



PERFECT PAIRED PLATES

Lobster Croquettes Golden-brown bites of lobster-infused croquettes, bursting with rich seafood flavour, complemented by tangy charred lime & a sprinkle of savoury nori gomasio. <i>Pairs well with Villa Blanche Picpoul de Pinet</i>	£13.95	Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce. <i>Pairs well with Torre Orientale Pinot Grigio & Autantique Viognier Igp</i>	£12.95
Bacon Wrapped Scallops (GF) Juicy jumbo scallops wrapped in crispy bacon and served over creamy risotto in a buttery sauce. <i>Pairs well with with Tempus Two Sparkling Blanc de Blanc & Autantique Viognier Igp</i>	£15.95	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>	£9.95
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 flavours. <i>Pairs well with Te Aka Marlborough Sauvignon Blanc & Bericanto Prosecco</i>	£12.50	Chilli King Prawns (GFa) Juicy, plump king prawns, perfectly seared & tossed in a spicy chilli sauce. <i>Pairs well with Charlie Zin White Zinfandel Rose & Te Aka Marlborough Sauvignon Blanc</i>	£14.95
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>	£10.45	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>	£14.95
Under Pressure Baby Ribs Tender baby ribs, slow-cooked to fall off the bone, glazed with a sweet & savoury yakiniku sauce. Sprinkled with nutty sesame seeds. <i>Pairs well with Vacqueyras Comtadine & Piedra Negra Organic</i>	£11.95	Pulled Beef Teriyaki Flavourful 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>	£11.95
8oz Rump Steak (GF) Char-grilled 8oz rump steak, juicy and flavourful, topped with a vibrant salsa criolla that adds a hint of tang and spice. <i>Pairs well with Piedra Negra Organic Malbec</i>	£14.95	Chicken Satay (GF) Southeast Asian skewered, marinated grilled chicken, served with a rich & creamy peanut sauce that oozes with bold, nutty flavours. <i>Pairs well with Te Aka Marlborough Sauvignon Blanc</i>	£12.95
Roast Pumpkin & Butternut Squash Soup Pine nuts & sage <i>Pairs well with Rothschild Chardonnay & Altozano Tempranillo Syrah</i>	£9.95	Crab Cakes Lump crab meat bound together with breadcrumbs and spices, fried to perfection <i>Pairs well with Autantique Viognier Igp & Villa Blanche Picpoul de Pinet</i>	£9.50
Burrata (V) Quince puree, glazed pecans, grapes, red endive and truffle honey <i>Pairs well with Torre Orientale Pinot Grigio</i>	£13.95	Aloo Tikka Arancini (VE) Golden, crispy arancini filled with spiced aloo tikka, paired with a luxurious saffron aioli for a burst of flavour in every bite. <i>Pairs well with Rothschild Chardonnay & Autantique Viognier Igp</i>	£10.50

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)

Tomahawk Steak Sharer

A sumptuous combination perfect for sharing: enjoy juicy tomahawk steak and approximately 1kg of juicy steak rib steak cut from the fore rib. Choose any 3 sides to complement this feast and two decadent sauces.

£50pp (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

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

Herb Crusted Tuna Steak Perfectly seared exterior and rare melt in your mouth center. Served with honey soy sauce and pickled ginger	£24.95	Wild Mushrooms & Truffle Linguine (VE) Foraged mushrooms with a plant-based cream cheese, pine nuts, hand-picked rocket and truffle	£17.95
Filet Mignon Duo Indulge in double the decadence with one fillet topped with luscious crab meat and bourbon sauce, while the other is smothered in a rich velvety port wine mushroom	£47.95	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.	£26.95
Akaushi Lasagne Made with rich decadent akaushi wagyu beef layered between cheesy goodness and homemade marinara.	£24.95	8oz Sirloin Salad Warm cut of beef on a bed of rocket, sun dried tomato, balsamic glazing and shaved pecorino	£21.95
Braised Boneless Short Ribs Tender beef that falls off the bone swimming in a velvety sauce. Melt in your mouth perfection.	£35.95	3SIXTY Burger Char-grilled grass fed beef, toasted brioche roll, horseradish ketchup and thick cut chips	£17.95
Pan-fried Chicken & Prawns Served with white wine, shallots & lobster bisque	£25.95		

GRILL

All Served With Sautéed Roasted Tomato, Portobello Mushroom

Himalayan Salt Aged Rib Eye 280g	£41.20	Centre Cut Fillet Steak 220g	£35.00	Filet Mignon 260g	£39.00
48-Day Aged Wagyu Sirloin Steak 140g	£70.00	Cauliflower Steak (ve)(n) Cauliflower steak, red pepper, olive & caper salsa, topped with almonds	£15.00	Wagyu Ribeye A5, Grade 1	£280.00
				Full Grilled Lobster	£95.00

SIDES

Triple Cooked Chips 5.95	Mixed Salad 4.95	Creamed Spinach 5.95
French Fries 4.95	Parmesan Truffle Chips 7.95	<i>With pangrattao, toasted pine nuts and grated parmesan</i>
Creamy Mash 4.95	Seasonal Greens & Toasted Almonds 5.95	

SAUCES - £4.00

Garlic Butter Pink Peppercorn Diane Creamy Truffle

DESSERTS

Tiramisu A decadent classic favourite. Coffee soaked sponge topped with mascapone cream and a dusting of cocoa powder.	£6.80	Pina Colada Panna Cotta Coconut shaped panna cotta topped with a mango salsa, served with a mango sorbet.	£6.50
Lemon Meringue Pie Short crust pastry with a lemon curd filling, topped with Italian meringue. Served with a raspberry sorbet.	£7.50	Baklava Millie Feuille Pistachio textures with a vanilla cream patisserie	£8.50
		Molten Chocolate Cake Topped with cookie crumb served with vanilla ice cream	£7.00

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