



PERFECT PAIRED PLATES

Lobster Croquettes Golden-brown bites of lobster-infused croquettes, bursting with rich seafood flavor, complemented by tangy charred lime & a sprinkle of savory nori gomasio. <i>Pairs well with Janelas Antigas Vinho Verde & Vilarnau Brut Reserva Cava</i>	£13.50	Shrimp Fritters Crispy, golden fritters packed with succulent shrimp, served with a zesty lime mayonnaise that adds a refreshing citrus twist to each bite. <i>Pairs well with Seewinkel Gruner Veltliner & I Castelli Pinot Grigio</i>	£9.50
Pan Fried Scottish Scallops (GF) Sweet and tender Scottish scallops, pan-fried to a golden crust, drizzled with a rich garlic & caper-infused butter sauce. <i>Goes great with Autantique Viognier Igp & Tempus Two Sparkling Blanc De Blanc</i>	£15.50	Black Mussels (GF) Steamed black mussels swimming in a fragrant broth of garlic, white wine, and fresh parsley, evoking the sea with every delicious mouthful. <i>Pairs well with Autantique Viognier Igp & Torre Orientale Pinot Grigio</i>	£11.50
Crispy Salt & Pepper Squid Lightly battered squid, crisped to perfection & tossed with vibrant red peppers, fresh ginger & a sweet chilli glaze for a tantalizing combination of flavors. <i>Pairs well with Janelas Antigas Vinho Verde & Seewinkel Gruner Veltliner</i>	£12.50	Hummus (VE)(GF) A creamy, velvety hummus topped with a burst of fresh, juicy pomegranate seeds. Served with warm, freshly baked pita breads. <i>Pairs well with Rothschild Chardonnay</i>	£10.00
Vegan Beef Tartare (VE)(GFa) A plant-based twist on a classic, featuring seasoned vegan beef tartare, served with velvety cashew cream & crispy crostini. <i>Pairs well with Autantique Viognier Igp & Patriarche Pinot Noir</i>	£10.00	Chilli King Prawns (GFa) Juicy, plump king prawns, perfectly seared & tossed in a spicy chili sauce that ignites the palate with fiery flavors. <i>Pairs well with Janelas Antigas Vinho Verde & Charlie Zin White Zinfandel Rose</i>	£14.50
Under Pressure Baby Ribs Tender baby ribs, slow-cooked to fall off the bone, glazed with a sweet & savory yakiniku sauce. Sprinkled with nutty sesame seeds. <i>Pairs well with Domaine St Anne Fitou Ac</i>	£11.50	Beef Carpaccio (GF) Thinly sliced, melt-in-your-mouth beef carpaccio, drizzled with fragrant truffle oil, sharp Parmesan cheese, a touch of horseradish & peppery rocket. <i>Pairs well with Monterey Bay Merlot & Patriarche Pinot Noir Vdf</i>	£14.50
8oz Rump Steak (GF) Char-grilled 8oz rump steak, juicy and flavorful, topped with a vibrant salsa criolla that adds a hint of tang and spice. <i>Pairs well with Andreas Mazzei Tandem Cabernet Sauvignon Nero</i>	£14.00	Pulled Beef Teriyaki Flavorful pulled beef in a teriyaki glaze, complemented by tangy pickled red onions, spicy wasabi & creamy soy aioli. <i>Pairs well with Janelas Antigas Vinho Verde</i>	£10.50
Chorizo (GFa) Spicy chorizo sausages cooked in robust red wine & aromatic rosemary, served with slices of crusty ciabatta. <i>Pairs well with Altozano Tempranillo Syrah & Monterey Bay Merlot</i>	£9.50	Chicken Satay (GF) Southeast Asian skewered, marinated grilled chicken, served with a rich & creamy peanut sauce that oozes with bold, nutty flavors. <i>Pairs well with Janelas Antigas Vinho Verde & Illusion Chenin Blanc</i>	£12.50
Albondigas (GFa) Succulent meatballs simmered in a rich garlic tomato sauce, served with crusty ciabatta, fresh parsley & shaved Parmesan. <i>Pairs well with Altozano Tempranillo Syrah & Conti Buneis Barbera d'Asti</i>	£9.50	Fish Cakes Delicate fish cakes, crisp on the outside & flaky on the inside, served with a smooth velouté sauce & tangy pickled shallots. <i>Pairs well with Autantique Viognier Igp & Te Aka Marlborough Sauvignon Blanc</i>	£9.50
Pan-Fried Green Pepper (VE) (GF) Crispy pan-fried green peppers, seasoned simply with sea salt to enhance their natural sweetness & crunch. <i>Pairs well with Janelas Antigas Vinho Verde & Illusion Chenin Blanc</i>	£8.50	Aloo Tikka Arancini (VE) Golden, crispy arancini filled with spiced aloo tikka, paired with a luxurious saffron aioli for a burst of flavor in every bite. <i>Pairs well with Janelas Antigas Vinho Verde & Illusion Chenin Blanc</i>	£10.50
Fried Burrata (V) Indulgently creamy burrata cheese, lightly fried to a golden crust, creating a delectable contrast of textures. <i>Pairs well with Torre Orientale Pinot Grigio</i>	£12.50	Pescaito Frito An irresistible mix of fried squid, whitebait & prawns, served with a squeeze of lemon & a side of creamy garlic mayonnaise. <i>Pairs well with Te Aka Marlborough Sauvignon Blanc & Vilarnau Brut Reserva Cava</i>	£13.50

