

## While You Browse £3.50

Marinated Olives  
Caramelised & Salted Nuts  
Roast Chorizo



## Aperitif

Prosecco  
Bellini  
Aperol Spritzer  
Sherry  
Gin Cocktail

## Starters

Soft Shell Crab, Lemon & Lime Leaf Puree, Coriander Crackers, Crisp Chilli, Ginger & Spring Onion £9.00  
Curried Chicken Liver Pate, Cumin Papadums, Bombay Potatoes, Coriander, Date & Caraway Puree £8.50  
Satay Chicken with Flamed Corn, Chargrilled Broccoli & Spring Onion Bottoms, Soy & Mirin Gel £8.20  
Vietnamese Pho with Lemon Vinaigrette, Hoi Sin, Green Vegetables, Beansprouts, Chilli & Fresh Herbs £7.80  
Fillet of Beef Tartare with Wasabi Mayo, Smoked Bacon Crumb, Confit Egg Yolk & Courgette Salsa £10.40

## Mains

Chicken Katsu Burger with Sesame in a Brioche Bun, Watercress Salad, Pickled Cabbage & Pak Choy £15.00  
Sirloin of Beef Stroganoff with Mushrooms, Cornichons, Red Mustard Frills & Spiced Rice £14.50  
Smoked Brisket, Olive Focaccia, Maple New Potatoes, Burnt Apple Puree, Heritage Carrots & Radish £20.50  
Grilled Swordfish, Szechuan Potatoes, Fennel Kohlrabi Salad, Miso Pomegranate Dressing & Mussels £21.80  
Caribbean Pulled Lamb with Coconut, Red Chilli, Lime, Coriander Cress, Rice & Peas £16.00  
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 Roast 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

Chocolate Tart with Candied Lime, Honeycomb, Cinnamon Spiced Struzel, Lime Gel & Vanilla Milk Ice Cream Beautiful with a Glass of Red Dessert Wine, Quady Muscat "Elysium" (California) ABV 15%	£9.00
White Chocolate Fondant, Raspberry Rosemary Gel, Cardamom Crumb, Frosted Mint, Cardamom Mint Ice Cream Beautiful with a Glass of Red Dessert Wine, Quady Muscat "Elysium" (California) ABV 15%	£9.20 (20m waiting time)
Strawberry & Elderflower Gazpacho with Basil, Cocoa Nib Crumb, Poached Strawberries, Oats Milk Ice Cream Marries Well with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%	£9.00
Lychee Tree with Mango Mouse, Pomegranate Gel, Black Sesame Soil, Coconut Branches, Guava Granite & Flowers Perfectly complemented by a Glass of Gozenshu 9 Yuzu Sake, (Japan) ABV 9%	£10.90
Passionfruit Souffle with Confit Passionfruit Seeds, Oat Pecan Granola, Lemon & Sage Sorbet Marries perfectly with a Quady Muscat "Deviation" 2015 (California) ABV 15%	£9.10
<b>Homemade Ice Cream:</b>	Vanilla Milk      Oats Milk      Chocolate & Orange      Mint & Cardamom
<b>Homemade Sorbet:</b>	Kalamansi      Lemon & Sage      Cherry & Black Pepper      £2.00 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
Expresso 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, Honeybush & Rooibos, Digestive Nirvana,  
English Breakfast Tea, Earl Grey, Sencha Green Tea, Chamomile, Apple & Ginger Cinnamon

**or**

A Pot of Fresh Mint Tea      £2.60