

# A La Carte



## Starters

Buffalo De Leche Chicken Wings	10
Crispy chicken wings tossed in buffalo de leche sauce served with chilli pickled pineapple chunks	
Corn Ribs (Ve)(GF)(N)	6
'Ribs' of corn dusted with tajin, served with chipotle mayo, corn nut crumble	
Duck Spring Rolls	8.5
Shredded duck, rolled in filo and battered with blitzed prawn crackers paired with rich hoisin dip	
Gambas Pil Pil	10.5
Tiger prawns tossed in chilli oil with toasted ciabatta cuts & fresh lemon	
Soup Of The Day	4.5
Served with warm bread and butter. Ask your server for today's offering	

## For the table

Corn Nuts (Ve)(GF)	4
Corn nuts in a tajin rub & fresh lime	
Mixed Olives (Ve)(GF)	5
Medley of mediterranean olives	
Fried Olives (V)(GF)	6.5
Lightly fried till golden and crispy served with lemon vermouth mayo	
Our Breadboard	10
Selection of breads, served with a miso & honey butter candle and dressed whipped feta dip	
Whipped Feta Dip (V)	10
Truffle honey, pita bread, cumin & coriander crumb	

## Mains

Grilled Seabass	25
Two fillets of seabass are served on a bed of tenderstem brocolli with sweet garden pea puree and grilled lemon slices	
Caesar Salad (V)	13
A green salad of romaine lettuce, salt & pepper croutons, house dressing, parmesan and black pepper (add chicken or prawns for a £4 surcharge)	
Vegetarian Lasagna (V)	16.5
Our lentil, onion and mushroom lasagna is comprised of alternating layers of filling, blankets of pasta and home-made bechamel	
Burger of the Day	18
Please ask your server about today's burger offering. Served with skin on chips and smoked chipotle mayo	
Pork Chop Tomahawk	25
This large pork chop is served up on the bone paired with a whole grain mustard mash and sticky apple cider glaze	

\*This facility processes all major allergens & while we make every effort to prevent cross contamination in the kitchen we cannot guarantee that any food item we make is free of any specific allergen. Please see a member of our team for more information. Please be aware a discretionary 10% service charge is added to your bill.

(GF)- Made without gluten (V)- Made without meat or fish (Ve)- Made without animal product (N)- Contains peanuts & or tree nuts

## From the grill

All our steaks are finished with our house dry rub & served with house salad

### Steaks for one...

Fillet 10oz (GF) 38  
Exceedingly tender & lean cut  
Chef recommends rare

Cote de Boeuf 16oz (GF) 45  
45 day dry aged for extreme tenderness and depth of flavour.  
Well marbled cut from the rib area, on the bone.  
Chef recommends medium rare

Sirloin 10oz (GF) 34  
Thick cut from the mid striploin  
Chef recommends medium rare

### Steak for two...

Chateaubriand 21oz (GF) 79  
Centre cut tenderloin, supremely tender & lean  
Recommended rare  
Served with your choice of two sides and two sauces.  
\*£6 upcharge for king prawns, 3 per portion



### Sides

Skin on chips (Ve)(GF)	4.5
Truffle & parmesan chips (GF)	6
Skinny fries (GF)	4
Purple cabbage slaw (Ve)(GF)	4
Onion rings (Ve) (GF)	5
Cauliflower cheese (V) (GF)	6
Mac & cheese (V)	6.5
Tiger prawns in garlic butter (GF)	9
*4 per portion	
Steamed mixed greens (V, Ve)	5

### Sauces / Dips

Red wine jus (GF)	3.5
Chimichurri (V,Ve)	3.5
Whiskey-peppercorn sauce (GF)	4
Four-cheese sauce (GF,V)	3
Garlic & chervil butter (GF)	3
Chipotle mayo (GF,V)	2.5
Bearnaise (GF,V)	3.5
Buffalo (GF)	4

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