

Dairy

While You Browse £3.20

Deville Whitebait & Tartare
Marinated Olives
Roast Chorizo
Boquerones & Chimichurri



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
Barbados Edamame Fritter, Coconut, Pineapple & Chilli Sunrise, Lime Cured Pak Choy & Cilantro Salsa £8.90
Smoked Duck with Reindeer Moss, Pickled Red Onion Leaves, Pine Needle Crumb & Pomegranate Dressing £8.90
Hamachi Kingfish & Salmon Sashimi, Marinated Keta, Octopus, Wasabi Crumb & Jinzu Gin Sorbet £10.90

From Sauce

Romanesco with Truffle Duxelle, Crisp Cauliflower, Caramelised Shallot, Wild Garlic & Mushroom Leaves £20.50
Pork Tenderloin, Dressed Jersey Royals, VIP Asparagus, Broccoli Puree, Fennel Pollen & Tarragon Jus £21.00
Lamb Rack, Green Herb Buckwheat Risotto, Confit Garlic, Baby Leeks, Preserved Lemons & Mint Jus £22.00
Flamed Trout with Chargrilled Ratte's, Sliced Radish, Yuzu Puree, Heritage Carrots, Clams & Pea Shoots £19.50
We also have Pan Fried Hake as an available alternative £19.50

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, Germinated Rapeseed Salad & Truffle
We Recommend the Perfect Marriage with Steak; Corbieres, Chateau Haut Gluon, a 2009 Red Wine in a Vintage Port Bottle

Dry Aged Marinated Steak

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

Side Condiment £1.50

Chimichurri
Sun Dried Tomato & Pine Nut Pesto
Garlic & Rosemary Oil

Accompanied by Lemon Thyme Ratte Potatoes, Germinated Rapeseed Salad, Tobacco Onions, Portobello Garlic
Mushroom & Cherry Tomatoes

Sides £4.50


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

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

Roast Chorizo
Chips
Bruschetta
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

£3.95

Orange & Rhubarb Sphere with Mint, Spiced Ginger Gel & Red Vein Sorrel
A Dish Designed to Allow Your Taste Buds to Flow from Savoury to Sweet

From Pastry

Lychee, Raspberry & Passionfruit

£7.50

Passionfruit & Champagne Granite with Candied Citrus, Raspberry Gel & Fresh Filled Lychees
Pair's Beautifully with a Glass of Quady Muscat "Deviation" 2015 (California) ABV 15%

Eton Mess

Fresh Strawberries, Crisp Meringue, Raspberry & Rosemary Gel, Lychee & Mango Granite & Thai Basil £7.50
Excellent with a Glass of Chilled Gozenshu & Yuzu Sake, (Japan) ABV 7%

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: Lemon & Sage or Pomegranate & Ginger £1.80 per scoop

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

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

100% Natural Herbal Supplement in an Unbleached Tea Bag £2.95

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