



WEEKEND BOTTOMLESS BRUNCH

3 COURSES £39

90 MINS BOTTOMLESS BUBBLES £20

SATURDAY & SUNDAY

FOR THE TABLE

BREAD & OLIVES £6
olive oil & balsamic vinegar

TRUFFLE PIZZA £35
wild mushrooms, burrata & fresh winter truffle

DEEP FRIED CALAMARI £14
tartare sauce, fresh lemon & jalapenos

CHARCUTERIE SELECTION £19
olives & carasau bread

HALLOUMI POPCORN £8 (VG)
black sesame seed mayo

PADRON PEPPERS £8
aioli dip

STARTERS

OURS SOUP (VG)
changes daily

BEETROOT CARPACCIO
baby spinach, radish, goat cheese - (VG) option available

CAPRESE SALAD
avocado, red onion, basil

CHICKEN CAESAR SALAD
baby gem salad

WHITE CRAB SALAD
avocado & vegetable mirepoix

BEEF CARPACCIO
rocket, parmesan shavings, walnut dressing

MAINS

SPICED BABY CHICKEN
mangetout and truffled mashed potatoes

WILD MUSHROOM RISOTTO
truffle supplement £8 - (VG) option available

ATLANTIC COD
herb crust, lentils cake, crispy leeks

LINGUINE PASTA
prawns, courgettes

GRILLED SALMON STEAK
cauliflower, baby courgettes

SCIALATELLI PASTA
pumpkin cream, walnut

CHEF'S SPECIALS (SUPPLEMENTS)

GRILLED DOVER SOLE £25
boneless with lemon & butter

LOBSTER LINGUINE £18
native lobster, cherry tomato, chilli & garlic

RIB EYE OR SIRLOIN £18
béarnaise or peppercorn sauce

SIDES £7

SAUTÉED SPINACH
scottish salted butter

SAUTÉED GREEN BEANS
garlic & chilli

MASHED POTATO
extra virgin olive oil

TRIPLE COOKED CHIPS
add truffle: £2

SWEET POTATO FRIES
spring onions & chilli

TENDERSTEM BROCCOLI
garlic & chilli

DESSERT

DESSERT PLATTER
exotic fruits supplement £15

ALL PRICES ARE INCLUSIVE OF VAT.
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE BILL.
IF YOU HAVE ANY DIETARY ALLERGIES, PLEASE INFORM YOUR WAITER.

(V) VEGETARIAN (VG) VEGAN