

STARTERS

Tuna tostada 315 kcal | 15
Avocado, tomatillo salsa, corn tortilla

Prawns pil pil 450 kcal | 17
Paprika, lemon, chilli, panko breadcrumbs

Korean fried chicken 522 kcal | 14
Pickled cucumber, bean sprouts, sesame seeds

Crab cannelloni 581 kcal | 17
Crab cannelloni, samphire, sea beet, lemon grass velouté

Burrata V 431 kcal | 15
Roasted crown prince squash, pine nuts, balsamic

Salmon crispy nigiri 371 kcal | 17
Chipotle mayonnaise, honey soy

Charcoal roasted cauliflower VG 445 kcal | 14
Miso, vegan almond ricotta, chilli

Sharing platter for two 1181 kcal / 590 kcal pp | 30
Tuna tostada, salmon crispy nigiri,
Charcoal roasted cauliflower,
Korean fried chicken

LIVE MUSIC

Wednesday - Saturday from 8pm
Followed by a DJ until close

SHARING FOR TWO

House paella 1165 kcal / 582 kcal pp | 65
Chicken, king prawn, squid, mussels, saffron aioli

Smoked aubergine paella VG 596 kcal / 298 kcal pp | 44
Red pepper, okra, pil pil

Chateaubriand dry aged for 35 days 2201 kcal / 1100 kcal pp | 85
Chips, broccoli, peppercorn sauce

MAINS

Blackened Cajun spice salmon burrito 832 kcal | 25
Tomatillo salsa, slaw, guacamole, flour tortilla

Thai green curry | 26 Aubergine, peppers, baby corn
Chicken 793 kcal **or Aubergine** VG 417 kcal

BBQ prawn's charcoal tagliolini 711 kcal | 26
Salmon pearl butter

Smoked aubergine paella VG 298 kcal | 22
Red pepper, okra, pil pil

Lamb shank tagine 965 kcal | 27
Moroccan spice, quinoa, apricot, almonds

Charcoal grilled baby octopus 482 kcal | 23
Polenta, chilli oil, spring onions

Ribeye dry aged for 35 days 300g 878 kcal | 42
Pickled mushroom, tomato & shallot salad, peppercorn sauce

Menu available on
Wednesday - Saturday 17:00 - 22:30

SIDES

Rosemary & tomato focaccia VG 426 kcal | 5
Red onion

Chargrilled tenderstem broccoli, pil pil VG 272 kcal | 6

Chive mashed potato V 255 kcal | 6

Coleslaw, chipotle mayonnaise 280 kcal | 6

Chips, Parmesan & truffle oil 746 kcal | 6

DESSERTS

Black Forest chocolate sphere surprise V 606 kcal | 9
Vanilla mousse, griottines morello cherries

Coconut panna cotta VG 474 kcal | 9
Passion fruit, coconut crumb

Strawberry pavlova V 310 kcal | 9
Strawberry, basil, Chantilly cream

Selection of ice cream & sorbet | 9
Vegan chocolate ice cream VG 42 kcal
Strawberries and cream V 47 kcal
Very vanilla ice cream V 43 kcal
Raspberry sorbet VG 41 kcal
Mango sorbet VG 26 kcal
Lemon sorbet VG 30 kcal

Valrhona chocolate fondant V 396 kcal | 9
Salted caramel ice cream

Dessert platter for two V 1553 kcal / 776 kcal pp | 22
Black Forest chocolate sphere surprise,
Coconut panna cotta, Strawberry pavlova