

FOR THE TABLE

Marinated Olives - <i>Lemongrass, madras curry powder & pickle marinated puglia olives</i> (59 cal)	5.50
Artisan Bread Board - <i>House special breads, marinated olives, olive oil, tamarind sauce</i> (gluten-free options available) (715 cal)	6.50
Courgette Fries - <i>Panko-coated, tossed in house special spiced parmesan, lemon aioli</i> (818 cal)	5.50
Mushroom Gyoza - <i>Pan-fried Japanese shiitake mushroom gyoza, ponzu sauce</i> (330 cal)	8.50

STARTERS

Soft Shell Crab Tempura Sushi Roll – <i>Tobiko, sushi soy sauce, pickled ginger, wasabi</i> (535 cal)	13.00
Lemon Chilli Prawn – <i>Crispy fried prawns, lemon chilli sauce</i> (390 cal)	10.00
Grilled Lamb Chops (2pc) – <i>Miso & gochujang butter, seaweed salad, tempura pops</i> (526 cal)	15.50
Yakitori Platter – <i>Umami-filled grilled chicken & leek skewers, crispy fried chicken wing & chicken satay, shichimi spice</i> (800 cal)	13.50
Smoked Duck Carpaccio – <i>Smoked duck breast, carrot, cucumber, spring onion, sugar snap peas, red pepper & bean sprout rice paper roll, orange ponzu dressing</i> (222 cal)	11.50
Artichoke & Kohlrabi Salad – <i>Pickled Jerusalem artichoke, beetroot, kohlrabi, onions, edamame, plum tomatoes, sesame seeds, sesame oil & dressing</i> (248 cal)	8.50
Sharing Platter - <i>Artisan bread, olives, prawn tempura, chicken satay, lamb samosa, olive oil, tamarind sauce, butter</i> (1124 cal)	24.50
Vegetarian Sharing Platter - <i>Artisan bread, olives, courgette fries, mushroom gyoza, rice paper roll, olive oil, tamarind sauce, butter</i> (592 cal)	18.50

MAINS

Seafood Udon Noodles - <i>Flavourful blend of mussels, prawns, salmon tossed in yellow curry & black bean sauce with udon noodles, peas, sundried tomatoes & bean sprouts</i> (724 cal)	23.50
Mango Seabass - <i>Crispy fried seabass, sushi fried rice, mango ratatouille</i> (820 cal)	23.50
Malt Braised Beef Feather Blade - <i>Crispy potato rosti, wilted chard & mushroom, creamy Diane sauce</i> (975 cal)	32.50
Lamb Rogan Josh - <i>Lamb shank marinated in alkanet flower, aromatic spices and slowly braised with yoghurt served with garlic & coriander naan, spiced potato Lyonnaise</i> (1,973 cal)	37.50
Singapore Chicken Rice - <i>Young ginger root, garlic leaf & spring onion-poached chicken, aromatic chicken rice, pickled cucumber, heritage plum tomato salad, chilli garlic soy sauce</i> (550 cal)	22.50
Black Truffle Ravioli - <i>Baby spinach, wild mushroom & earthy black truffle stuffing, tomato sauce, crispy kale, pesto, glazed cherry tomatoes</i> (787 cal)	20.00

STEAKS

<i>Served with hand-smashed double-fried new potatoes, grilled tomato, sauté Swiss chard.</i>	
Rib Eye Steak - <i>Grass-fed 30 days Himalayan salt dry aged 8oz steak</i> (947 cal)	40.00
Sirloin Steak - <i>Perfectly marbled 8oz Himalayan salt dry aged prime steak</i> (800 cal)	37.50
<i>Sauce to add to any steak:</i>	3.50
<i>Red wine jus</i> (59 cal)	
<i>Brown onion & beef marrow</i> (40 cal)	
<i>Rogan Josh</i> (82 cal)	
<i>Chimichurri</i> (40 cal)	
Vegan Steak Fillet - <i>Wild mushroom & soya bean steak, chimichurri sauce</i> (261 cal)	25.00

SIDES

Roast Heritage Carrots, Garlic Yoghurt (90 cal)	ALL 5.00
Crispy Onion Rings (362 cal)	
Charred Aubergines, Caponata Dressing (120 cal)	
Wok-Tossed Green Vegetables (196 cal)	
Hand-Smashed Double-Fried New Potatoes, Tangy Spice Dust (195 cal)	
House Green Salad (88 cal)	

TO FINISH

Mango Rice Pudding (850 cal) **9.00**

Crispy filo pastry, mango compote, raspberry bomb

Coffee Bean Mousse (676 cal) **9.00**

Caramel centre, tamarind & coconut toffee

Summer Berry Cheesecake (557 cal) **9.00**

Mint & berry salsa, Chantilly cream

Apple & Limoncello Entremet (365 cal) **9.00**

Cinnamon & apple compote, lemon mousse

Cherry & Ginger Mousse (768 cal) **9.00**

Cherry compote, ginger mousse

Selection of British Regional Cheese (763 cal) **12.00**

Chutney, crackers, grapes

Ice Creams (89 cal) **3.00 per scoop**

Yoghurt

Coffee

Madagascan Vanilla (ve)

Strawberry

Chocolate

Sorbets (89 cal) **3.00 per scoop**

Raspberry

Coconut

Mango

Elderflower

Some of the dishes on the menu may contain food allergens. Please check our allergen information every time you eat with us as some ingredients may have changed since your last visit. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen. Some of our cheeses are unpasteurised and should be avoided by pregnant or immuno-compromised customers. Should you require further information regarding ingredients in a specific dish, please ask a member of the team. Adults need around 2,000 Kcal per day. An optional 12.5% service charge will be added to your bill.

Our beautiful private dining rooms are available for parties and events. Speak with your server for details.