

## STARTERS

Soup of The Day	6
<i>Home-made, hearty and served with Croutons.</i>	
<b>Please ask your waiter for today's choice</b>	
Burrata	9
<i>Heirloom tomatoes, basil, rye bread croutons</i>	
Beetroot Tartare (vegan)	7
<i>Baby turnips, golden beetroot, rye crisp</i>	
Pan Seared Scallops	14
<i>Cauliflower puree, roasted Romanesco, curry oil</i>	

## SALADS

Caesar Salad	9
<i>Baby gem lettuce with croutons, parmesan cheese, our homemade Caesar dressing &amp; anchovies</i>	
<b>Add Infused Chicken Breast</b>	<b>5</b>
<b>Add Garlic Buttered King Prawns</b>	<b>7</b>
Mixed Leaves (vegan)	11
<i>Toasted pine nuts, sun blushed tomatoes and roasted vegetables</i>	
Maple Roasted Sweet Potato (vegan)	9
<i>Crispy quinoa, kale, green lentils, apple and turmeric dressing</i>	



## MAINS

Wild Mushroom Risotto (v)	18	Aloo Gobi (vegan)	12
<i>Arborio rice with porcini, wild mushroom served with virgin olive oil and parmesan crisp</i>		<i>Cauliflower and potato cooked in homemade masala sauce served with basmati rice</i>	
<b>Add shaved truffle</b>	<b>5</b>	Chicken Rogan Josh	18
San Francisco Seafood Risotto	22	<i>Chicken breast cooked with a distinctive tomatoes paprika and ground red chilli curry served with basmati rice</i>	
<i>Delicately reduced in garlic served with seared sea bream, scallop &amp; clams</i>		South American Chicken	20
Grilled Cauliflower Steak (vegan)	16	<i>With guacamole, garlic, oregano, paprika</i>	
<i>Served with smooth cashew puree &amp; chimichurri sauce</i>		Grilled Ora King Salmon	26
Mac & Cheese (v)	14	<i>Honey-balsamic glazed Ora King Salmon fillet on a bed of sweet corn, finely diced tomatoes and chickpeas</i>	
<i>Creamy Mac &amp; Cheese topped with mozzarella, mature cheddar &amp; parmesan</i>		Fish & Chips	14
<b>Add shaved truffle</b>	<b>5</b>	<i>Battered fillet of cod served with french fries, minted peas and tartar beer sauce</i>	
The Burger	12		
<i>Grilled ½ pounder patty topped with Sautee onions, melted cheddar cheese, crisp lettuce, fresh tomato slice, dill pickles and served with french fries</i>			

*This menu contains allergens. If you have any food intolerances or allergies, please let one of our team members know upon placing your order. V stands for - vegetarian dish.*

*A discretionary 12.5% service charge will be added to your bill. Prices include VAT.*

## GRILLED MEAT

*All grills are served with watercress and your choice of 1 side & 1 sauce*

<p>283g / 10oz Scotch Fillet <i>Birchstead British Aberdeen Angus, 28 days aged</i></p>	32	<p>340g / 12oz Rib-Eye Steak <i>Birchstead British Aberdeen Angus, 28 days aged</i></p>	26
<p>340g / 12oz Sirloin <i>Birchstead British Aberdeen Angus, 28 days aged</i></p>	22	<p>Teriyaki Pork Ribs <i>British pork ribs, marinated in teriyaki sauce, with garlic salt and black pepper</i></p>	16

## SAUCES

**Add extra sauce 3**

*Peppercorn, Bearnaise, Chimichurri*

## SIDE DISHES

**Add extra side dish 4.5**

*French Fries  
Mashed Potatoes  
Sautee Broccoli  
Steamed Spinach with garlic  
Roasted Garlic Mushrooms*



## DESSERTS

**Ask your waiter for our fresh desserts from our trolley**

### Allergen Legend

(GL) Gluten (EG) Eggs (SH) Shellfish (PE) Peanuts (SD) Sulphur Dioxide  
(CE) Celery (FI) Fish (MU) Mustard (SS) Sesame Seeds (LU) Lupin  
(CR) Crustacean (DA) Dairy (NU) Nuts (SO) Soya (V) Vegetarian (VE) Vegan

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