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# D I N N E R

AVAILABLE MONDAY-SATURDAY FROM 5PM

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## APPETISERS

Classic oysters	3 each
Rustic garlic ciabatta + cheese £1	4
Gordal olives	4
Serrano ham	5/9
Bread & balsamic oil	4.5
Honey and wholegrain mustard glazed chipolatas	4
Edamame beans	5
Padron peppers with sea salt	5
Avocado & pico de gallo bruschetta	6
Sesame breaded pork belly with apple sauce	6

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## STARTERS

Soup of the day (V)	5
Miso soup, tofu	5
Spicy chicken wings, Waldorf salad, blue cheese mayo (gf)	7
Charcoal grilled lamb, flat bread, hummous & baba ganoush	9
Scallops, pork belly, soy caramel apple puree	12
Tiger prawns on toast with white wine, garlic, chilli & soft herbs	11
Buffalo mozzarella, heritage tomato salad, roasted fig, rucola (v)	8
Gin & tonic cured smoked salmon, cremè fraicas roll, compressed cucumber, orange puree	8
Roasted heritage carrots, walnut pesto, aubergine, confit red pepper, wild rice	7.5

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## SALADS

Add halloumi +3, Cajun chicken +4, tuna loin +6 to any salad	
Classic Caesar salad: romaine lettuce, croutons, parmesan anchovies	10
Giant cous cous and roasted butternut squash salad: pomegranate, sweet potato, chilli yoghurt dressing	12

## SUSHI & SASHIMI

All our sushi is freshly made, hand rolled to order and available for take-away, please see your server.

**Dressed oysters** 3 each

### SASHIMI (4pcs)

Ahi tuna	9
Salmon	9
Seabass	10
Salmon Rose	9

### NIGIRI (3pcs)

Salmon	6
Tuna	6
Sea bass	6
Nigiri selection x6 pcs	12

### URAMAKI (x4/8 pcs)

Tuna roll: Spicy Korean miso paste, cucumber, mango	7/12
Dragon roll: Tempura king prawns, smoked eel (Whole roll only)	14
Tempura king prawn roll: rainbow tobiko	7/12
Salmon roll: Wasabi yuzu cream cheese, avocado, pomegranate teriyaki	7/12
Spicy soft shell crab roll: Mango, cucumber, spicy Thai mayonnaise (Whole roll only)	13
Vegetarian Roll (Chefs choice) (v)	5/9
Vegan Roll (Chefs choice) (vg)	5/9

**SUSHI PLATTER** (Chefs selection) for two or four to share 24/36

### CEVICHE & TARTARE

Tuna with grapefruit, orange, & miso ponza dressing	14
Seabass with yuzu, jalapeno & onion relish	14
Tuna Tartare	9

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# DINNER

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<b>MAINS</b>		<b>FROM THE GRILL (gf)</b>	
Cajun spiced tuna, spiced tomato risotto	22	Gochujang marinated lamb chops with watercress 4/6	16/24
Pressed belly pork, confit potato, French style greens, apple puree, sticky bacon sauce	18.5	Rump 300g, fries, gem leaf salad	19
Yakatori beef, crunchy rainbow slaw, soy braised bok choy, roasted cashew nuts, ABC sauce	18	Ribeye 300g, fries, gem leaf salad	23
Breast of chicken, sweet onion puree, spinach & manchego croquette, beans, peas	15	Fillet 200g, fries, gem leaf salad	25
Roasted halibut, scrubbed new potatoes and herbs, shallot and citrus beurre blanc	25	Charolais 38 day prime British sirloin 300g, fries, gem leaf salad	27
Medallions of rose veal, minted pea, broad beans and chorizo, charred onions, red wine jus	24	<b>TO SHARE (gf)</b>	
Crab linguini: white wine, butter, fine herbs, chilli & charred lime	19	Roasted lamb rack, rosemary & thyme rub, mixed beans, new potatoes	45
Cod loin katsu curry, nori poppadom	18	Tomahawk steak 800g-1kg, fries, watercress (Allow 30 mins) Best served medium-rare to medium	55
Cauliflower & truffle mac & cheese (v)	12	<b>SAUCES</b>	
Seabass tempura, wasabi mash, edamame, spinach, samphire	19	Bearnaise (gf)	3
Salt and pepper tofu, spicy herbed udon noodles, soy, mirin, choy and edemame beans, crispy vermicelli (vg)	12	Peppercorn	3
		<b>SIDES</b>	
		Fries / Parmesan & trufflle fries	4/5
		Sweet potato fries	5
		House salad	4
		Tenderstem broccoli, chilli & garlic	5
		Seasonal greens	4
		Halloumi	3
		Summer beans, shallots & herbs	4
		<b>KIDS MENU £6.50</b>	
		Bangers & mash	
		Fish & chips	
		Roasted chicken breast (gf)	
		Steak & fries (+£2) (gf)	
		All served with chips/mash & greens/beans/salad	

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.