



## A LA CARTE

### SMALL PLATES

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

### SHARING BOARDS

Serves Two

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

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

### GRILL

All Served With Sautéed Roasted Tomato, Portobello Mushroom

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

### DESSERTS - £6.00

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

### SIDES - £5.00

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

### SAUCES - £4.00

<b>Garlic Butter</b>	<b>Diane</b>
<b>Pink Peppercorn</b>	<b>Creamy Truffle</b>

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