

## Dairy

### 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

### From the Larder

Soft Shell Crab with a Lemon & Lime Leaf Puree with Soy, Crisp Chilli, Ginger & Spring Onion Salad £8.90  
Winters Woods of Salsify Bark, Crisp Leek & Quinoa Soil, Wild Rice, Parsnip Crisps & Enoki Mushrooms £8.60  
Peppered Venison Carpaccio, Reindeer Moss, Pickled Red Onion Leaves, Pine Needle Crumb & Pomegranate £8.90  
Tiger Prawns in a Pomelo Vinaigrette, Spiced Crisp Nori, Wasabi Crumb, Pink Ginger & Red Dulce Sorbet £8.40

### From Sauce

Lebanese Buckwheat Tabbouleh, Fennel Dolmades, Za'atar Sesame Bread, Kolokythokeftedes & Muhammara £20.50  
Beef Cheek Braised in Soy & Ginger, Chargrilled Broccoli, Romanesco Florets, Smoked Bone Marrow Mash £21.50  
Duck Breast, Balsamic Braised Shallots, Panned Quails Egg, Confit Duck Leg, Game Crisps & Tarragon Jus £21.00  
Halibut, Parmentier Potatoes, Clementine Puree, Purple Sprouting, Cured Radicchio Salad & Borsht Sauce £23.70  
We also have Pan Fried Hake as an available alternative £19.50

### Porterhouse T-Bone Steak 18 oz.

(Limited Availability, Minimum Waiting Time 25m) £34.50

Served on the Bone with Roasted Ratte Potatoes, Seasonal Vegetables, Rapeseed Micro Herb Salad & 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  
Ribeye 10 oz. £23  
Fillet 8 oz. £27

Port & Peppercorn  
Sun Dried Tomato & Pine Nut Pesto  
Smoked Garlic & Shallot Butter

Accompanied by Lemon Thyme Ratte Potatoes, Germinated Rapeseed Salad, Tobacco Onions,  
Tigerella Tomatoes & Garlic Mushrooms

### Sides £4.50

Thai Spiced Prawn Crackers  
Spanish Salted Corn & Nuts  
Salt & Pepper Squid with Asian Vegetables  
Garlic Bread  
Tobacco Onions  
Bruschetta

Sweet Pepper Drop Micro Salad  
Deville Whitebait & Tartare  
Tempura Tiger Prawns  
Boquerones with Chimichurri  
Caramelised Nuts

Roast Chorizo  
Chips  
Halloumi Pakora  
Sautéed Green Vegetables

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

## Dairy



### Transition

£4.50

Green Apple Sorbet with a Candied Zest & Apple Salsa, Spiced Ginger Gel & Purple Shizo  
A Dish Designed to Allow Your Taste Buds to Flow from Savoury to Sweet

### From Pastry

#### Raspberry & Rosemary Soufflé

£9.10

Light Raspberry & Rosemary Soufflé with Logan Berries and a Raspberry Sugar  
Excellent with a Glass of Chilled Gozenshu & Yuzu Sake, (Japan) ABV 7%

#### Lychee, Coconut & Passionfruit

£7.50

Passionfruit & Champagne Granite with Coconut, Raspberry Gel & Fresh Filled Lychees  
Marries Well with a Glass of Quady Muscat "Elysium" (California) ABV 15%

#### Romeo & Juliet's Poison

£7.50

A Smoking Cauldron of Fresh Fruit Accompanied by a Chai Tea & Rum Consume  
Marries Perfectly with a Glass of 'Late Harvest Sauvignon Blanc' 2011

**Homemade Sorbet:** Golden Beetroot, Green Apple or Pomegranate & Ginger £1.80 per scoop

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

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### Freshly Ground 'Black Dragon' 100% Fairtrade Coffee with Soya Milk

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.

Regular Coffee / Decaf Regular £2.95

Latte £2.95

Espresso £1.50

Double Espresso £3.00

Liquor Coffee £6.50

### Buddha Tea Selection with Soya Milk

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, Rooibos, Sencha Green Tea

or

A Pot of Fresh Mint Tea £2.60