

Rooftop Gardens

-SMALL PLATES-

Bread & Olives 8

House baked bread, olives & balsamic oil (v)

Miso Aubergine 9.5

Pickled cabbage, chilli, herb oil (ve, gf)

Pork Belly 10

Charred corn salsa, burnt apple puree (gf, df)

Torched Mackerel 9.5

Beetroot emulsion, pickled courgette & shallots (gf)

Charcuterie Board 27

Prosciutto crudo, spinata romana, salami milano, cheeses, grapes, chutney, olives, crackers, sourdough

Crispy Squid 9.5

Herb aioli, lemon

Chilli & Ginger Prawns 10.5

Toasted sourdough (dfa, gfa)

Grilled Halloumi 10

Sundried basil & tomato sauce (v, gf)

Walnut & Herb Stuffed Mushrooms 8

Herb aioli (ve, n)

-MAINS-

Slow-Roasted Pork Belly 20

Pomme puree, lemon caper gremolata, baby carrots (gf)

Prosciutto Wrapped Monkfish 22

Sautéed baby potatoes, petit pois a la francaise (gf)

Pan-Fried Seabass 22

Garlic roasted baby potatoes, samphire, lemon dill sauce (gf)

Truffle Burger 19

6oz beef burger, pancetta, emmental, truffle mayo, rocket, tomato, brioche bun, fries

Cote de Boeuf* 85

Ultimate sharing steak 40oz for 2 (gf, dfa)

Fries, tenderstem broccoli, rocket & parmesan salad, garlic butter

*minimum 45 minutes cooking time

Pan-Seared Chicken Supreme 19

Fondant potato, bacon cabbage, butternut puree, chicken pan sauce (gf)

Short Rib Ragù Pappardelle 18.5

Slow cooked short rib ragù, parmesan

Prawn Linguine 19

Feta, olives, red pepper, chilli, lemon, herbs

10oz Sirloin Steak 34

Fries, stuffed mushroom, rocket & parmesan salad (dfa)

8oz Fillet Steak 42

Pomme puree, glazed baby carrots, red wine reduction (gf)

PLEASE NOTE: All dishes are prepared fresh in our kitchen, so please inform your server of any special dietary requirements or request more information.

ALLERGY ADVICE: Please note that our food is prepared in an environment where nuts are present.

(n) Contains Nuts (gf) Gluten Free (v) Vegetarian (ve) Vegan

An optional 10% discretionary charge will be added to all tables.



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-MAINS-

Wild Mushroom Linguine 19

walnuts, parmesan, truffle oil (v, vea, n)

Cauliflower & Chickpea Curry 19

Coriander Rice (ve, gf)

Panzanella Salad 14

Red onions tomato's, cucumber, fresh basil, sourdough croutons, red wine and olive oil dressing. (df)

-Add chicken 5

-Add Halloumi 5

Truffle Mushroom Burger 18

Emmental, truffle mayo, rocket, tomato, brioche bun (vea, gfa)

Caesar Salad 14

Pancetta, baby gem lettuce, parmesan, sourdough croutons, caesar dressing (gfa)

- Add chicken 5

-Add Halloumi 5

-SIDES-

Glazed Carrots (gf) 5.5

Tenderstem Broccoli (gf, vea) 5.5

Truffle Parmesan Fries (gf) 5.5

Caesar Salad (gfa) 5

Sautéed Garlic Mushrooms (dfa) 5

Skin On Fries (ve, gf) 4.5

Roasted Baby Potatoes (dfa) 5

-SAUCES-

Red Wine Reduction (gf) 5.5

Peppercorn Sauce (gf) 4.5

Blue Cheese Sauce (gf) 4.5

-BUTTERS-

Chilli & Ginger Butter (gf) 3.5

Garlic Butter (gf) 3.5

-DESSERTS-

Tiramisu 9

Layers of espresso-soaked ladyfingers interlaced with softly whipped cream, crowned with a fine dusting of cocoa. (v)

Amaretti Brownie 9.5

Warm, chocolate brownie, crowned with a brown-sugar Chantilly cream, crunchy amaretti crumb and a scoop of rich caramel gelato. (gfa)

White Chocolate Cremeux 9.5

Smooth, luscious white chocolate custard with a delicate, creamy (gf)

Apple Creme Caramel 9

Silky baked custard infused with spiced apple, topped with golden caramel and a warm drizzle of rich maple sauce (ve) (gfa)

Candied Almond Affogato 8.5

Velvety vanilla gelato topped with espresso and crunchy candied almonds (vea) (gfa)

Gelato/Sorbet Selection 6

Ask your server for flavours (vea)

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