

APPETISERS

Assorted breads Fresh baked artisan breads, basil oil & sun blushed tomato tapenade	£5.00	Garlic slices (add cheese £1.00)	£3.50
Marinated olives House marinated Vinci olives, mushrooms, onions, peppers	£4.00	Cured meats Pepperoni, chorizo, bresaola, salami, sun blushed tomatoes, Vinci olives, herb oil, artisan bread	£5.00

STARTERS

Soup of the day (V) Fresh artisan bread, butter	£5.00	Chilled king prawns & chorizo salad Avocado, chorizo mayonnaise, baby gem, lemon	£8.00
Sticky BBQ ribs Roast potato & jalapeno salad	£7.00	King scallops Mango salsa, crisp pancetta	£8.50
Ceviche seabass Sweet potato skins, red onion & Tigers milk dressing	£7.50	Roast vine tomato & scallion tartlet (v) Mascarpone cheese, poblano pepper & onion relish	£6.50
North Atlantic fish cakes Creole seasoned coley, soused tomato & cucumber salsa	£7.00	Sesame grilled goat's cheese (v) Chicory, pear & tendril pea shoot salad	£6.50
Bourbon flamed chicken liver paté Herb rubbed crostini, cranberry & pecan chutney, grilled pancetta	£6.50	Salt & pepper chicken Julienne scallions, red chilli jam	£7.00

MAINS

Fillet surf & turf 28 day aged Welsh black beef fillet steak, king scallops, pan fried jumbo prawns, potato rosti, sautéed medley of greens & chorizo, red wine jus	£35.00	Seared cod loin Clam, sweetcorn, new potatoes & chorizo chowder	£18.00
Gourmet burger House ground Welsh black beef burger, bacon, provolone cheese, lettuce, tomato, pickled gherkin, jalapeños, garlic mayo, Truffle oil & parmesan fries	£14.00	Spinach & ricotta tortellini (v) (Add chicken £3) Smoked paprika & garlic cream, tender stem broccoli, wild mushrooms	£12.50
8oz ribeye steak Chimichurri butter, hand cut chips, crisp fine beans, roasted tomato	£19.50	Vegan Caribbean coconut curry (v) (Add pan fried jumbo prawns £5) Sweet potatoes, bell peppers, onions, chickpeas, kale, coconut milk, spiced white rice	£12.50
Fillet Mendoza Fillet steak, blue cheese, dauphinoise potatoes, sugar snap peas, pancetta crisp, mushroom sauce	£23.00	Shrimp & clam linguine Pan fried jumbo prawns, clams, garlic & chilli oil, white wine, rocket	£15.00
10oz sirloin steak Garlic & herb crushed potatoes, tender stem broccoli, port jus	£22.50	Caesar salad (v) (Add chicken £3) Baby gem leaves, garlic croutons, fresh anchovies (optional), provolone cheese, Caesar dressing	£9.50
Mojo lamb cutlets Creole crusted lamb chops, creamed potato, sugar snap peas, rosemary jus	£18.50	EXTRA SIDE Hand cut chunky chips White rice Pancetta mash Sweet potato mash Medley of greens, Garlic & herb crushed potatoes Beer battered onion rings Mixed leaf salad	£3.50
Brooklyn beer battered haddock Hand cut chunky chips, minted mushy peas, tartare sauce, lemon	£14.00	SAUCES Smoked paprika & garlic cream Port jus Blue cheese Red wine jus Mushroom sauce	£3.00
Peruvian roast chicken Sweet potato mash, roasted red onion & pachamanca dressing	£16.00		
South American coast seabass Smoked pancetta mash, sautéed leeks, red onion & tomato compote	£16.50		
Penne Mexicana Penne pasta, chicken, sunblushed tomato pesto, red onion, Mexican chorizo	£13.50		

SWEETS

Chocolate truffle Milk chocolate ganache, cherry compote	£7.00	Sticky toffee pudding Rich toffee sauce, banana ice cream	£7.00
Blueberry & mascarpone cheesecake Coconut ice cream	£6.50	Sorbets & ice cream Choice of 3 scoops	£6.50
Chocolate, marshmallow & strawberry sundae Crushed meringues, vanilla whipped cream	£6.50	Cheese selection Biscuits, grapes, celery, chutney	£7.00

We prepare our food in kitchens with products containing gluten and nuts as well as other allergens. We cannot guarantee that any food items will be 100% free from any allergen due to the risk of unexpected cross-contamination. Please ask a member of our team for more information!