

STARTERS

Scallop ceviche 209 kcal | 16
Coconut & lime tiger's milk, guacamole, corn tortilla chips

Burrata V 612 kcal | 14
Datterino tomatoes, lovage pesto, extra virgin olive oil

Caesar salad 463 kcal | 11
Cos lettuce, anchovies, Parmesan dressing, rosemary & potato sourdough croutons

Korean fried chicken H 941 kcal | 12
Pickled cucumber, bean sprouts, sesame seeds

Beef tartare 464 kcal | 16
Watercress, thyme crostini

Hummus VG 377 kcal | 9
Kalamata olives, harissa, red onion & parsley salad, garlic & parsley flatbread

Sashimi platter 385 kcal | 40
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 | 32.5 pp
Chicken, king prawns, squid, mussels, saffron aioli

Chateaubriand dry aged for 35 days 2029 kcal / 1014 kcal pp | 42.5 pp
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 | 75 pp
Truffle & Parmesan chips, tomato salad, pickled shallots, extra virgin olive oil, herb gremolata, peppercorn sauce, red wine jus

MAINS

Pan fried seabass 450 kcal | 24
Potato & tomato salad, Romesco sauce

Mixed vegetable paella VG 366 kcal | 25
Artichokes, mushrooms, green beans

BBQ lamb cutlets H 1052 kcal | 38
Baba ghanoush, garlic & mint sauce

Josper grilled spatchcock chicken H 1217 kcal | 28
Confit peppers, olives, citrus dressing

Potato gnocchi VG 461 kcal | 20
Asparagus, lovage, peas

Ribeye dry aged for 35 days 300g 786 kcal | 40
Pickled mushrooms, tomato & shallot salad
Add sauce: Peppercorn 39 kcal / Chimichurri VG 280 kcal / Red wine jus 17 kcal | 4

Available Tuesday - Thursday 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 | 11
Wild berries, Cantuccini crumb

Apple Tarte Tatin V 480 kcal | 11
Calvados syrup, vanilla ice cream

Baba Mignon V 405 kcal | 10
Spiced rum soaked golden raisins, roasted pistachios, crème fraiche

Medjool date & dark chocolate mousse VG 317 kcal | 10
Spiced raspberry jam, fresh raspberries

Selection of ice cream & sorbet | 8
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.