

While You Browse £3.50

Marinated Olives
Caramelised & Salted Nuts
Roast Chorizo



Aperitif

Prosecco
Bellini
Aperol Spritzer
Sherry
Gin Cocktail

Starters

Duck Leg Terrine with Pickled Cucumber, Plum Sauce, Grilled Focaccia, Sweet Chilli Glaze & Leek Hay £9.00
Catalan Chowder of Braised Octopus, Chorizo & Clams with Fennel, Peppers, Courgette & Coriander £9.30
Soft Shell Crab, Lemon & Lime Leaf Puree, Coriander Crackers, Crisp Chilli, Ginger & Spring Onion £8.90
Pigeon Breast with Turnip Lyonnaise, Braised Chicory, Broccoli, Herb Crumb & Pomegranate Pips £9.10

Mains

Thai Tiger Prawn Ravioli with Lemon Feta, Mango Salad, Pine Nuts, Parsley Oil, Avacado & Lime Sauce £21.00
Truffle Chicken with Puffed Potato Beignets, Purple Sprouting Broccoli, Baby Onions, Cauliflower Puree £19.70
Masala Monkfish with Bombay Potatoes, Spiced Jerusalem Artichoke Puree, Cumin Crisps & Coconut Sauce £22.50
Partridge with Shallot Lyonnaise, Crisp Kale, Pommes Anna Potato, Watermelon Turnips & Cherry Sauce £20.50

Chateaubriand 18 oz. for Two to Share (Limited Availability, Minimum Waiting Time 25m) £64.00

A Thick Cut Tenderloin Fillet Served with Fondant 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.

28 Day Dry Aged Marinated Steaks

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

Side Condiment £2.00

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

Accompanied by Chunky Chips, Portobello Mushroom, Tobacco Onions, Cherry Tomatoes & Watercress Salad

Sides £4.50

Thai Spiced Prawn Crackers	Bruschetta	Halloumi Pakora
Salt & Pepper Squid with Asian Vegetables	Chips	Tobacco Onions
Buttered Green Vegetables	Caramelised Nuts	Wasabi Nuts
Sweet Pepper Drop Micro Salad	Devilled Whitebait	Roast Chorizo
Tempura Tiger Prawns & Sweet Ginger Jam	Cheese & Garlic Bread	

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

Apple & Quince Dead Forest Floor of Burnt Apple Mousse, Quince Gel, Apple Soil, Tuile Branches & Orange Puree £9.70

Perfectly complemented by a Glass of 'Late Harvest Sauvignon Blanc' 2011

Cookies & Cream, Orange Nougat, Choc Cookie Dough, Cinnamon Cream, Frosted Macadamia Nuts & Sesame £9.20

Pair's Beautifully with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%

Blood Orange Jaffa Cake Souffle, Bitter Orange Crumb, Chocolate & Orange Ice Cream £8.90

Pair's Beautifully with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%

Homemade Ice Cream: Vanilla Milk, Chocolate & Orange, Plum Pudding

Homemade Sorbet: Green Apple & Lemon Thyme, Lemon & Sage £2.00 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, Vimto Wine Gum with a Coffee of Your Choice £5.95
(Excluding Alcoholic Coffees)

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