

A La Carte

Bread Selection £3.50
Served With Butter & Salt

Olives £3.50
With Sun Dried Tomatoes & Feta cheese

Starters

SOUP OF THE DAY

QUAIL SKEWERS £12.00
Chermoula dip, pomegranate dressing

CONFIT CHICKEN & BLACK PUDDING TERRINE £7.50
Wholegrain remoulade, apple gel

JACKFRUIT TORTILLA £7.00
Coriander, chilli & grilled pineapple

BABY BEETROOT, FETA, ROCKET & PINE NUT SALAD £7.00

GRILLED TIGER PRAWNS £9.00
Romesco sauce & garlic ciabatta

Mains

SPATCHCOCK POUSSIN £18.00
Pumpkin puree, glazed parsnip, chantenay carrot & crispy thyme

CIDER MARINATED PORK CHOP £16.00
Fricassee of vegetables, bubble & squeak croquette, cider jus

BRAISED SHORT RIB OF BEEF £18.00
Roast garlic pomme puree, confit shallot

STONE BASS £16.00
Puy lentils, braised fennel, fennel crisp

CHAR SUI SALMON £16.00
Penang clam broth with vegetables

GRILLED TUNA LOIN £20.00
Bok choy, yuzu & soy dressing

ROAST PUMPKIN GALETTE £12.50
Puy lentils, goats cheese & pumpkin seeds

MARINATED GRILLED AUBERGINE £12.50
Fresh tabbouleh salad & pomegranate dressing

Grills

Served with french fries & petit salad:

8oz BEEF BURGER £14.00
Cheese & bacon

PODIUM LAMB BURGER £14.00
Halloumi & tzatziki

CAJUN BUTTERMILK CHICKEN BURGER £14.50
Red slaw & sriracha

Served with soubise onion & a choice of a side:

8OZ ENGLISH BEEF FILLET (GF) £30.00

10oz ENGLISH BEEF RIBEYE (GF) £26.00

Sides

TENDERSTEM BROCCOLI £3.50
Avocado & Sesame Dressing, Pumpkin Seeds

TRIPLE COOKED CHIPS £3.50

FRENCH FRIES £3.50

GRILLED ASPARAGUS WRAPPED IN PANCETTA £3.50

ROSEMARY & GARLIC HASSLE BACK POTATOES £3.50

ROASTED BOK CHOI WITH POMEGRANATE DRESSING £3.50

ROASTED GARLIC POMME PUREE £3.50

SEASONAL VEGETABLES £3.50

Sauces

PEPPERCORN, MUSHROOM, RED WINE JUS - £2.50

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED PLEASE ASK A MEMBER OF STAFF. ALL WEIGHTS STATED ARE UNCOOKED. ALL PRICES INCLUDE VAT AT THE PREVAILING RATE. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

