

# DINNER

AVAILABLE FROM 5PM MONDAY TO SATURDAY

## APPETISERS

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

## STARTERS

<b>Soup Of The Day</b> Crusty bread and butter (v)	6.5
<b>Tempura Prawns (4pcs)</b> Soy, mirin (sesame)	13
<b>Chicken Liver Parfait</b> Red onion chutney, toasted sour dough	10
<b>Scallops</b> Beetroot ketchup, pickled fennel, dill & samphire salad, dill oil, beetroot crisp(gf)	14
<b>Tiger Prawns On Toast</b> White wine, garlic, chilli & soft herbs	13
<b>Smoked and Poached Salmon Fishcake</b> Warm tartar sauce	9.5
<b>Chicken Caesar Salad</b> Roasted chicken, anchovies, croutons, parmesan, gem lettuce, Caesar dressing	9.5
<b>Torched Mackerel</b> Rye bread, rockpool salad, pink yuzu cream, Wakame oil (sesame)(gf)	10

## SALADS

<b>Superfood Salad</b> 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
<b>Chicken Caesar Salad</b> Roasted chicken, anchovies, croutons, parmesan, gem lettuce, Caesar dressing	15

## SIDES

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

## MAINS

<b>Yakatori Beef</b> Crunchy rainbow slaw, soy braised choy, roasted cashew nuts, sweet soy sauce, crispy shallots (n)	22
<b>Tuna Nicoise</b> Tuna steak, edamame beans, soft boiled egg, potato, olives, anchovy, extra virgin olive oil dressing (gf)	26
<b>Lamb Rump</b> Cooked pink, potato terrine, smoked aubergine puree, roasted baby carrots, pickled kohlrabi, lamb sauce (sesame)(gf)	27
<b>Pan Roasted Cod</b> Winter vegetable ratatouille, roast artichoke, green olive tapenade, beurre blanc (gf)	27
<b>Honey Glazed Pistachio, Spinach, Feta Filo Pastry Pie</b> Roasted tomato sauce, rocket salad (n)(v)	18
<b>Chicken Breast</b> Charred leek, spinach, wild mushroom and truffle sauce, tarragon gnocchi, potato crisp	24
<b>Wild Halibut</b> Spinach, mash potato, turnip foam, blackberry red wine jus, burnt onion powder (gf)	28
<b>Salt &amp; Pepper Tofu</b> Spicy herbed udon noodles, soy, mirin, choy and edamame beans, crispy vermicelli (sesame)(vg)	16
<b>Pork Belly</b> Pistachio crumb, red wine & brandy poached pear, crispy black pudding, charred Tenderstem, Hasselback potatoes, pear puree, red wine jus (n)(gf)	23

## THE GRILL

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

## TO SHARE

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

## KIDS

12 Years & Under

<b>Mac 'n' Cheese</b> (as it is)	7
<b>Bangers &amp; Mash</b>	8
<b>Fish &amp; Chips</b>	8
<b>Crispy Chicken Goujons</b> (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	<b>6 Oysters</b>	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	<b>Dressed / Classic Oyster</b>	4 each
Hamachi	10						

## URAMAKI

5/10 pcs 5/10 pcs

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

## FUTOMAKI

5pcs

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

## OMAKASE

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

<b>30 pieces</b>							54
<b>40 pieces</b>							68

## CEVICHE & TARTARE

<b>Seabass</b>							16
Ponzu, jalapeno & onion relish							
<b>Spicy Tuna Tartare</b>							16
Avocado, lotus root							
<b>Hamachi</b>							20
Jalapeno & coriander dressing							
<b>Zuke Tuna</b>							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.