

FOR THE TABLE

Marinated Olives - <i>Lemongrass, madras curry powder &amp; pickle marinated puglia olives</i> (v/g) (59 cal)	5.50
Artisan Bread Board - <i>House special breads, olive oil, balsamic glaze</i> (g/m) (gluten-free options available) (715 cal)	6.50
Okra Fries - <i>Tossed in house special spices, lemon aioli</i> (v) (352 cal)	5.25
Grilled Corn - <i>Lemon emulsion, crispy onions, Cajun spice dust</i> (v) ( 146 cal)	5.50

STARTERS

Fish Cake - <i>Lemongrass &amp; kaffir lime flavoured crispy cake, coleslaw salad, pepper lemon</i> (f) (720 cal)	10.00
Lemon Chilli Prawn - <i>Crispy fried prawns, lemon chilli sauce</i> (cr) (390 cal)	10.00
Chicken Yakitori - <i>Umami filled grilled chicken &amp; leek skewers, shichimi</i> (se/so) (340 cal)	10.00
Bang Bang Duck Salad - <i>Smoked duck breast, rice noodles, mixed leaf, carrot, cucumber, spring onion, sugar snap peas, red pepper, coriander, mint, gem lettuce, sesame oil, sesame seed &amp; peanut butter</i> (pn/se/so) (355 cal)	12.50
Beetroot & Mozzarella - <i>Chicory salad, rosemary croutons, pickled beetroot, pesto, vegan mozzarella</i> (ve) (340 cal)	12.50
Sharing Platter - <i>Artisan bread, olives, prawn tempura, olive oil, balsamic glaze, butter</i> (g/m/cr) (777 cal)	12.50
Vegetarian Sharing Platter - <i>Artisan bread, olives, okra fries, olive oil, balsamic glaze, butter</i> (v/g/m) (1,005 cal)	12.50

MAINS

Seafood Paella - <i>Flavourful blend of mussels, prawns, salmon simmered in saffron butter &amp; spices, bomba rice, peas &amp; sundried tomatoes</i> (cr/f/m) (499 cal)	22.50
Salmon a-la Nage - <i>Salmon poached with summer vegetables &amp; tarragon, fresh fennel, lemon zest</i> (m) (700 cal)	23.50
Malt Braised Beef Feather Blade - <i>Crispy potato rosti, wilted kale &amp; mushroom, creamy dianne sauce</i> (g/mu) (975 cal)	32.50
Asian Braised Lamb Shoulder - <i>Slow braised lamb shoulder on bone, char sui sauce, pak choi, tenderstem broccoli, bean sprouts &amp; jasmine rice</i> (so/se/g) (1,772 cal)	37.50
Poussin - <i>Tandoori spice marinated grilled poussin, caramelised tomato sauce, spice couscous, broccolini, coriander oil</i> (m/g) (1,054 cal)	28.00
Black Truffle Ravioli - <i>Baby spinach, wild mushroom &amp; earthy black truffle stuffing, tomato sauce, crispy kale, pesto, glazed cherry tomatoes</i> (v/g/e/m) (787 cal)	20.00

STEAKS

<i>Served with potato barrel chips, roasted sand carrots, grilled tomato, charred broccolini.</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
Vegan Steak Fillet - <i>Plant-based robust flavoured steak</i> (ve/so) (261 cal)	25.00
<i>Sauce to add to any steak:</i>	3.50
<i>Red wine jus</i> (sd/c) (59 cal)	
<i>Dianne</i> (m/mu/sd) (120 cal)	
<i>Peppercorn</i> (d/sd) (277 cal)	

SIDES

Roasted Sand Carrots (ve)(111 cal)	ALL 5.00
Crispy Onion Rings (362 cal)	
Sauteed Potato Tossed in Garlic, Rosemary & Coriander Oil (ve)(102 cal)	
Wok Tossed Green Vegetables (ve)(196 cal)	
Potato Barrel Chips (193 cal)	

v-vegetarian, ve-vegan, m-milk, g-gluten, se-sesame, so-soya, e-egg, cr-crustacean, f-fish, pn-peanuts, c-celery, sd-sulphur dioxide, l-lupin, mo-molluscs, n-nuts, mu-mustard

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.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.

---

TO FINISH

---

**Piña Colada (m/g/e) (827 cal) 9.00**

*White chocolate, coconut & malibu mousse, pineapple compote,  
dark chocolate shell, raspberry dust, chocolate soil*

**Hazelnut Choux Bun (m/g/e/n/so) (656 cal) 9.00**

*Hazelnut praline cremeux, hazelnut chikki, toffee sauce, coffee ice cream*

**Kirschtorte Cake (m/g/e/so) (424 cal) 9.00**

*Mud cake, cherry liquor gel, glazed cherries, whipped cream, chocolate flakes*

**Wasabi Cheesecake & Lemon Curd (m/g/e) (557 cal) 9.00**

*Baked cake, madagascan vanilla chantilly cream, raspberry coulis,  
dehydrated lemon slice, meringue*

**Berry Pavlova (ve) (176 cal) 9.00**

*Berry compote, ripple cream, fresh berries, raspberry coulis, Italian meringue*

**Selection of British Regional Cheese (m/g) (763 cal) 12.00**

*Chutney, crackers, grapes*

---

**Ice Creams (m/e/ve) (89 cal) 3.00 per scoop**

*Yoghurt*

*Coffee*

*Madagascan Vanilla (ve)*

*Strawberry*

*Chocolate*

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

*Raspberry*

*Coconut*

*Mango*

v-vegetarian, ve-vegan, m-milk, g-gluten, se-sesame, so-soya, e-egg, cr-crustacean,  
f-fish, pn-peanuts, c-celery, sd-sulphur dioxide, l-lupin, mo-molluscs, n-nuts, mu-mustard

*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.*