



A LA CARTE

SMALL PLATES

Chilli King Prawns Garlic, chilli, white wine sauce, ciabatta	£14.50	Crispy Salt & Pepper Squid Sweet chilli sauce	£11.50	Beef Carpaccio Horseradish, rocket, parmesan & truffle oil	£14.50
Pan Fried Scottish Scallops Leak purée, crispy bacon, leak fries	£12.50	White Crab Toast Fresh white crab, red chillis, mayonnaise, chives, spring onion, crispy ciabatta	£13.50	Courgette Fritters (v) Beetroot dip	£8.50
Ham Hock & Pistachio Crostoni & watercress	£9.50	Spicy Pork Croquettes Sweet chilli sauce	£8.00	Herb & Chilli Burrata (v) Grissini and herbaceous warm olive oil	£12.50
Lasange Bites	£9.50	Half Lobster Garlic butter sauce	£24.00		

SHARING BOARDS

Serves Two

Bread Board(ve) Sour dough, breadsticks, sardine flat bread, olives, olive oil, balsamic vinegar	£10	Vegetarian Board (ve) Sundried tomatoes, kalamata olives, borettane onions, roasted marinated peppers, roasted beetroot	£12	Cured Meats & Cheese Prosciutto crudo, salami, spicy salami, gorgonzola, soft pecorino, borettane onions	£20
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MAINS

Pan Fried Chicken Breast King prawns, shallots, white wine, lobster bisque	£27	Pan Roasted Duck Breast Apple, celeriac purée, honey roasted chantenay carrots, red wine jus	£30	Wild Mushroom Risotto (v)(gf) Spinach, truffle oil, shaved parmigiano	£16.50
Pan fried Sea Bass King prawns, Chilli's, garlic, parsley, saffron new potatoes	£30	Black Ink Linguini King prawns, clams, scallops, white wine & cherry tomatoes, fresh chillies	£25	Lobster & Scallops Ravioli In butter & sage sauce	£24
Fillet Steak Salad Pomegranate, rocket, cherry tomatoes, honey mustard dressing & radish	£22	Caesar Salad Chicken breast, croutons, caesar dressing, cos lettuce	£18	Lamb Ribs Pea purée, root vegetable terrine	£38
Lobster Roll Heinz mayonnaise, celery, house made brioche roll	£40	Wagyu Denver Steak Roscoff onion, coffee hollandaise	£45	Wagyu Burger Lolla Bionda lettuce, dijon mustard mayo dressing, red onion, beef tomato, fried egg	£29

GRILL

All Served With Sautéed Roasted Tomato, Portobello Mushroom

Himalayan Salt Aged Rib Eye 280g	£40	Centre Cut Fillet Steak 220g	£32	Filet Mignon 260g	£36
48-Day Aged Wagyu Sirloin Steak 140g	£70	Cauliflower Steak (ve)(n) Cauliflower steak, red pepper, olive & caper salsa, topped with almonds	£13.95	Sharing Steak Platter Sirloin steak, ribeye, fillet steak, choice two side dishes from sides (served for 2 people), pink peppercorn sauce & diane sauce	£175

DESSERTS - £6.00

Chocolate Soufflé with vanilla ice cream
Mille-Feuille with vanilla crème pâtisserie and salted caramel
Yuzu & Blueberry Crème Brûlée (gf) with mixed berry compote
Apple & Cinnamon Crumble with vanilla ice cream

SIDES - £5.00

Triple Cooked Chips	Seasonal Greens
French Fries	Saute New Potatoes
Creamy Mash Potato	Poached Asparagus
Sweet Potato Fries	Mixed Salad

SAUCES - £4.00

Garic Butter	Diane
Pink Peppercorn	Creamy Truffle

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. gf- gluten free, gfa- gluten free available, v- vegetarian, df- dairy free, n- may contain nuts, ve- vegan, vea- vegan option available

RECOMMENDED WINES

White

Janelas Antigas Vinho Verde (Portugal)

An exciting and refreshing wine that perfectly combines the aromas of four of the most famous grape varieties of the region, resulting in a very fresh and fruity wine with a balanced acidity.

Vermentino Doc Prendas (Italy)

Fresh, elegant and fragrant with white florals, ripe apple and citrus zest aromas.

Red

Piedra Negra Organic Malbec (Argentina)

Aromas of summer red fruits dominate with slight touches of black pepper. Concentrated on the palate with red fruits giving volume. It is well structured, and the tannins are soft and harmonious. Long finish with notes of coffee.

Pinot Noir Bourgogne Latour (France)

A bright ruby colour with revealing aromas of cassis and raspberries evolving in to a fresh and fruity palate of rounded cherry.

Rosé

I Castelli P Grigio Blush (Veneto, Italy) (Ve)

Delicately dry, with an excellent balance, the flavour displays structure and good freshness. The finish is caressing with a clean and persistent fruity aftertaste.

Whispering Angel (France)

Pretty scent of crushed strawberries, peach, rose-water and orange blossom. On the palate, it is wonderfully dry and crisp with delicate summer berry fruits balanced by citrus zest acidity and a deliciously creamy finish.

SIGNATURE COCKTAILS

3Sixty	£14.00
Red Sky	£13.50
Spring Blossom	£13.50
Blueberry Delight	£13.50
Coconut Margarita	£13.50
Peachy	£13.50
Blackberry Sour	£13.50
After Eight	£13.50
Tropical Mango	£13.50
Gentleman	£14.00

WINE FLIGHTS

ITALIAN MASTERCLASS

£ 18 . 00

Bericanto Prosecco 125ml (Sparkling)
Cantine Di Ora Pinto Grigio 125ml (White)
Dega Montepulciano Organic 125ml (Red)

THE CLASSIC WHITE

£ 15 . 00

Rothschild Chardonnay 125ml (White)
Cantine Di Ora Pinto Grigio 125ml (White)
Te Aka Marl b Sauv Blanc 125ml (White)

THE CLASSIC REDS

£ 18 . 00

Monterey Bay Merlot 125ml (Red)
Piedra Negra Organic Malbec 125ml (Red)
Vina Cerrada Reserva Rioja 125ml (Red)

THE IBERIAN EXPLORER

£ 16 . 00

Janelas Antigas Vinho Verde 125ml (White)
Mirada Organic Rosé 125ml (Rosé)
Vina Cerrada Reserva Rioja 125ml (Red)

THE NEW WORLD

£ 16 . 00

Te Aka Marl b Sauv Blanc 125ml (White)
Monterey Bay Merlot 12% 125ml (Red)
Piedra Negra Organic Malbec 125ml (Red)

PRETTY IN PINK

£ 18 . 00

Charlie Zin-Rosé 125ml (Rosé)
Mirada Organic Rosé 125ml (Rosé)
Whispering Angel Rosé 125ml (Rosé)

SPRITZ & GIGGLES

£ 20 . 00

Bericanto Prosecco 125ml (Sparkling)
Piriani Prosecco Ros é 125ml (Sparkling)
Moët 125ml (Sparkling)