

STARTERS

Buffalo mozzarella, heritage tomato & fennel salad, citrus & herb dressing	£8
Padron peppers with sea salt & olive oil	£8
Bolinhas de bacalao – Portuguese salt cod fritters, lemon aioli	£8.50
Pork & truffle gyoza dumplings, ponzu	£8.50
Crispy Mongolian lamb with pomegranate & radish, coriander & mint tzatziki	£8.50
Salt & pepper squid, lemongrass & chili jam	£9
Crab mayonnaise, lemon, granary bread	£10
Teriyaki trout salad with edamame, cucumber & pickled wakame	£11

SANDWICHES

Lebanese chicken shawarma, crunchy slaw, tzatziki, fries	£11
Steak baguette, caramelised onion, baby spinach, fries	£12

KIDS

2 courses with ice cream £9.50

Chicken schnitzel & fries	Macaroni cheese	Fish & chips
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MAINS

Courgette & rosary goat's cheese risotto with pea shoots & lemon	£16
Mee goreng – spicy Indonesian noodles with Asian vegetables, coconut & coriander	£16
Beer battered haddock & chips, samphire, tartar	£17
Chicken katsu curry, steamed rice, padron peppers	£18
Breaded pork escalope, crispy parmentier potatoes, mushroom & Marsala cream	£18
Crab linguini with nduja, chili, parsley & lemon	£19
Crispy fried whole sea bass with soy & sesame, Asian greens, steamed rice	£23
Moroccan spiced lamb cutlets with imam bayildi & pomegranate yoghurt <i>(imam bayildi – Turkish baked aubergine with tomato, garlic & herbs)</i>	£25

STEAKS

Steak frites £18	320g rib on the bone £27.50
300g rump £24.50	500g Chateaubriand to share £60
<i>with chips & watercress</i>	
<i>sauces – peppercorn, Béarnaise, stilton</i>	

SIDES

Imam bayildi £4	Chips/fries £3.50
Asian greens £4	Mixed leaf salad £3.50
Lemon & thyme courgettes £3.50	Crispy parmentier potatoes £3.50

FEAST

Host your own dinner party in our private dining rooms ~ minimum 8 people ~ 5 days' notice required

Whole roast suckling pig, crab apple sauce	£28
Côte de boeuf, watercress, fries, béarnaise	£27
Assiette de fruits de mer with lobster, king prawns, scallops, mussels, oysters	£40