

DINNER

//////// AVAILABLE MONDAY-SATURDAY 5PM-9.30PM //////////

APPETISERS

Classic oysters	£3 each
Rustic garlic ciabatta	£4
Cajun spiced crackling pork (gf)	£3
Gordal olives (gf)	£4
Serrano ham (gf)	£5/9
Bread & balsamic oil	£4.5
Honey & mustard roasted chipolatas	£4
Edamame beans (gf) (Ve)	£5
Avocado & pico de gallo bruschetta (Ve)	£6
Oscietra cavier, blini, sour cream, egg & shallot	£28/10g

STARTERS

Soup of the day (V)	£5
Seasonal chicken broth	£6
Chipotle chicken skewer with dirty rice (gf)	£7
Charcoal grilled lamb, flat bread, hummous & baba ganoush	£9
Tuna tartare	£9
Goats cheese, pickled walnut & beetroot (V)	£7
Scallops & celeriac (gf)	£12
Tiger prawns on toast with white wine, garlic, chilli & soft herbs	£11
New York deli salad: seared fillet, mustard mayo, croutons, gherkins, capers, spring onions, roasted silver skins	£12.5
Whole dressed crab, lemon mayo and rye bread	£12

KIDS MENU £6.50

Bangers & mash
Fish & chips (gf)
Roasted chicken breast (gf)
Steak & fries (+£2) (gf)
All served with chips/mash

SUSHI & SASHIMI

All our sushi is freshly made and hand rolled to order.

Dressed oysters £3 each

SASHIMI

Ahi tuna	£9
Salmon	£9
Seabass	£10

NIGIRI (3pcs)

Salmon	£5
Tuna	£5
Sea bass	£5
Smoked eel	£7
Nigiri selection x6 pcs	£10
Crab Gunkan x2 pcs	£7.5

URAMAKI (x4/8 pcs)

Tuna roll: spicy Korean miso paste, cucumber, mango	£6/10
Dragon roll: tempura king prawns, smoked eel (Whole roll only)	£12
Tempura king prawn roll: rainbow tobiko	£6/10
Salmon roll: wasabi yuzu cream cheese, avocado, pomegranate teriyaki	£6/10
Smoked peanut tofu delice: tofu, Asian pear, vegetables, gamadari sauce, black tea (V)	£5.5/9

Spicy soft shell crab roll: mango, cucumber, spicy Thai mayonnaise £6.5/11

SUSHI PLATTER (Chefs Selection) for two or four to share £20/£32

Tuna tataki ponzu: seared tuna with salad leaves, mint & coriander £15

CEVICHE

Tuna with grapefruit, orange, & miso ponza dressing	£12
Seabass with yuzu, jalapeno & onion relish	£12

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MAINS

Cajun chargrilled tuna, charred broccoli, new potatoes, watercress with truffle & ponzu dressing (gf)	£22
Crab linguini, chilli & ginger, coriander pesto, charred lime	£17
Cod loin katsu curry, nori poppadom (gf)	£18
Canon of lamb, crispy shoulder, aubergine puree, confit potato (gf)	£24
Maple cured bacon chop, ash baked sweet potato, hot and sour pineapple, chilli kale (gf)	£18
Loin of veal, rosti potato, wild greens, bourguignon sauce	£24
Cauliflower & truffle mac & cheese (V)	£12
Yakitori beef, Asian vegetable broth, bok choy udon noodles	£18
Seabass tempura, wasabi mash, edamame & spinach, samphire	£19
Beetroot quinoa, roasted satsuma, saffron poached fennel, pickled walnut, crispy cavalo nero (gf) (Ve)	£14
Chicken breast on the bone, dauphinoise potato, chantenay carrots, kale, chicken jus	£15
Hearty winter salad: freekeh, beetroot, pomegranate, broccoli, spinach, pickled radish, kale, Pedro Ximenez sherry vinegar dressing (gf) (Ve) (+£4 piri chicken)	£12

Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our team, who will be pleased to provide you with more detailed information. Prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

FROM THE GRILL (gf)

Gochujang marinated lamb chops with watercress 4/6	£16/24
Rump 300g, charred gem, fries	£19
Ribeye 300g, charred gem, fries	£21
Fillet 200g, charred gem, fries	£25
Charolais 38 day prime British sirloin 300g, charred gem, fries	£27

TO SHARE (gf)

Tomahawk steak 800g-1kg, fries, watercress (Allow 30 mins) Best served medium-rare to medium	£55
Chateaubriand, fries and charred gem	£65

SAUCES

Bovril butter	£2
Bearnaise (gf)	£3
Peppercorn	£3
Bourguignon	£3
Chicken gravy	£3

SIDES All £4

Fries	
Parmesan & truffle fries (+£1)	
Sweet potato fries (+£1)	
New potatoes with lemon & poppy seeds	
House salad	
Tenderstem broccoli, chilli/garlic (+£1)	
Kale	
Seasonal greens	

WIFI Code: GuestW1F1