

## Dairy

### While You Browse £3.50

Caramelised Salted Nuts  
Marinated Olives



### Aperitif

Prosecco  
Raspberry Bellini  
Aperol Spritzer  
Berry Bellis  
Cocktail of the Week

### From the Larder

Soft Shell Crab with a Lemon & Lime Leaf Puree with Soy, Crisp Chilli, Ginger & Spring Onion Salad £8.90  
Pulled Jack Fruit in a Boa Bun, Pickled Cucumber, Red Cabbage Salad, Cilantro, Smoked Mermaid Siracha £8.60  
Curried Pigeon, Okra, Cauliflower Piccalilli, Cumin Papadums, Caraway Date Puree & Bronze Fennel £8.20  
Caribbean Sweet Potato Kofta, Toasted Coconut, Kaffir Lime Gel, Alfonso Mango Salsa & Thai Basil £8.10

### From Sauce

Sri Lankan Baked Baby Cauliflower, Confit Avocado, Cashew Nut & Blackbean Salad, Candied Brazil Nuts £19.50  
Venison with Ratte Potato, Tenderstem Broccoli, Puffed Wild Rice Crumb, Braised Figs and a Tarragon Jus £21.50  
Pork Belly, Quinoa Lime & Edamame Beans, Ginger Carrot Puree, Chargrilled Nectarines & Tahini Sauce £22.00  
Lemon Sole Cured in Green Chilli, Yuzu Pea & Green Beans, Basil Gnocchi, Crisp Nori & Salty Fingers £23.70  
We also have pan fried **Hake** or **Trout** as an available alternative fish £20.50

### 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

### 28 Day Dry Aged Marinated Steak

### Side Condiment £2.00

Sirloin 10 oz. £23

Chimichurri (Argentine Herbs with Lemon & Paprika)

Ribeye 10 oz. £25

Chermoula (African Herb Relish)

Fillet 8 oz. £29

Garlic & Rosemary Oil

Accompanied by Garlic & Rosemary Roasted New Potatoes, Celeriac & Truffle Remoulade, Smoked Chestnut Mushrooms, Tobacco Onions, Yellow Cherry Tomatoes & Germinated Rapeseed Salad

### Sides £4.50

Thai Spiced Prawn Crackers

Sweet Pepper Drop Micro Salad

Roast Chorizo

Spanish Salted Corn & Nuts

Deville Whitebait & Tartare

Chips

Salt & Pepper Squid with Asian Vegetables

Tempura Tiger Prawns

Bruschetta

Garlic Bread

Boquerones with Chimichurri

Sautéed Green Vegetables

Edamame Fritters & Cilantro Salsa

Tobacco Onions

Caramelised Nuts

Tempura Okra & Siracha Mayonnaise

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

Coconut, Lemongrass & Ginger Sorbet with Spiced Ginger Gel, Toasted Coconut & Lemon Sorrel  
A Palate Cleanser 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%

#### Strawberry, Raspberries & Elderflower

£9.80

Chilled Strawberry & Elderflower Gazpacho, Vanilla Poached Strawberries, Raspberry & Rosemary Gel, Lemon Sorbet  
Marries Well with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%

#### 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, Pineapple & Basil, Cherry & Black Pepper

£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.

**Three Petit Fours; Plum Pate De Fruit, Grape & Port Jelly, Vimto Wine Gum and a Drink of Your Choice**  
(excluding alcoholic coffee's)

£5.95

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