



AUTUMN/WINTER
SEASON

À LA CARTE MENU

INSPIRED MEDITERRANEAN CUISINE

APPETISERS

Nocellara Olives (VE) (GF)	3.95	Imperial Oscietra Caviar (10g/30g)	38/75
Hummus, Paprika & Olive Oil (VE) Pitta bread	5.50	Served with Crème Fraiche, fresh blinis, onion, fresh lemon	
Home-made Bread Board (V) (VE available) French butter, olive oil & balsamic vinegar	5.95	Royal Beluga Caviar, Huso Huso (10g/30g)	75/155
Classic Bruschetta (VE) (GF available) Home-made bread, fresh tomatoes, basil & olive oil	6.95	Served with Crème Fraiche, fresh blinis, onion, fresh lemon	
		Half Dozen Seasonal British Oysters (GF)	16.50
		Mignonette vinaigrette, fresh lemon	

SHARING PLATTER

Fish Platter

39.95

Wild-caught scallops, crispy calamari,
tiger prawns, whitebait, anchovies,
smoked salmon, chef's choice of fish,
prawn cocktail, tartare sauce,
home-made bread

Fish Platter Deluxe

(Served chilled) (GF available)
89.95

Steamed Selection - half lobster, langoustines, tiger prawns
Flame-seared Selection - Teriyaki salmon
Raw Selection - tuna tartare, red prawn tartare,
salmon tartare, scallop carpaccio, freshly shucked oysters

Served with garlic butter, chimichurri sauce & tartare sauce

STARTERS

Soup of the Day (VE) (GF available) Home-made bread	6.95	Moules Marinière (GF available)	10.50/18.50
Honey-drizzled Beetroot & Goats Cheese Stacks (GF available) Beetroot purée, home-made bread, walnuts, honey, tuille	9.95	Mussels, white wine, shallots, cream, saffron, parsley, home-made bread	
24-month Aged Parma Ham (GF available) Fig chutney, Parmesan foam, pangrattato, balsamic glaze	12.50	Spicy Tempura Prawns	11.95
Burrata with Fresh Black Truffle (V) (GF available) Butternut squash carpaccio, black truffle shavings, truffle paste, crostini	12.95	Fresh mango & chilli salad, sweet chilli sauce	
Braised Beef Croquettes Parmesan, Parmesan sauce, fresh rosemary	13.50	Pan-fried Octopus (GF)	12.50
Crispy Calamari Tartare sauce	9.95	Roasted cauliflower, carrot gel, cauliflower purée, tomato confit	
		Wild-caught Scallops (GF)	13.95
		Truffle mash, caviar, crispy kale	
		Salmon Gravlax (GF available)	14.50
		Beetroot, dill, fresh strawberries, lemon & Prosecco gel, home-made focaccia	
		Pan-fried Tiger Prawns (GF available)	14.95
		Garlic butter, chilli & white wine sauce, home-made bread	

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present.
For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan

PASTA & RISOTTO

Tagliatelle Fiorentina (GF & V available) Chicken fillet strips, mushrooms, mixed peppers, fresh spinach, Mascarpone sauce	20.50	Linguine alla Marinara (GF available)	24.95
Handmade Fettuccine al Cacao (V available) Butternut squash sauce, Parmesan cream	20.95	Mussels, king prawns, octopus, squid, red Argentinian prawn, cherry tomatoes, chilli, lobster & brandy bisque	
Porcini Mushroom Risotto with Fresh Black Truffle (GF, V or VE available) Fresh black truffle, garlic, white wine, Parmesan	22.50	Hand-made Ravioli with Ox Cheek & Fresh Truffle Slow braised ox cheek, creamy Parmesan sauce, red wine jus, fresh truffle shavings	27.50
Handmade Pappardelle Bolognese Slow cooked beef ragu, Parmesan & basil	23.95	Tagliolino Pasta with Fresh Lobster (GF available) Half lobster, lobster & brandy bisque, king prawns, cherry tomatoes	36.95

GF pasta available - please check with your server.
Vegan and vegetarian cheese is available upon request.

CHARGRILLED MEAT

All of our meat is sourced from Royal Warrant Holders - Aubrey Allen Butchers

Charcoal-grilled Chicken Souvlaki (GF available) Two skewers of marinated chicken fillet, mixed salad, pitta bread, tzatziki sauce	24.50	28 Days Aged Aberdeen Angus T-bone Steak (16oz) (GF) Fresh rocket, grilled tomato	37.50
28 Days Aged Aberdeen Angus Rib-eye Steak (10oz) (GF) Fresh rocket, grilled tomato	27.95	28 Days Aged Aberdeen Angus Chateaubriand Steak (8oz) (GF) Grilled asparagus, truffled duxelle, black truffle mushroom sauce	45
28 Days Aged Aberdeen Angus Fillet Steak (10oz) (GF) Fresh rocket, grilled tomato	34.95	28 Days Aged Aberdeen Angus Tomahawk Steak (32oz) (GF) Chipped potatoes, mixed salad and a choice of sauce	84.95

MAIN COURSES

Crispy Belly of Pork (GF) Crispy pancetta, parsnip purée, baked apple sauce, red wine jus	22.95	Pan-fried Fillet of Salmon Beetroot mash, teriyaki sauce	23.95
10h Slow-cooked Shank of Lamb (GF) Mashed potatoes, baby carrots, grilled shallots, red wine jus	26.50	Pan-fried Halibut (GF) Spicy Nduja, roasted cauliflower, green pea sauce	27.95
		Grilled Whole Seabass (GF) Mixed salad, chimichurri sauce, served whole or can be filleted tableside	25.50

SIDES

Chipped Potatoes	3.95
Mashed Potatoes (GF) (V)	3.95
Oven Baked Rosemary & Garlic Baby Potatoes (GF) (VE)	3.95
Truffle and Parmesan Cheese Chips	4.95
Mixed Seasonal Vegetables (GF) (VE)	3.95
Tomato, Basil & Red Onion Salad (GF) (VE)	3.95
Garlic, Chilli & Toasted Almond Tenderstem Broccoli (GF) (VE)	4.95

SAUCES

Peppercorn (V)	3.50
Blue Cheese (GF)	3.50
Garlic Butter (GF) (V)	3.50
Red Wine Jus (GF)	3.50
Mushroom and Truffle Sauce (GF) (V)	4.95