

STARTER

Italian Antipasto <i>Parma ham, chicken pâté, salami Milano, chorizo, smoked chicken, pickles and bread</i>	19.5
Caviar <i>blinis, vodka potatoes, chives crème fraiche</i>	
10 g Oscietàra	40
30 g Oscietàra	90
Scottish Beef Carpaccio <i>capers, rocket, Parmesan shaves and truffle dressing</i>	17
Chicken pâté <i>pear chutney, pickled melon, balsamic glaze and brioche</i>	14
Crispy squid and prawns <i>aioli dip</i>	14
Fish cake <i>spinach and mustard sauce</i>	14
Crab falafel <i>mango salsa</i>	12
Caprese (v) <i>Buffalo mozzarella, heirloom tomato and rosemary focaccia</i>	11

SALADS

Caesar (v) <i>baby lettuce, Caesar dressing, croutons and Parmesan</i>	10
Tomato and avocado tartare (v) <i>rainbow carrots, rocket salad, honey and mustard dressing</i>	12
Superfood (v) <i>quinoa, sunflower and flax seeds, passion fruit, pomegranate, parsley</i>	14
Add: Tofu 4 Chicken 4 Prawns 5 Smoked salmon 5	
Crispy smoked chicken <i>baby spinach, lamb lettuce, cucumber, pickled red onion, sesame dressing</i>	15
SOUPS, PASTAS, RISOTTO	
Soup of the day	6.5
Lobster bisque <i>saffron couscous and vegetable pearls</i>	12
Wild mushroom risotto (v) <i>truffle essence and mixed herbs</i>	13
Tagliolini seafood <i>garlic and chillies</i>	16
Gnocchi (v) <i>stuffed with pumpkin, butter, sage, marjoram, pickled walnuts and mascarpone</i>	14
Cannelloni (v) <i>Spinach and ricotta, tomato and Parmesan sauce</i>	14

GRILL

BRITISH STEAK	
Rib Eye 8oz	29
Fillet 8oz	39
Sharing Meat Selection <i>Beef Fillet 4oz, Rib-eye 4oz, half Poussin</i>	55
All weights are measured prior to cooking	
All steaks grilled to your liking & served with your choice of: <i>Béarnaise Peppercorn Blue Cheese Red Wine or Chimichurri Sauce</i>	
CHICKEN	
grilled spatchcock poussin with Rose harissa	19
LOBSTER	
Grilled lobster with herb and garlic butter	
Grilled lobster Mediterranean salsa	
325g (half)	35
650g (whole)	65

SIDES
French Fries Sweet Potato Fries Chives mashed potato Rocket and Parmesan salad Grilled field mushroom Broccoli with garlic and toasted almonds Sautéed new potatoes with herbs Wilted garlic spinach Mixed leaf salad Tomato and onion salad
5 each

MAINS

Chicken breast paillard <i>potato and celeriac dauphinoise</i>	15
Lamb cutlets <i>honey roasted parsnips, spinach, charred tomato salsa</i>	29
Salmon fillet <i>Jerusalem artichoke puree, sliced vegetable ratatouille</i>	19
Sea bass fillet <i>Mediterranean salsa, crispy sweet potato</i>	24
Monkfish morsels <i>braised fennel, heirloom beetroot, coconut and saffron sauce</i>	28
Lemon sole fillet <i>lemon, parsley, capers 'Meunière' style'</i>	26

DESSERTS

Coffee and amaretti tiramisu	7.5
Lemon tart	7.5
Chocolate sponge delice with chocolate ganache	7.5
Apple and chestnuts strudel	7.5
Mixed berries crème brûlée	7.5
Elderflowers mousse cake with mango sorbet	7.5
Seasonal fruit salad (vg)	7.5
Chocolate Nutella gnocchi	7.5
British & Irish cheeses with artisan biscuits	9

Please be advised that allergens may be present in our kitchens. If you are an allergen sufferer, please ask your server for more detailed information. Our recipes are subject to change, therefore you are advised to check allergen information on every visit. All prices are inclusive of VAT. 12.5% discretionary service charge will be added to your bill



À la Carte Menu