

While You Browse £3.50

Marinated Olives
Caramelised & Salted Nuts



Aperitif

Prosecco
Bellini
Aperol Spritzer
Sherry
Gin Cocktail

Taster

£4.50

Peppered Crispy Chicken with Buckwheat & Barley, Charred Corn & Smoked Red Pepper Puree

From Larder

Avacado & Cucumber Sushi, Papaya & Crushed Nut Salad, Hoi Sin Sauce, Wasabi & Red Dulce Sorbet £8.90

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

Rabbit Ragu with Pommes Souffle, Balsamic Caviar, Braised Figs, Parsnip Puree & Red Mustard Frills £9.20

Nasturtium Langoustines, Basil Pearl, Wasabi Crumb, Pickled Ginger Kohlrabi & Caramelised Baby Fennel £9.90

From Sauce

Olive & Feta Spanakopita with Israeli Cous Cous, Green Pepper Hummus, Olive Crisp & Mermaid Flowers £19.70

Braised Ox Cheek, Marrow Mushroom Mash, Celeriac Truffle Puree, Romanesco, Sweet Milk, Oregano Jus £20.50

Duck Breast, Pommes Anna, Caramelised Radicchio, Carrot Puree, Burnt Clementine, Courgette, Thyme Jus £22.50

Salmon Cured in Dill with Roasted Hazelnuts, Courgette Ribbons, Dressed White Crab, Langoustine Bisque £21.70

We also have pan fried **Hake** 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 Pommes Anna Potato, Truffle Puree, Seasonal Vegetables & Truffle Sauce

We recommend the perfect marriage with Steak our lovely Château Fitère 2010 Madiran from France, a very well-aged red wine.

Dry Aged Marinated Steak

Side Condiment £2.00

Sirloin 10 oz. £23

Chermoula (African Herb Relish)

Ribeye 10 oz. £25

Port & Peppercorn Sauce

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

Wasabi Nuts

Devilled 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

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

Rum Old Fashioned Sphere with Candied Citrus Puree, Oat Orange Soil & Lime Sherbet
A Dish Designed to Allow Your Taste Buds to Flow from Savoury to Sweet

£4.50

From Pastry

Kalamansi, Coconut & Lime

Orange & Lime Poached Meringue with Coconut Lime Sauce, Kalamansi Gel, Coconut Crumb & Kalamansi Sorbet
Perfectly complemented by a Glass of Gozenshu 9 Yuzu Sake, (Japan) ABV 9%

£9.90

Banana & Butterscotch

Banana Jelly with Butterscotch Caramel, Praline, Dried Banana Crunch, Caramel Puree & Chervil Ice Cream
Pair's Beautifully with a Late Harvest Sauvignon Blanc, Echeverria 2015 ABV 13.5%

£9.60

Baileys & Orange Souffle

Baileys Souffle with Burnt White Chocolate & Oat Crumb, Dark Chocolate Orange Ice Cream & Orange Sugar
Marries well with a Glass of Muscat de St-Jean-de Minervois 2012, Petit Grain (France) ABV 15%

£9.10

Mississippi Mud Pie

Iced Frangelico Parfait with a Caramel Pulled Hazelnut, Coca Nib Soil, Chocolate Fudge Sauce & Goats Milk Sorbet
Excellent with a Glass of Red Dessert Wine, Quady Muscat "Elysium" (California) ABV 15%

£10.90

Homemade Ice Cream: Vanilla Milk, Chocolate & Orange, Goats Milk, Chervil, Mint & Cardamom

Homemade Sorbet: Watermelon & Star Anise, Pineapple & Basil £1.80 per scp

*Perhaps You Would Like to See our Carefully Selected List of
Artisan Cheeses and Notable Ports?*

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; Ginger Fudge, Chocolate Moelleux, Plum Pate de Fruit with a Coffee of Your Choice

£5.95

Regular Coffee / Decaf Regular

£2.95

Cappuccino

£2.95

Latte

£2.95

Espresso

£1.50

Double Espresso

£3.00

Liquor Coffee

£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

Espresso Martini

£7.50

Buddha Tea Selection

UK's leading organic tea company for single herb teas. All teas are 100% natural
herbal supplement & certified organic while only using bleach free tea bags.

£2.90

Chai, Ginger Root with Fresh Lemon, Holy Basil, Lavender & Rose Chakra,
English Breakfast Tea, Earl Grey, Sencha Green Tea

or

A Pot of Fresh Mint Tea

£2.60