

DINNER

AVAILABLE FROM 5PM MONDAY TO SATURDAY

APPETISERS

Rustic Garlic Ciabatta + Cheese £1	5
Serrano Ham Sharing Platter From the berkel - caper berries, grissini	15
Gordal Olives	6
Chef's Homemade Focaccia Extra virgin rapeseed oil & aged balsamic (Please ask your server)	4
Grandad's Chipolatas Honey grain mustard	7
Edamame Beans (gf)	5.5
Padron Peppers (gf) With sea salt	7
Pork Belly Bites Nam jim, carrot	9

STARTERS

Soup Of The Day Crusty bread and butter (v)	6.5
Wild Mushroom and Truffle Arancini Truffle mayonnaise, Pecorino	10.5
Tempura Prawns (4pcs) Soy, mirin	13
Ham Hock Croquette Sauerkraut, mustard mayonnaise, Serrano ham crumb	9
Chicken Liver Parfait Red onion chutney, toasted brioche	10
Scallops Curried cauliflower, sherried golden raisins, puffed potato (gf)	14
Tiger Prawns On Toast White wine, garlic, chilli & soft herbs	13
Smoked and Poached Salmon Fishcake Warm tartar sauce	9.5
Chicken Caesar Salad Roasted chicken, anchovies, croutons, parmesan, gem lettuce, Caesar dressing	9.5

SALADS

Superfood Salad Quinoa, broccoli, green bean, spinach, spring onion, cucumber, pomegranate, cashew nut, sun-dried tomato, pomegranate & ginger dressing (n) (gf) Add halloumi +£5 Cajun chicken +£6 salmon +£7	11.5
Fattoush Salad Cherry tomato, cucumber, radish, spring onion, flat leaf parsley, mint, olive oil & lemon dressing, pitta, croutons, sumac Add halloumi +£5 Cajun chicken +£6	11.5
Chicken Caesar Salad Roasted chicken, anchovies, croutons, parmesan, gem lettuce, Caesar dressing	15

SIDES

Fries / Parmesan & Truffle Fries	6/7
Sweet Potato Fries	7
House Salad	6
Seasonal Greens	7
Halloumi	5
Mac 'n' Cheese	8
Buttered New Potatoes	6.5

MAINS

Yakatori Beef Crunchy rainbow slaw, soy braised choi, roasted cashew nuts, sweet soy sauce, crispy shallots (n)	22
Tuna Nicoise Tuna steak, edamame beans, soft boiled egg, potato, olives, anchovy, extra virgin olive oil dressing (gf)	25
Pan Roasted Duck Breast Cooked pink, hassleback potatoes, celeriac, apple, kale, parsnip crisps (gf)	28
Honey Glazed Pistachio, Spinach, Feta Filo Pastry Pie Roasted tomato sauce, rocket salad (n)(v)	18
Chicken Breast Mushroom truffle bon bon, spinach, sweet corn puree, charred corn, mushroom truffle sauce	23
Braised Lamb Breast Peas and broad beans in a pea emulsion, soused cherry tomatoes, Parmentier potatoes (gf)	27.5
Pan Roasted Wild Halibut Spinach, mash potato, turnip foam, blackberry red wine jus, burnt onion powder (gf)	28
Salt & Pepper Tofu Spicy herbed udon noodles, soy, mirin, choi and edamame beans, crispy vermicelli (vg)	16
Tandoori marinated Monkfish Pan roasted pak choi, baby corn, mange tout, potatoes, curry sauce(gf)	26.5

THE GRILL

Rump 300g Gem leaf salad, fries (gf)	27
38 Day Prime British Sirloin 300g Gem leaf salad, fries (gf)	32
Fillet 200g Gem leaf salad, fries (gf)	35
Harissa Marinated Lamb Chops Imam bayildi, quinoa & pomegranate salad (gf)	29.5

TO SHARE

Roasted Lamb Rack Rosemary & thyme rub, seasonal greens, buttered new potatoes (Allow 40 mins) (gf)	60
Tomahawk Steak 1kg Fries, watercress. Best served medium-rare to medium (Allow 30 mins) (gf)	70
Bearnaise (gf) or Peppercorn (gf)	4

KIDS

12 Years & Under

Mac 'n' Cheese (as it is)	7
Bangers & Mash	8
Fish & Chips	8
Crispy Chicken Goujons (gf) All served with fries / mash & greens / beans / salad	8

RAW BAR & SUSHI

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NIGIRI 3pcs		SASHIMI 3pcs		HOSOMAKI 8pcs			
Salmon	8	Salmon	11	Avocado (v)	8	6 Oysters	26
Tuna	8	Tuna	11	Cucumber (v)	7	Dressed with jalapeno, tomato & mango, mignonette salsa	
Seabass	8	Seabass	11	Salmon	9		
Prawn	8	Hamachi	12	Tuna	9	Dressed / Classic Oyster	4 each
Hamachi	10						

URAMAKI

5/10 pcs 5/10 pcs

Salmon							9/16
Salmon, avocado, mayonnaise, salmon roe							
Katsu Roll							8/14
Breaded chicken, cucumber, teriyaki, mayonnaise, togarashi, crispy shallots							
Spicy Tuna							9/16
Spicy sriracha tuna, spring onion, spicy mayonnaise, togarashi							
Spider							10 pcs 19
Tempura soft shell crab, cucumber, avocado, mixed leaves, truffle mayonnaise, orange tobiko							
Mushu							19
Tempura prawn, avocado, cucumber, seared salmon, black tobiko, teriyaki sauce							
Disco Roll							19
Breaded prawn, cucumber, mango, tuna, avocado, spicy mayonnaise, orange tobiko							
Surf & Turf							22
Seared feather blade of beef, breaded prawn, mixed beetroot and carrot, mustard mayonnaise, crispy garlic, sweet soy glaze							
Con Club Dragon							19
Crunchy breaded prawn, avocado, spicy tuna, sriracha mayonnaise, sesame seeds							

FUTOMAKI

5pcs

Spicy Spider							18
Tempura soft shell crab, mango, cucumber, kaiso, green tobiko, jalapeno, mayonnaise (n)							
Threesome							18.5
Salmon, tuna, hamachi, avocado, orange tobiko, teriyaki sauce, sesame							
Yasai (vg)							13
Carrot, mango, beetroot, avocado, cucumber, Wakame, teriyaki sauce							

OMAKASE

Chef's platter of the day includes: nigiri, sashimi, hosomaki, uramaki (n)

30 pieces							54
40 pieces							68

CEVICHE & TARTARE

Seabass							16
Ponzu, jalapeno & onion relish							
Spicy Tuna Tartare							16
Avocado, lotus root							
Hamachi							20
Jalapeno & coriander dressing							
Zuke Tuna							16
Marinated in house soy on citrus Dashi with yuzu kosho & tomato							

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. (n)=contains nuts. Prices are inclusive of VAT. There will be a discretionary 12% service charge.