

## STARTERS

### Scallop ceviche 209 kcal

Coconut & lime tiger's milk, guacamole, corn tortilla chips

### Burrata V 612 kcal

Datterino tomatoes, lovage pesto, extra virgin olive oil

### Caesar salad 463 kcal

Cos lettuce, anchovies, Parmesan dressing, rosemary & potato sourdough croutons

### Korean fried chicken H 941 kcal

Pickled cucumber, bean sprouts, sesame seeds

### Beef tartare 464 kcal

Watercress, thyme crostini

### Hummus VG 377 kcal

Kalamata olives, harissa, red onion & parsley salad, garlic & parsley flatbread

### Sashimi platter 385 kcal (suppl. 9pp)

Tuna, Hamachi, salmon, sea bass, mixed radishes, pickled pink ginger  
(Available on Thursdays - Saturdays)

## LIVE MUSIC

Tuesday, Wednesday & Thursday from 7pm

Friday from 8pm

Saturday from 7.45pm

DJ on Friday & Saturday

Music Charge is £4 per person

## SHARING FOR TWO

### House paella H 1143 kcal / 571 kcal pp (suppl. 13pp)

Chicken, king prawns, squid, mussels, saffron aioli

### Chateaubriand dry aged for 35 days 2029 kcal / 1014 kcal pp (suppl. 16pp)

Truffle & Parmesan chips, tenderstem broccoli

Add sauce: Peppercorn 39 kcal / Chimichurri VG 280 kcal / Red wine jus 17 kcal | 4

### Tomahawk 1.2kg 4338 kcal / 2169 kcal pp (suppl. 40pp)

Truffle & Parmesan chips, tomato salad, pickled shallots, extra virgin olive oil, herb gremolata, peppercorn sauce, red wine jus

## MAINS

### Pan fried seabass 450 kcal

Potato & tomato salad, Romesco sauce

### Mixed vegetable paella VG 366 kcal

Artichokes, mushrooms, green beans

### BBQ lamb cutlets H 1052 kcal

Baba ghanoush, garlic & mint sauce

### Josper grilled spatchcock chicken H 1217 kcal

Confit peppers, olives, citrus dressing

### Potato gnocchi VG 461 kcal

Asparagus, lovage, peas

### Ribeye dry aged for 35 days 300g 786 kcal (suppl. 16pp)

Pickled mushrooms, tomato & shallot salad

Add sauce: Peppercorn 39 kcal / Chimichurri VG 280 kcal / Red wine jus 17 kcal | 4

Add bottomless Prosecco or wine £25 (For the duration of 90 mins)

2 COURSES | 42

3 COURSES | 48

Available Friday 18:00 - 22:30

## SIDES

### Parsley & garlic baked flatbread VG 646 kcal | 6

### Tenderstem broccoli VG 368 kcal | 6

Confit shallots, pil pil oil

### Rocket salad, Parmesan & balsamic V 208 kcal | 6

### Tomato salad VG 312 kcal | 7

Pickled shallots, herb gremolata, extra virgin olive oil

### Truffle & Parmesan chips V 754 kcal | 6

### Roast garlic mashed potatoes V 373 kcal | 6

## DESSERTS

### Vanilla panna cotta V 545 kcal

Wild berries, Cantuccini crumb

### Apple Tarte Tatin V 480 kcal

Calvados syrup, vanilla ice cream

### Baba Mignon V 405 kcal

Spiced rum soaked golden raisins, roasted pistachios, crème fraiche

### Medjool date & dark chocolate mousse VG 317 kcal

Spiced raspberry jam, fresh raspberries

### Selection of ice cream & sorbet

Vegan chocolate ice cream VG 48 kcal

Strawberries & cream V 60 kcal

Very vanilla ice cream V 49 kcal

Raspberry sorbet VG 31 kcal

Mango sorbet VG 30 kcal

Lemon sorbet VG 39 kcal

Please note, this is a sample menu.

The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.