

While You Browse £3.50

Marinated Olives
Caramelised Salted Nuts
Roast Chorizo



Aperitif

Prosecco
Bellini
Aperol Spritzer
Sherry
Gin Cocktail

Sunday Set Menu

To Start

Satay Chicken with Flamed Corn, Chargrilled Broccoli & Spring
Onion Bottoms, Soy & Mirin Gel

or

Vietnamese Pho with Lemon Vinaigrette, Hoi Sin, Green Vegetables, Beansprouts,
Chilli & Fresh Herbs

or

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

Followed by

Sirloin of **Beef** or Belly of **Pork** with Roast Potatoes, Green Beans, Glazed Carrots, Red Onion
Wedges, Broccoli Puree & Baby Yorkshire Puddings

or

Olive & Feta **Spanakopita** with Israeli Cous Cous, Green Pepper Hummus, Olive
Crisp, Sweet Red Pepper Drops & Lemon Sauce

or

Pan Fried **Hake** with Lime Crushed New Potatoes, Pac Choy, Lime Puree, Basil
Peperonata & Ginger Lemon Sauce

To Finish

Raspberry & Rosemary Souffle

Raspberry & Rosemary Souffle with Lime Sorbet, Burnt White Chocolate Crumb,
Lemon & Sage Sorbet

Pair's Beautifully with a Late Harvest Sauvignon Blanc, Echeverria 2015 ABV 13.5%

Bread & Butter Pudding

Bread & Butter Pudding with Chocolate & Banana Crumb, Caramel & Vanilla Milk Ice Cream

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Chocolate, Honeycomb & Cinnamon

Chocolate Tart with Candied Lime, Honeycomb, Spiced Struzel & Vanilla Ice Cream

*Beautiful with a Glass of Red Dessert Wine, Quady Muscat "Elysium" (California)
ABV 15%*

Choose 1 course for £18.50, 2 Course for £24.50 or 3 Course for £30.50

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



Cultural Classics

Hake & Chips with Wasabi Tartare Sauce, Sweet Peas & Lemon	£10.50
Baked Bangadesh Beef with Potatoes & Green Chilli, Spiced Rice & Corriander	£13.50
Pork & Leek Sausages (NGF) with Wholegrain Mash, Seasonal Vegetables & Red Mustard Frills	£12.50
Chicken Stir Fry with Asian Vegetables, Fine Egg Noodles, Stem Ginger, Soy & Sesame Sauce	£10.50
Scampi & Chips, Wasabi Tartare Sauce, Sweet British Peas & Lemon	£9.50

Sides £4.50

Thai Spiced Prawn Crackers	Sweet Pepper Drop Micro Salad	Roast Chorizo
Spanish Salted Corn & Nuts (NGF)	Deville Whitebait & Tartare	Chips
Salt & Pepper Squid with Asian Vegetables	Tempura Tiger Prawns	Halloumi Pakora
Wasabi Nuts	Boquerones with Chimichurri	Buttered Green Vegetables
	Caramelised Nuts	

(NGF) Not Gluten Free

Homemade Ice Cream:	Vanilla Milk	Oats Milk	Chocolate & Orange	Plum Pudding
Homemade Sorbet:	Kalamansi	Lemon & Sage	Cherry & Black Pepper	£2.00 per scp

We Also Have a Carefully Selected List of 7 Artisan Cheeses, from Premier Cheese, and Notable Ports to Finish Your Lunch. Please Ask a Member of Staff for the Menu. (Not Included in 3 Course)

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 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
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, Camomile, Honey Bush Rooibos, English Breakfast Tea, Earl Grey, Sencha Green Tea, Digestive Nirvana, Apple & Ginger Cinnamon	
or	
A Pot of Fresh Mint Tea	£2.60