

While You Browse £3.50

Marinated Olives
Caramelised & Salted Nuts



Aperitif

Prosecco
Bellini
Aperol Spritzer
Sherry
Gin Cocktail

Starters

Soft Shell Crab with a Lemon & Lime Leaf Puree, Crisp Chilli, Ginger & Spring Onion Salad	£9.00
Pigeon & Watercress Salad, Marbled Quails Eggs, Pomegranate, Confit Egg Yolk, Molasses Dressing	£8.50
Peppered Crispy Chicken, Charred Corn, Broccoli Puree, Pepper Drops, Cauliflower Piccalilli & Chilli	£8.00
French Onion Soup with Brandy, Gruyere Cheese Crouton & Crispy Shallot Rings	£7.00
Roquefort & Truffle Soufflé with Celeriac Remoulade, Micro Salad of Noilly Prat Grapes & Walnuts	£8.50

Mains

Quarter Pound Blue Cheese Burger, Brioche Bun, Tomato Salsa, Spring Cabbage Coleslaw & Skinny Fries	£13.50
Sirloin of Beef Stroganoff with Mushrooms, Cornichons, Red Mustard Frills & Spiced Rice	£13.00
Mexican Lamb Rump & Braised Neck, Avacado Puree, Romasco Pepper Salsa, Black Bean & Quinoa Salad	£22.50
Pork & Leek Sausages with Wholegrain Mash, Seasonal Vegetables & Red Mustard Frills	£12.50
Pan Fried Hake with Lime Crushed Potatoes, Pak Choy, Basil Peperonata & Ginger Lemon Sauce	£19.50
Catalan Boules de Picolat with Chorizo, Peppers, Spiced Rice, Butter Beans & Coriander Cress	£14.00
Olive & Feta Spanakopita, Israeli Cous Cous, Green Pepper Hummus, Olive Crisp & Pepper Drops	£19.50

28 Day Dry Aged Marinated Steaks

Sirloin	10 oz.	£24
Ribeye	10 oz.	£26
Fillet	8 oz.	£29

Side Condiment £2.00

Chermoula (African Herb Relish)
Port & Peppercorn Sauce
Spiced Kimchi Butter

Accompanied by Chunky Chips, Smoked Chestnut Mushrooms, Tobacco Onions, Cherry Tomatoes & Watercress Salad

Chateaubriand 18 oz. for Two to Share

(Limited Availability, Minimum Waiting Time 25m) £64.00


Thick Cut Tenderloin Fillet Served with Wild Garlic Mash, Micro Herb Salad, 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.

Sides £4.50

Thai Spiced Prawn Crackers	Spanish Salted Corn & Nuts	Roast Chorizo
Wasabi Nuts	Deville Whitebait & Tartare	Chips
Salt & Pepper Squid with Asian Vegetables	Tempura Tiger Prawns	Halloumi Pakora
Cheese & Garlic Bread	Buttered Green Vegetables	Bruschetta
Tobacco Onions	Caramelised Nuts	Welsh Rarebit

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



Desserts

Kalamansi & Lemon Sweet Pastry Tart, Ginger Meringue, Lemon Puree, Lychee & Prosecco Sorbet <i>Perfectly complemented by a Glass of Gozenshu 9 Yuzu Sake, (Japan) ABV 9%</i>	£9.50
Baileys Souffle with a Burnt White Chocolate Oat Granola, Dark Chocolate & Orange Ice Cream <i>Marries well with a Glass of Muscat de St-Jean-de Minervois 2012, Petit Grain (France) ABV 15%</i>	£9.00
Chocolate Tart with Candied Lime, Honeycomb, Spiced Struzel, Vanilla Ice Cream, Lime & Kalamansi Gel <i>Beautiful with a Glass of Red Dessert Wine, Quady Muscat "Elysium" (California) ABV 15%</i>	£9.00
Lemon Drizzle Cake with Crisp Cherry Meringue, Poppy Seed Tuile, Elderflower Gel & Iced Basil Parfait <i>Paired with a Late Harvest Sauvignon Blanc, Echeverria 2015 ABV 13.5%</i>	£8.50
Mississippi Mud Pie with a Caramel Pulled Hazelnut, Cocoa Nut Soil, Chocolate Fudge Sauce & Goats Milk Sorbet <i>Excellent with a Glass of Red Dessert Wine, Quady Muscat "Elysium" (California) ABV 15%</i>	£10.90
Homemade Ice Cream: Vanilla Milk Chocolate & Orange Goats Milk Plum Pudding	
Homemade Sorbet: Lychee & Prosecco Pomegranate & Ginger Coconut & Lemongrass	£1.80 per scp

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

Sharing Boards (Lunch Only)

Lebanese Board

Souvlaki Chicken, Cured Vegetable Salad, Falafels, Pitta Bread, King Prawns, Tzatziki & Hummus £14.50

Mermaids Catch

Tempura Prawns, Peppered Squid, Devilled Whitebait, Prawn Crackers, Tartare, Ginger Jam & Siracha £14.50

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, Banana Pate de Fruit with a Hot Drink
(Excluding Alcoholic Drinks)** £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