

# MENU

## STARTERS

Mezze to share:

Falafel, humous, grilled halloumi cheese, imam bayaldi, marinated feta cheese, fattoush salad and toasted pitta (v) (n) £10.95

Asian plate to share:

Skewered beef satay, goan chicken, thai crab and salmon cakes, indian spiced king prawns and duck spring rolls (n) £12.95

Pumpkin and coconut soup with coriander pesto (v) (n) £4.50

Thai crab and salmon cakes with rice noodle and toasted sesame salad (n) £5.95

Indian spiced king prawns with chickpeas, baby spinach and mint yoghurt dressing £7.95

Seared king scallops with sweet potato mash and roast tomato dressing £8.95

Balsamic marinated lamb fillets with greek salad and oregano oil £6.95

Duck spring rolls with a chilli and tomato jam £6.50

Goats cheese fritter with mixed cress salad and fig chutney (v) £5.95

Wild mushroom and tarragon strudel with beetroot and wildflower honey salsa (v) £5.95

Chicken and bacon caesar salad £6.50  
*with or without marinated anchovies*

## MAINS

Beer battered fish and chips with mushy peas and tartare sauce £12.95

Teriyaki salmon with wok fried soba noodles and steamed bok choy £13.95

Chargrilled yellowfin tuna with tuscan bean stew and sundried tomato pesto (n) £14.95

Goan spiced seabass with bombay sweet potatoes and mango chutney £16.50

Jamaican jerk chicken with 'rice n peas' and gravy £13.95

Thai green chicken curry with jasmine rice (n) £13.50

Roast crispy duck and stir fried chinese cabbage with hoi sin and cucumber relish (n) £14.50

North African spiced lamb fillets with persian potatoes and imam bayaldi £15.95

8oz chargrilled fillet steak with slow roasted tomatoes, field mushrooms and pepper or béarnaise sauce £18.95

Broccoli, smoked cheddar and spinach pasty with homemade baked beans (v) £10.95

## SANDWICHES

*available until 7pm*

Chargilled sirloin steak sandwich with rocket, tomato chutney and hand cut chips £8.95

Southern fried chicken burger with piri piri sauce, smoked paprika and parmesan potatoes £9.50

Chargrilled pitta filled with halloumi cheese, fattoush salad and tahini sauce (v) (n) £6.95

## RICE, NOODLES AND PASTA

Crab risotto with spring onion, ginger and chilli oil £9.50

Roast pumpkin and sage risotto with gorgonzola cheese (v) £8.95

Malayan spiced chicken kebabs with stir fried rice noodles £9.95

King prawn spaghetti with white wine, parsley and lemon cream sauce £9.95

Penne with roast mediterranean vegetables, tomato and basil sauce (v) £8.95

## SIDES

Freshly baked bread and olives £3.50

New potatoes with maldon salt and cracked pepper £2.95

Hand cut chips £2.95

Jasmine rice (n) £2.95

Roasted root vegetables £2.95

Steamed chinese greens £2.95

Rocket and parmesan salad £3.50

(n) denotes dishes which contain nuts (v) denotes dishes which are vegetarian  
due to the presence of nuts in our restaurant, nut traces may be found in any of our items

## DESSERTS

Chocolate truffle cake with iced clotted cream	£5.50
Syrup sponge pudding with custard	£4.95
Bellini cheesecake with champagne sorbet	£5.50
Apple and lemongrass creme brulée with pistachio biscotti (n)	£5.50
Pear and raspberry crumble with amaretto ice cream or custard	£5.50
A sharing plate of all of our desserts	£11.95

## COFFEE

Espresso	£1.50
Double Espresso	£2.00
Latté	£2.50
Cappuccino	£2.50
Americano	£2.50
Liqueur Coffee	£4.50

*with a spirit or liqueur of your choice*

## TEA

Earl Grey	£2.50
Peppermint	£2.50
Chamomile	£2.50
Jasmine	£2.50
Fruit Berry	£2.50
Vanilla	£2.50

## WINE

### White Wine

	Glass 175ml	Bottle
Sauvignon Blanc, Panilonco, 2006, Chile	£4.00	£17.00
Pinot Grigio, Campo dei Fiori, 2006, Italy	£4.50	£19.00
Chardonnay, Wellwood Estate, 2005, Australia		£23.00
Sauvignon Blanc, Kotare, 2005, New Zealand		£28.00
Sancerre, Michel Girard et Fils, 2005, France		£33.00
Chablis Premier Cru, Tremblay, 2004, France		£45.00
Meursault, Vieille Vigne, 2004, France		£60.00

### Rose Wine

Bergerac Rose, Chateau les Marnieres, 2006, France	£4.50	£19.00
Sancerre, Domaine des Vieux Pruniers, 2005, France		£30.00

### Red Wine

Cabernet Sauvignon, Panilonco, 2006, Chile	£4.00	£17.00
Rioja, Vina Cerrada, 2005, Spain	£4.50	£19.00
Cabernet Sauvignon Reserve, de Gras, 2005/06, Chile		£24.00
Merlot, Groote Post, 2005, South Africa		£26.00
Rioja Crianza, Bodegas Larchago, 2004, Spain		£30.00
Shiraz, McHenry Hohnen, 2005, Australia		£32.00
Pinot Noir, Avant Garde, 2004, California		£44.00
Barolo, Vigna dei Pola, 2001, Italy		£65.00

### Dessert Wine

Muscat de Rivesaltes, Domaine Cazes, 2003, France	Glass 125ml £5.50	Bottle £16.00
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