

While You Browse £3.20

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, Smoked 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

Sweet Potato Kofta with a Sweet Chilli Glaze, Compressed Mango, Bok Choy, Cucumber & Mint Taziki £8.60

Kentucky Fried Pigeon, Mushroom Duxelle, Burnt Sweetcorn & Chilli, Charred Baby Leeks & Smoked Sauce £8.90

Black Pit Tiger Prawns, Jamacian Spiced Slaw, Fresh Lime Quinoa, Sweet Spiced Pepper Salsa & Coriander £7.90

Sauce

Dim Sum of Elderflower, Fennel & Beetroot, Artichoke Miso & Basil, Crispy Duck Tongue & Jungle Salad £19.50

Lebanese Lamb Rump, Spiced Rice, Man'oushe Flat Bread, Fennel Humus, Green Olive Crisp & Minted Jus £20.50

Venison Loin, Potato Rosti, Broad Beans, Wild Rice Herb Crumb, Pine Nuts, Golden Beetroot & Blackberry £21.00

Lemon Sole Fillets, Pomme Torte, Sole Tartare, Courgette Ribbons, Romanesco, Watermelon & Marsh Mint £23.50

We also have Pan Fried Hake as an available alternative £19.00

Chateaubriand 18 oz. for Two to Share (Limited Availability, Minimum Waiting Time 25m) £64.00

A Thick Cut Tenderloin Fillet Served with Ratte Potatoes, Seasonal Vegetables, Smoked Mushrooms & Truffle Sauce

We Recommend the 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

Port & Peppercorn

Ribeye 10 oz. £23

Chimichurri

Fillet 8 oz. £27

Wild Garlic Butter

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

Sides £4.50

Thai Spiced Prawn Crackers

Micro Salad

Roast Chorizo

Spanish Salted Corn & Nuts

Deville Whitebait & Tartare

Chips

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

We have a wide range of Vegan Wines, please look out for the  in the Wine List



Transition

Yuzu Sorbet with Orange Oat Crumb, Puffed Quinoa, Candied Citrus & Borage Flower

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

£3.90

Pastry

Caribbean Pineapple, Coconut & Rum

Chargrilled Pineapple, Coconut Crumb, Sweet Pineapple Salsa, Rum Caramel, Coconut Pearls, Pineapple & Basil Sorbet
Pair's Beautifully with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%

£9.20

Lychee, Basil & Yuzu Soufflé

Light Lychee & Sweet Basil Soufflé with a Coconut Crumb, Green Thai Sorbet with a Hint of Green Chilli
Excellent with a Glass of Chilled Gozenshu & Yuzu Sake, (Japan) ABV 7%

£9.10

Mississippi Mud Pie (20m waiting time)

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%

£10.80

Champignon Forestier

Fallen Tree of Chocolate & Mushrooms with a Cepe Chantilly, Trumpette Mud, Chocolate Mousse & Tuile Branches
Perfectly Combined with a Glass of Tokaj, Noble Late Harvest, Katinka (Hungary) 2013 ABV 12%

£10.80

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

Homemade Sorbet: Golden Beetroot or Green Thai £1.80 per scoop

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

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; Orange Fudge, Chocolate Moelleux, Popping Vimto Gum 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