

## RECOMMENDED WINES

*White* *Bottle*  
**Janelas Antigas Vinho Verde** **£29**  
 (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** **£50**  
 (Italy)  
 Fresh, elegant and fragrant with white florals, ripe apple and citrus zest aromas.

*Red* *Bottle*  
**Piedra Negra Organic Malbec** **£35**  
 (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** **£59**  
 (France)  
 A bright ruby colour with revealing aromas of cassis and raspberries evolving in to a fresh and fruity palate of rounded cherry.

*Rosé* *Bottle*  
**I Castelli P Grigio Blush** **£26**  
 (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** **£59.50**  
 (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

<b>3Sixty</b>	<b>£14</b>
<b>Red Sky</b>	<b>£13.50</b>
<b>Spring Blossom</b>	<b>£13.50</b>
<b>Blueberry Delight</b>	<b>£13.50</b>
<b>Coconut Margarita</b>	<b>£13.50</b>
<b>Peachy</b>	<b>£13.50</b>
<b>Blackberry Sour</b>	<b>£13.50</b>
<b>After Eight</b>	<b>£13.50</b>
<b>Tropical Mango</b>	<b>£13.50</b>
<b>Gentleman</b>	<b>£14</b>



## A LA CARTE

### SMALL PLATES

<b>Chilli King Prawns</b> <span style="float: right;"><b>£14.50</b></span> Garlic, chilli, white wine sauce, ciabatta	<b>Crispy Salt &amp; Pepper Squid</b> <span style="float: right;"><b>£10</b></span> Sweet chilli sauce	<b>White Crab Toast</b> <span style="float: right;"><b>£13.50</b></span> Fresh white crab, red chillis, mayonnaise, chives, spring onion, crispy ciabatta
<b>Shredded Duck Gyoza (n)</b> <span style="float: right;"><b>£8.50</b></span> Plum sauce	<b>Pan Fried Scottish Scallops</b> <span style="float: right;"><b>£12.50</b></span> Leak purée, crispy bacon, leak fries	<b>Shrimp Gyoza</b> <span style="float: right;"><b>£8.50</b></span>
<b>Pulled Pork Boa Bun</b> <span style="float: right;"><b>£9</b></span> Korean slaw, koren bbq, sesame seeds	<b>Beef Carpaccio</b> <span style="float: right;"><b>£14.50</b></span> Horseradish, rocket, parmesan & truffle oil.	<b>Lasange Bites</b> <span style="float: right;"><b>£9.50</b></span>
<b>Spicy Pork Croquettes</b> <span style="float: right;"><b>£8</b></span> Spicy pork & poke aioli.		

### SHARING BOARDS

Serves Two

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

<b>Pan Fried Chicken Breast</b> <span style="float: right;"><b>£27</b></span> King prawns, shallots, white wine, lobster bisque	<b>Pan Roasted Duck Breast</b> <span style="float: right;"><b>£30</b></span> Apple, celeriac purée, honey roasted chantenay carrots, red wine jus	<b>Wild Mushroom Risotto(gf)</b> <span style="float: right;"><b>£16.50</b></span> Spinach, truffle oil, shaved parmigiano
<b>Pan fried Sea Bass</b> <span style="float: right;"><b>£28</b></span> King prawns, Chilli's, garlic, parsley, saffron new potatoes	<b>Black Ink Linguini</b> <span style="float: right;"><b>£25</b></span> King prawns, clams, scallops, white wine & cherry tomatoes, fresh chillies	<b>Lobster &amp; Scallops Ravioli</b> <span style="float: right;"><b>£24</b></span> In butter & sage sauce
<b>Fillet Steak Salad</b> <span style="float: right;"><b>£22</b></span> Pomegranate, rocket, cherry tomatoes, honey, honey mustard dressing & radish	<b>Caesar Salad</b> <span style="float: right;"><b>£18</b></span> Chicken breast, croutons, caesar dressing, cos lettuce	

### GRILL

All Served With Sautéed Roasted Tomato, Portobello Mushroom

<b>Cauliflower Steak (ve)(n)</b> <span style="float: right;"><b>£13.95</b></span> Cauliflower steak, red pepper, olive & caper salsa, topped with almonds	<b>Centre Cut Fillet Steak 220g</b> <span style="float: right;"><b>£30</b></span> Sautéed roasted tomato, portobello mushroom	<b>Filet Mignon 260g</b> <span style="float: right;"><b>£34</b></span> Sautéed roasted tomato, portobello mushroom
<b>Himalayan Salt Aged Rib Eye 280g</b> <span style="float: right;"><b>£40</b></span> Sautéed roasted tomato, portobello mushroom	<b>48-Day Aged Wagyu Sirloin Steak 140g</b> <span style="float: right;"><b>£70</b></span> Sautéed roasted tomato, portobello mushroom	<b>Sharing Steak Platter</b> <span style="float: right;"><b>£175</b></span> Sirloin steak, ribeye, fillet steak, choice two side dishes from sides (served for 2 people), pink peppercorn sauce & diane sauce

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

## DESSERTS - £6.00

**Sticky Toffee Pudding**  
Served with vanilla ice cream

**Poached Pear**  
Served with vanilla ice cream

**Vegan Chocolate Brownie**  
Served with vegan coconut ice cream

**Ice Cream**  
(Vanilla, Strawberry or Chocolate)

**Crème Brûlée**  
Served with shortbread

**New York Vanilla Cheese Cake**

## SIDES - £4.50

**Triple Cooked Chips**

**French Fries**

**Creamy Mash Potato**

**Sweet Potato Fries**

**Seasonal Greens**

**Saute New Potatoes**

**Poached Asparagus**

**Mixed Salad**

## SAUCES - £4.00

**Garlic Butter**

**Pink Peppercorn**

**Diane**

**Creamy Truffle**

# A LA CARTE

MENU



## A LA CARTE MENU