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

MAINS

Fillet of Beef

A succulent fillet of beef, cooked to perfection. Served with melt-in-your-mouth fondant potatoes, sweet honey-roasted chantenay carrots & a rich red wine jus.

£37.00

Pan-Fried Cod Fillet

Delicate cod fillet, pan-fried to a golden crust, nestled on a bed of carrot and celery, complemented by a velvety creamed sauce & an array of seasonal vegetables.

£24.00

Confit Duck Leg

Tender confit duck leg, paired with luscious foie gras, tangy pickled rhubarb, a deeply flavorful Assam-balsamic reduction & smooth sweet potato puree.

£21.00

Black Ink Linguine

Dramatic black ink linguine, tossed with succulent cherry tomatoes, tender scallops, juicy prawns & rich lobster, creating a seafood lover's dream dish.

£26.00

Full Grilled Lobster

A luxurious full grilled lobster, infused with the aromatic flavors of saffron & garlic, served with your choice of delectable sides.

£95.00

Corn-Fed Chicken Breast

Juicy corn-fed chicken breast, accompanied by earthy morels & fragrant tarragon, all topped with a rich & elegant Sauce de Madère.

£22.50

Braised Mushrooms (VE)

A hearty, earthy dish featuring braised mushrooms, nutty spelt, tender baby gem, and protein-packed tofu, creating a symphony of flavours.

£16.50

Grilled Aubergine (VE)

Blood Orange Tahini Milk & Lemon Oil
Charred to perfection, this dish features tender aubergine slices drizzled with a luxurious blend of creamy blood orange tahini milk & zesty lemon oil

£18.00

GRILL

All Served With Sautéed Roasted Tomato, Portobello Mushroom

Himalayan Salt Aged Rib
Eye 280g

£40

Centre Cut Fillet Steak 220g

£34.50

Filet Mignon 260g

£38

48-Day Aged Wagyu
Sirloin Steak 140g

£70

Cauliflower Steak (ve)(n)

Cauliflower steak, red pepper, olive & caper salsa, topped with almonds

£13.95

Wagyu Ribeye A5,
Grade 1

£280

TO SHARE

Lindisfarne Oysters

£4 each | 6 for £20 | Please see our server for today's flavour

Seafood Sharing Platter

A seafood lover's dream: this platter includes dressed crab, oysters, shrimp, half-shell blue mussels & smoked salmon. Served with a selection of dipping sauces including Marie Rose, tartare, mustard & fresh lime to elevate each bite.

£45pp (min two)

Surf & Turf Platter

A sumptuous combination perfect for sharing: enjoy half a succulent lobster, tender baby back ribs, & a juicy centre cut fillet, all accompanied by crispy onion rings, rich garlic butter & a flavourful pink peppercorn sauce. Choose any 3 sides to complement this feast.

£65pp (min two)

Cured Meats & Cheese Board

A delightful assortment of the finest cured meats & artisanal cheeses, curated for a perfect balance of textures and flavours.

£20

DESSERTS - £6.00

Spiced Poached Pear
(VE)

Hot chocolate sauce
& vanilla ice cream

Dark Chocolate
Soufflé

Christmas pudding ice
cream & cinnamon sugar

Apple & Cinnamon
Crumble

with custard

Sticky Toffee
Pudding

with vanilla ice cream

Vanilla Crème
Brûlée

SIDES - £5.00

Triple Cooked Chips
French Fries

Creamy Mash Potato
Sweet Potato Fries

Seasonal Greens
Sautéed New Potatoes

Poached Asparagus
Mixed Salad

SAUCES - £4.00

Garlic Butter
Pink Peppercorn

Diane
Creamy Truffle