



STARTERS

Burrata Pugliese, *Heritage Tomato, Marinated Aubergine, Olive Tapenade, Baby Basil* – 12

Steak Tartare, *Capers, Shallots, Chilli, Gherkins & Crostini* - 14

Miso Glazed Aubergine, *Crispy Curly Kale, Cashew, Spring Onion, Chilli, Sesame Seeds & Coriander* – 11 (vg)

Chickpea & Tomato Soup, *Parmesan, Parsley, Thyme & Garlic Crouton* - 11

3 Fresh Rock Oysters, *Shallot Vinaigrette & Crispy Bacon*-10

Pan Fried King Scallops, *'Nduja Crust, Truffle Cauliflower Puree*-15

Red Sicilian Prawn Tartare, *Avocado, Stracciatella, Edamame Beans, Chilli & Lime* - 14

SALADS

Quinoa Salad - *Sautéed Prawns, Courgettes, Pomegranate, Sesame Oil, Soy & Honey Dressing* -13

Roast Vegetable Couscous Salad, *Butternut Squash, Grilled Courgette, Confit Tomato, Cucumber, Red Peppers* (vg) - 10

Smoked Chicken, *Apple, Almonds & Mustard Mayonnaise* - 12

MAINS

Grilled Rib-Eye, *Celeriac Puree, Caramelised Shallots, Mixed Salad, Red Wine Jus* - 28

Seabass Fillet, *Squid Ink Risotto, Tomato Coulis, Fried Leeks* - 21

Chicken Supreme, *Mediterranean Crushed Potato's, Red Pepper Coulis & Basil Pesto* - 18

Fresh Rigatoni, *Tomato Sauce, Aubergine, Pine Nuts, Pecorino Sardo Shavings* - 16

Lobster Linguine, *Chilli, Garlic, Cherry Tomatoes, Basil* - 29

Chuck Steak Burger, *Mature Cheddar, Caramelised Onions, Gherkins & French Fries* – 19

Wild Boar Ragù Pappardelle, *Crispy Parmesan & Extra Virgin Rosemary Oil* – 18

Monkfish, *Parma Ham, Jerusalem Artichoke Puree, Crispy Root Vegetables*- 26

Venison Fillet, *Sweet Potato Puree, Crispy Polenta, Pomegranate, Thyme Jus*- 27

SIDES

Fries, *Rosemary Salt* (v) – 5 **Sautéed Spinach**, *Chilli & Garlic* – 5 **Tenderstem Broccoli**, *Sesame Seeds* - 5

DESSERT

Chocolate Fondant *Peanut Butter Heart, Vanilla Ice Cream* - 8

Tiramisu, *Almond Liquor, Dark Chocolate* - 8

Cheese Board, *Cheese Biscuits, Grapes, Walnuts, Onion Relish, Honey* - 12

New York Baked Cheesecake, *Mixed Winter Berries* - 8

(v) Vegetarian (vg) Vegan (gf) Gluten Free

Food Allergies & Intolerances: Some of our menu items contain allergens and there is a small risk that traces of these may be in another dish served here. Please ask to speak to our staff if you want to know more about our ingredients. Please note there will be a discretionary service charge of 13.5% added to the bill.