

While You Browse £3.50

GF

Marinated Olives
Salted Caramelised Nuts



Aperitif

Prosecco
Raspberry Bellini
Aperol Spritzer
Berry Bellis
Cocktail of the Week

Taster £4.50

Caribbean Sweet Potato Kofta with a Ginger Crumb, Kaffir Lime Gel, Alfonso Mango Salsa & Thai Basil

From the Larder

Soft Shell Crab, Lemon & Lime Leaf Puree, Coriander Crackers, Crisp Chilli, Ginger & Spring Onion Salad £8.90

Pulled Jack Fruit with Pickled Cucumber, Red Cabbage Salad, Cilantro Puree & Smoked Mermaid Siracha £8.60

Curried Pigeon, Cumin Papadums, Piccalilli, Masala Celeriac Puree, Caraway Dates, Okra & Cumin Sauce £9.10

Moroccan Spiced Monkfish Braised in Peppers, Saffron, Fennel & Coriander Served with a Paprika Aioli £10.90

From Sauce

Sri Lankan Baked Baby Cauliflower, Confit Avocado, Cashew Nut & Blackbean Salad, Candied Brazil Nuts £19.50

Venison with Chervil Potato, Gorgonzola & Broccoli Puree, Wild Rice Crumb, Braised Figs, 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 Fricassee, Thai Basil Gnocchi, Crisp Nori & Siracha Cream £23.70

We also have pan fried **Hake** or river **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

Port & Peppercorn

Ribeye 10 oz. £25

Chermoula (African Herb Relish)

Fillet 8 oz. £29

Blue Cheese Butter

Accompanied by Garlic & Rosemary Roasted New Potatoes, Celeriac & Truffle Remoulade, Smoked Chestnut

Mushrooms, Tobacco Onions, Yellow Cherry Tomatoes & Germinated Rapeseed Salad

Sides £4.50

Buttered Green Vegetables

Sweet Pepper Drop Micro Salad

Caramelised Nuts

Devilled Whitebait & Tartare

Edamame Fritters & Cilantro Salsa

Tobacco Onions

Salt & Pepper Squid with Asian Vegetables

Tempura Tiger Prawns

Halloumi Pakora

Boquerones with Chimichurri

Tempura Okra & Siracha Mayonnaise

Chips

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

GF



Transition

£3.95

Strawberry, Basil & Goats Milk Twister with a Burnt White Chocolate Granola & Thai Basil Cress
A Palate Cleanser to Allow Your Taste Buds to Flow from Savoury to Sweet

From Pastry

Strawberry, Raspberry & Elderflower

£9.80

Chilled Strawberry & Elderflower Gazpacho, Vanilla Poached Strawberries, Raspberry Gel & Greek Yoghurt Sorbet
Marries Well with a Glass of Tokaj, Noble Late Harvest, Katinka (Hungary) 2013 ABV 12%

Chocolate, Cherry & Chilli

£9.60

Dark Chocolate Nemesis, Cherry Brandy Gel, Beetroot Cloud, Green Chilli Sugar Glass, Cherry & Black Pepper Sorbet
Excellent with a Glass of Quady Muscat "Elysium" 2015 (California) ABV 15%

Lychee, Raspberry & Passionfruit

£7.50

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

Ferrero Rocher Souffle

£9.50

Milk Chocolate & Hazelnut Souffle with a Toasted Pecan & Walnut Crumb with a Dark Chocolate & Hazelnut Ice Cream
Fantastic with a Glass of Quady Muscat "Elysium" 2015 (California) ABV 15%

Homemade Ice Cream: Vanilla Tonka Bean, Chocolate & Hazelnut, Mint & Cardamom, Lemongrass & Ginger £1.80 per scoop

Homemade Sorbet: Lemon & Sage, Greek Yoghurt

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

Three Petit Fours; Zested Orange Fudge, Plum Pâté de Fruit, Vimto Wine Gum and a Drink 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

Vanilla Iced Coffee £3.95

Liquor Coffee £6.50

Chilled Baileys Mochaccino £6.50

Cadbury's 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