

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

3Sixty	£14
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



A LA CARTE

SMALL PLATES

Chilli King Prawns £14.50 Garlic, chilli, white wine sauce, ciabatta	Pan Fried Scottish Scallops £12.50 Leak purée, crispy bacon, leak fries	Lasange Bites £9.50
Pulled Pork Boa Bun £9 Korean slaw, koren bbq, sesame seeds	Beef Carpaccio £14.50 Horseradish, rocket, parmesan & truffle oil.	Courgettes Fritters £8.50 With beetroot dip
Spicy Pork Croquettes £8 Spicy pork & poke aioli.	White Crab Toast £13.50 Fresh white crab, red chillis, mayonnaise, chives, spring onion, crispy ciabatta	Herb & Chilli Burrata £12.50 with grissini, herbaceous warm olive oil makes creamy burrata
Crispy Salt & Pepper Squid £10 Sweet chilli sauce	Ham Hock & Pistachio £9.50 With crostini & watercress	

SHARING BOARDS

Serves Two

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

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

GRILL

All Served With Sautéed Roasted Tomato, Portobello Mushroom

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

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

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

A LA CARTE

MENU



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