

### While You Browse £3.50

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 in a Boa Bun, Pickled Cucumber, Red Cabbage Salad, Cilantro, 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, Ratte Potatoes, Seasonal Vegetables, Germinated Rapeseed Salad & Truffle Sauce

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

Thai Spiced Prawn Crackers

Sweet Pepper Drop Micro Salad

Roast Chorizo

Tempura Okra & Siracha Mayonnaise

Deville Whitebait & Tartare

Chips

Salt & Pepper Squid with Asian Vegetables

Tempura Tiger Prawns

Halloumi Pakora

Cheese & Garlic Bread

Boquerones with Chimichurri

Buttered Green Vegetables

Tobacco Onions

Caramelised Nuts


Welsh Rarebit

Bruschetta

Spanish Salted Corn & Nuts

Wasabi Nuts

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

Strawberry, Basil & Goats Milk 'Twister' with a Pecan & Burnt White Chocolate Granola  
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%

#### Apples, Pears & Quince Forest Floor

£10.80

Caramelised Brayburn Apple & Ginger Mousse with an Orange Quince Crumb, Vanilla Poached Pears & Apple Blossom  
Pair's Beautifully with a Glass of Tokaj, Noble Late Harvest, Katinka (Hungary) 2013 ABV 12%

#### 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

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**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**

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### 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; Zested Orange Fudge, Chocolate Moelleux, Vimto Wine Gum and a Drink of Your Choice**  
(excluding alcoholic coffee's)

£5.95

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

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