

SMALL PLATES

Sumac and Pomegranate Labneh on Warm Flatbread (V) 8

Deep Fried Lightly Dusted Squid with a Sweet Kombu Soy Sauce 8.5

Gambas Pil Pil – Garlic and Chilli King Prawns with Flatbread 10 Truffled Goats Cheese Ravioli Cooked in Honey Butter and Toasted Walnuts (V) 8

Chapli Kebab – Tangy Beef Kebab with Red Onion Salad and a Mint and Coriander Chutney 9

Sticky Gochujang Chicken 8

Roast Harissa Cauliflower with Warm Coriander Hummus (VG) 8

Spiced Chickpea and Roast Peanut Patty with Raita (VG) 7.5

Baked Feta and Figs with Honey and Crackers (V) 8.5

LARGE PLATES

10oz Sirloin Steak with Salsa Verde and Roasted Balsamic Tomatoes (WF) 26 With Home Cooked Chips

Roast Poussin with Bacon Hash and a Garlic and Thyme Jus (WF) 19

Crispy Aubergine with Spicy Szechuan Sauce and Black Rice (VG) 17

Monkfish with Curried Mussel Broth (WF) 26

Chickpea, Spinach and Peanut Butter Curry (VG) 18

Served with Sticky Jasmine Rice

Seabass with Nduja Potatoes and Buttered Spinach 22 Pan Fried Salmon in a Creamy Tuscan Sauce and Roast Baby Potatoes (WF) 20

Goats Cheese, and Chestnut Mushroom Tagliatelle (V) 16

Sweet Potato, Aubergine & Chickpea Tagine (VC) 18

Served with Moroccan Spiced Couscous

SIDES

Home Cooked Chips (VG) 4

Roast Sliced Potatoes with Nduja 4

Buttered Spinach, Broccoli Tender Stems and Toasted Almonds (V) 4

DESSERTS

Warm Apple Tart with Ice Cream 7.5

Dark Chocolate Brownie with Kirsch Black Cherries (VG,WF) 7

Lemon and Raspberry Parfait 6.5

Panettone Bread and Butter Pudding with Crème Anglaise 7.5

