel & Chervil £24.50

Chateaubriand 18 oz. for Two to Share

(Limited Availability, Minimum Waiting Time 25m) £64.00

A Thick Cut Tenderloin Fillet Served with Ratee Potatoes, Foie Gras, Garlic Mushrooms & Truffle Sauce

We Recommend a Perfect Marriage with Steak, Corbieres, Chateau Haut Gluon, a 2009 Red Wine in a Vintage Port Bottle

Dry Aged Marinated Steak

Side Condiment £1.50

Sirloin 10 oz. £21  
Ribeye 10 oz. £23  
Fillet 8 oz. £27

Port & Peppercorn Sauce  
Tarragon & Mushroom Cream  
Kimchi Butter

Accompanied by Roasted Ratee Potatoes, Spring Cabbage Coleslaw, Tobacco Onions, Hay Smoked Chestnut Mushrooms, Cherry Tomatoes & Germinated Rapeseed Salad

Sides £3.90

Thai Spiced Prawn Crackers	Chips	Roast Chorizo
Spanish Salted Corn & Nuts	Deville Whitebait & Tartare	Bruschetta
Salt & Pepper Squid with Asian Vegetables	Tempura Tiger Prawns	Halloumi Pakora
Cheese & Garlic Bread	Boquerones with Chimichurri	Buttered Green Vegetables
Tobacco Onions	Caramelised Nuts	Welsh Rarebit

All Our Food is Freshly Prepared & Cooked to Order, Please Be Patient at Busy Times

Please Ask for Available Menus to Suit Any Requirements & Allergies



## Transition

£3.50

**Dill Ice Cream with a Burnt White Chocolate & Digestive Crumb, Fennel Pollen & Flowers from the Mermaid Garden**

*A Dish Designed to Allow Your Taste Buds to Flow from Savoury to Sweet*

## Pastry

### Beetroot, Honey & Toasted Oats

£9.00

*Honey & Ricotta Cheesecake with an Oat & Digestive Crunch, Honeycomb, Beetroot Cloud & Beetroot Sorbet  
Pair's Beautifully with a Glass of Moscato Passito "Palazzina" 2012 (Italy) ABV 13.5%*

### Lychee, Basil & Yuzu Soufflé

£9.10

*Light Lychee & Sweet Basil Soufflé with a Coconut Crumb, Green Thai Sorbet with a Hint of Green Chilli  
Excellent with a Glass of Late Harvest Sauvignon Blanc, Echeverria 2011 ABV 13.5%*

### Mississippi Mud Pie (20m waiting time)

£10.80

*Frangelico Parfait with Chocolate Fudge Sauce, Hazelnut Sugar Drop, Chocolate Hazelnut Mud & Goats Milk Sorbet  
Marries Well with a Glass of Quady Muscat "Elysium" (California) ABV 15%*

### Orange Blossom Tree

£10.50

*A Chocolate & Orange Forest with a Rhubarb Mousse, Orange Blossom Gel, Kumquat Stones, Almond Moss & Tagetes  
Perfectly Combined with a Glass of Tokaj, Noble Late Harvest, Katinka (Hungary) 2013 ABV 12%*

**Homemade Ice Cream:** Vanilla Tonka Bean, Coconut & Cardamom, Chocolate & Blackbean, Goats Milk

**Homemade Sorbet:** Pineapple & Thai Basil, Greek Yoghurt or Green Thai £1.60 per scoop

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**Perhaps You Would Like to See our Carefully Selected List of  
Artisan Cheeses and Notable Ports?**

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## Freshly Ground 'Black Dragon' 100% Fairtrade Coffee

*A blend of the very best South American coffee beans with a touch of the Far East for balance  
With a hint of premium Vietnamese Dragon Ball to give the blend body and bite.*

**Three Petit Fours; Chocolate Toffee, Orange Madeline, Banana Pâte de Fui with a Coffee of Your Choice**

£5.95

Regular Coffee / Decaf Regular

£2.95

Cappuccino

£2.95

Latte

£2.95

Espresso

£1.50

Double Espresso

£3.00

Liquor Coffee

£6.50

Cadburys Hot Chocolate, Cream & Dustings of Cocoa

£3.00

Black Forrest Hot Chocolate, with Cherry Brandy, Cream & Dustings of Cocoa

£6.50

Baileys Flat White Martini

£7.50

## Buddha Tea Selection

**100% Natural Herbal Supplement in an Unbleached Tea Bag**

£2.90

*Chai, Ginger Root with Fresh Lemon, Holy Basil, Lavender & Rose Chakra,*

*English Breakfast Tea, Earl Grey, Sencha Green Tea*

**or**

*A Pot of Fresh Mint Tea*

£2.60