



A la carte

STARTERS

SOUP DE JOUR (v) £9

Please ask your server for today's choice and calorie information

SEARED MACKEREL FILLET £12

King Prawn bisque, glazed mango

GRILLED KING PRAWNS £24

Fresh red & green chillies, garlic, coriander
Lemon butter sauce or Provencal

BURRATA (v) £15

Heirloom tomatoes, fresh basil,
olive oil, toasted sour dough

**PAN-FRIED
KING SCALLOPS £19**

Cauliflower puree, pickled Shimeji
muchrooms, lemon & caper dressing

**FINEST QUALITY
SMOKED SALMON £20**

SALADS

AVOCADO SALAD (v) £12

Chopped mixed leaves, avocado, tomatoes,
cucumber, peppers, onion & French dressing

**WILD ROCKET
& PARMESAN SALAD (v) £14**

Sun-blushed tomatoes, balsamic

PALM BEACH SALAD (v) £16

Mozzarella, palm heart, cherry tomato,
cos lettuce, avocado & French dressing

BOLLYWOOD SALAD (v) £16

Mango, cherry tomato, avocado,
sweetcorn, lime & chilli dressing, pine nuts

CHICKEN CAESAR SALAD £18

Baby gem lettuce, sliced Cajun chicken,
parmesan, croutons, cherry tomatoes &
anchovies with classic Caesar dressing

(v) Vegetarian. (n) Contains nuts or nut additives. For special dietary requirements or allergies, please ask the manager for the ingredients used. A discretionary 12.5% service charge will be added. All prices are inclusive of V.A.T. Adults need around 2000 kcal a day.



PASTA

KING PRAWN CHILLI & LIME

Fresh lime & basil

£24

CHICKEN & FOREST MUSHROOM

Creamy mushroom sauce & parmesan

£18

ARRABIATA (v)

Spicy tomato sauce, garlic, chilli & olive oil

£14

PESCATORA PASTA

Shrimp, mussels, salmon & calamari in fresh tomato sauce

£24

PASTA ALLA TRUFFLE (v) £28

Creamy mushroom sauce & fresh truffles

LOBSTER SPAGHETTI

Slow roasted cherry tomato, lobster bisque & basil sauce

£45

The above dishes are available with Spaghetti, Pappardelle or Penne

MAINS

MISO BLACK COD

Citrus fennel, pickled ginger

£38

GRILLED SALMON

Lemon butter, fresh red & green chillies, garlic & coriander

£27

ROAST STONE BASS

Sauteed courgettes, padron pepper, basil & mango salsa

£36

GRILLED SEA BASS

Lemon butter, fresh red & green chillies, garlic & coriander

£27

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GRILLED MEATS

FINEST QUALITY GRASS-FED BEEF

All our beef is dry-aged for over 28 days.

Served with grilled field mushroom & tomato

FILLET 220g

£40

Melts in the mouth.

Best cooked medium rare

GRILLED LAMB CUTLETS £34

Mint sauce

RIB EYE 300g

£35

Marbled and juicy.

Best cooked medium rare

USDA SIRLOIN 300g

£39

Balanced flavour and tenderness.

Best cooked medium rare

SAUCES

£3

Peppercorn

Mushroom

Chimichurri

Garlic & chilli

TOPPINGS

BUTTERED LOBSTER TAIL £22

TWO FRIED EGGS £3

GRILLED KING PRAWNS £10

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SIDES

THICK CUT CHIPS (v)	£6	SAUTÉED POTATOES (v)	£6
FRENCH FRIES (v)	£6	BASMATI RICE (v)	£5
SPICY FRENCH FRIES (v)	£6	TENDER STEM BROCCOLI (v)	£7
CREAMY MASHED POTATO (v)	£6	BUTTERED CARROTS (v)	£6
PANACHE OF VEGETABLES (v)	£9	SPINACH WITH LEMON & GARLIC (v)	£6
BUTTERED ASPARAGUS (v)	£9	CAESAR SALAD (v)	£7

Baby gem, caesar dressing, Parmesan