

## Oysters

With champagne dressing and mango salsa £3,00 (1) / 8,00 (3)

## To Share

|                               |         |
|-------------------------------|---------|
| Spiced Green olives           | £ 3,50  |
| Cheese board                  | £ 11,00 |
| Charcuterie Board             | £ 10,00 |
| Spicy Edamame Beans           | £ 3,50  |
| Truffle popcorn with parmesan | £ 4,00  |
| Bruschetta                    | £ 6,00  |

With parma ham & tomato garlic sauce

|                           |        |
|---------------------------|--------|
| Mini oven baked Camembert | £10,00 |
|---------------------------|--------|

Stuffed with rosemary served with house bread

## Salads

|  |        |
|--|--------|
| Caesar Salad   | £ 7,50 |
| <i>Quail eggs, plum tomatoes, garlic croutons and Parmigiano Reggiano shavings</i> |        |
| Burrata Salad  | £ 9,30 |
| <i>Tomatoes, hazelnut pesto</i>  |        |
| Nicoise Salad  | £ 9,95 |
| <i>With cod flakes, olives &amp; light garlic mayo</i>                             |        |

## Meat, fish & seafood STICKS

|                                    |        |
|------------------------------------|--------|
| Glazed duck breast                 | £ 4,20 |
| Fried tiger shrimps teriyaki sauce | £ 3,50 |
| Glazed chicken breast              | £ 3,00 |
| Glazed beef fillet                 | £ 5,50 |
| Salmon with teriyaki sauce         | £ 3,80 |

## Sides

|  |        |
|--|--------|
| Frites with rosemary                     | £ 4,00 |
| Sweet potato fries, jalapenos and cheese | £ 4,00 |
| Peas a la Francaise                      | £ 4,00 |
| Green beans with shallots                | £ 4,00 |

## Starters

|  |         |
|--|---------|
| Soup served with house bread   | £ 7,00  |
| Duck liver parfait, fermented grapes, toasted brioche                  | £ 6,95  |
| Seared scallops in spicy coconut sauce                                 | £ 10,95 |
| Classic steak tartare, quail egg, micro greens and shoestring potatoes | £ 9,20  |
| Tempura squid with Café de Paris dressing                              | £ 7,50  |
| Thai Spring Rolls served with spicy dip (V)                            | £ 6,95  |

## Mains

|  |         |
|--|---------|
| Duck Breast  | £ 16,95 |
| <i>House style Champagne preserved oranges, beetroot, cherries and pumpkin puree</i> |         |
| Beef fillet Steak  | £ 23,95 |
| <i>Cherry tomatoes, grilled spring onions, pommes anna, creamy mushroom sauce</i>    |         |
| Guinea fowl breast   | £17,95  |
| <i>Caramelised red cabbage, oranges, carrot strips and parsnip puree</i>             |         |
| Shallot and beetroot Tarte Tartin  | £ 14,00 |
| <i>With goat's cheese, mixed leave salad (V)</i>                                     |         |
| Pan fried Salmon   | £ 17,95 |
| <i>Pea puree, baby tomatoes, pak choi, ponzu sauce</i>                               |         |
| Beef steak Burger  | £13,95  |
| <i>Lettuce, tomato, onions, gherkins, bacon, chunky chips</i>                        |         |
| Hand-battered Cod fillets  | £ 14,95 |
| <i>Mixed leaves, frites, tartare sauce</i>   |         |

## Desserts

|   |        |
|---|--------|
| House style Cheesecake with elderberry sauce                  | £ 7,00 |
| Chocolate Mousse with Champagne-preserved Cheries             | £ 6,50 |
| Lavender Ice Cream with Champagne-preserved oranges and mango | £ 5,95 |
| Classic lemon tart  | £ 6,50 |

All our meat and fish is cooked using sous vide to retain succulence and flavour.

Before ordering please speak to a member of staff about any food allergies and intolerance.

A discretionary 12.5% service charge will be added to your bill

Food