

While You Browse £3.20

Marinated Olives
Boquerones & Chimichurri
Roast Chorizo
Caramelised Cashews & Peanuts
Halloumi Pakora



Aperitif
Prosecco
Seasonal Bellini
Aperol Spritzer
Sherry
White Port

Sunday Set Menu

Taster £4.50

Spiced Vegetable Haggis Balls with Savoy Cabbage, Sweetened
Buttermilk & Purple Potato Glass

To Start

Barbados Edamame Bean Fritter with Coconut, Pineapple & Chilli Sunrise,
Lime Pak Choy & Cilantro Salsa

or

Smoked Cured Duck, Herb Salad, Braised Fig, Wigmore Cheese Snow,
Balsamic Discs & Frozen Walnut

or

Soft Shell Crab with a Lemon & Lime Leaf Puree with Soy, Crisp Chilli,
Ginger & Spring Onion Salad

Followed by

Sirloin of **Beef** or Tenderloin of **Pork** with Baby Roast Potatoes, Cauliflower Puree, Baby Leeks,
Truffle Cauliflower & Broccoli Cheese & Baby Yorkshire Puddings

or

Truffle Duxelle, Caramelised Cauliflower, Crisp Cauliflower, Portobello, Shallot
Puree, Wild Garlic & Cepe Cream

or

Rosemary Flamed Trout with Chargrilled Pink Fir Potatoes, Iced Radish, Yuzu
Puree, Heritage Carrots & Sea Fennel

To Finish

Eton Mess

Fresh Strawberries, Crisp Meringue, Raspberry & Rosemary Gel, Lychee & Mango Champagne Granite & Thai Basil
Excellent with a Glass of Quady Muscat "Elysium" 2015 (California) ABV 15%

Wild Strawberry, Thai Basil & White Chocolate

Tuile Trunk filled with a Wild Strawberry Mousse, Thai Basil & White Chocolate Soil, Candied Lemon & Parma Violet
Pair's Beautifully with a Glass of Quady Muscat "Deviation" 2015 (California) ABV 15%

Soufflé of Chervil, Dill & Burnt White Chocolate

Sweet Chervil Soufflé with a Burnt White Chocolate Crumb, Lime Sherbet & Dill Ice Cream
Perfect with a Glass of Late Harvest Sauvignon Blanc, Echeverria 2011 ABV 13.5%

Two Courses £26 Three Courses £32
(Tree £2.00 Supplement)

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

£3.95

Coconut, Lemongrass & Ginger Ice Cream with Spiced Ginger Gel, Coconut Pecan Crumb & Lemon Verbena
A Palate Cleanser to Allow Your Taste Buds to Flow from Savoury to Sweet

Cultural Classics

Pork & Leek Sausages with Wholegrain Mash, Sautéed Curley Kale & Red Mustard Frills (NGF)	£10.50
Chicken Stir Fry with Asian Vegetables, Spring Onion, Stem Ginger, Soy & Sesame Sauce	£10.50
Quarter Pounder with a Brioche Bun, (NGF), Baby Gem Lettuce, Spring Coleslaw, Chips & Micro Salad	£11.00
Sirloin of Beef Stroganoff with Chestnut Mushrooms, Cornichons, Red Mustard Frills & Spiced Rice	£10.50

Sides £4.50

Thai Spiced Prawn Crackers	Sweet Pepper Drop Micro Salad	Roast Chorizo
Spanish Salted Corn & Nuts	Wasabi Nuts	Welsh Rarebit
Salt & Pepper Squid with Asian Vegetables	Tempura Tiger Prawns	Halloumi Pakora
Cheese & Garlic Bread	Boquerones with Chimichurri	Buttered Green Vegetables
Tobacco Onions	Caramelised Nuts	

Homemade Ice Cream: Vanilla Tonka Bean, Chocolate & Orange, Walnut & Goats Milk

Homemade Sorbet: Lemon & Sage, Cherry & Black Pepper £1.80 per scoop

We Also Have a Carefully Selected List of 7 Artisan Cheeses, from Premier Cheese, and Notable Ports to Finish Your Evening. Please Ask a Member of Staff for the Menu

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; Lime Fudge, Chocolate Moeilleux, Mandarin Pâté de Fruit & a Coffee of Your Choice £5.95
(excluding alcoholic coffee's)

Regular Coffee / Decaf Regular	£2.95
Cappuccino	£2.95
Latte	£2.95
Espresso	£1.50
Double Espresso	£3.00
Macchiato	£3.00
Liquor Coffee	£6.50
Chilled Baileys Mochaccino	£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, Rooibos,
English Breakfast Tea, Earl Grey, Sencha Green Tea

or

A Pot of Fresh Mint Tea £2.60