



Main Courses

Vibrant Goats Cheese Stack with an assortment of Vegetables, topped with Nut-Free Pesto & Balsamic Glaze | £18.50 🍷

Tiger Prawn Risotto, Capers, Fresh Tomato, Lemon Zest | £19.95

Tiger Prawn Linguine with Fresh Tomatoes, Chilli, Garlic & White Wine | £19.95 🍷

Pan-Seared Fillet of Sea Bass, Sauté Potatoes, Broccolini, Sauce Vierge | £21.00

Salmon Filet Accompanied by Tender Broccolini, Mash Potatoes with Creamy Shrimp White Wine Sauce | £22.00

Grilled Lamb Cutlet with Mashed Potatoes, Broccolini and Rosemary Red Wine Jus | £27.00 🍷

Sunday Special

Sunday Roast with Sirloin of Beef, Roast Potatoes, Yorkshire Puddings, Seasonal Vegetables & Red Wine Jus | £24.95 🍷

Sides

French Fries | Mac & Cheese | Edamame | Broccolini | Mash Potatoes | £6.00 🍷

Something Sweet

Classic Crème Brûlée with Almond Biscuit | £7.95 🍷

Molten Chocolate Fondant with a Crown of Luxurious Vanilla Bean Ice Cream | £7.95 🍷

Selection of Mochi Ice Creams | £7.95


Yuzu Sorbet | £6.95



Prices include 20% VAT and discretionary 10% service charge will be added to your bill. As our products are freshly made each day, please understand some dishes may not be available. Before ordering, speak to our staff if you have a Food Allergy or



PRIVATE ROOM ALSO AVAILABLE




Starters

Home-made Bread with Nocellara Olives | £6.00 

Soup of the Day | £7.50  

Burrata Pugliese on a bed of mixed Tomato Salsa Bruschetta, topped with Basil & Balsamic Glaze | £11.00  

Gourmet Duck Salad Ensemble | £12.00

Crispy Baby Squid, Drizzled in Kewpie Mayo | £11.00 

Tiger Prawns, glazed with Garlic Butter & soaked in White Wine Sauce | £13.50

BBQ Octopus in Exquisite Plum Sauce | £13.50

Steak Selection

Premium Free-Range cuts from Argentina.
Meats served with Fries & Choice of Sauce

Sirloin (300g) | £30.00

Robust & meaty flavour, this versatile cut is a crowd pleaser for all

Rib-Eye (300g) | £35.00

Tender cut from the top of the rib, generous marbling that results in an immense rich & buttery taste

Sauces: Peppercorn | Blue Cheese | Red Wine Jus 