

## TO SHARE

Freshly baked organic bread with extra virgin olive oil and balsamic (v) (n) **£3.50**

Chargrilled flatbreads with humous and baba ghanoush (v) (n) **£3.95**

Marinated green olives with lemon, garlic and oregano (v) **£3.25**

Middle East: spinach and feta bourak, grilled halloumi cheese, humous, baba ghanoush, marinated green olives, fattoush salad and chargrilled flatbreads (v) (n) **£12.50**

Asia: thai fishcakes, spicy tempura king prawns, crab salad, chicken satay, duck spring rolls and roast chilli and honey dipping sauces (n) **£14.95**

## STARTERS AND SMALL PLATES

Chicken noodle soup **£4.95**

Kiln roasted smoked salmon fishcake with lemon creme fraiche dressing **£6.75**

Spicy tempura king prawns with chilli, rice wine and lime dipping sauce **£7.95**

Crispy fried calamari with roast garlic mayonnaise and fresh lemon **£6.50**

Cuban chicken kebabs with jalapeno and sour cream dip **£6.95**

Duck spring rolls with plum and ginger dipping sauce (n) **£6.95**

Roast tomato and buffalo mozzarella on toasted focaccia, with basil and rocket oil (v) **£5.95**

Classic greek salad with oregano and lemon dressing (v) **£5.95**

## MAINS

Fish and chips with mushy peas, tartare sauce and lemon **£13.95**

Indian spiced salmon with saag aloo, mango chutney and mint yoghurt sauce **£15.50**

Roast whole seabass with steamed asparagus and lemon olive oil **£17.50**

Malayan king prawn curry with steamed jasmine rice (n) **£14.50**

Tikka spiced chicken breast with chana gobi and lentil rice **£14.95**

Roast crispy duck with steamed pak choi, broccoli, plum and sweet chilli dressing (n) **£15.95**

Chermoula lamb rump with chargrilled vegetable and coriander cous cous **£16.50**

## RICE, NOODLES AND PASTA

Hot and sour king prawns with stir fried noodles (n) **£11.95**

Smoked haddock risotto with crispy leeks **£9.95**

Gnocchi primavera with rocket and radicchio (v) **£9.95**

Baked asparagus and ricotta cannelloni (v) **£9.95**

## CHARGRILL

All our beef is sourced from naturally reared cattle and aged for a minimum of 28 days. Steaks are served with grilled field mushrooms, watercress and slow roast tomatoes

8oz sirloin **£17.95**

8oz fillet **£20.95**

Choice of sauces: **£1.50**

• Pepper • Bearnaise • Chasseur • Roast garlic butter

Chilli beef fillet skewers with wok fried rice (n) **£13.95**

Chargrilled cheeseburger with french fries, tomato and red onion relish **£9.95**

## SIDE ORDERS

Hand cut chips **£3.00** Steamed garden peas **£3.00**

French fries **£3.00** Wok fried asian greens with chilli (n) **£3.25**

Roast new potatoes with rock salt and rosemary **£3.00** Garlic mushrooms **£3.00**

Buttered spinach **£3.50** Rocket and parmesan salad **£3.75**

## WINE MENU

### WHITES

Sauvignon Blanc, Panilonco, Central Valley, Chile **£16.95**  
175ml Glass **£4.50**

Pinot Grigio, Zellina, Friuli, Italy **£18.95**  
175ml Glass **£4.95**

Chenin Blanc, Simonsig Estate, Stellenbosch, South Africa **£21.95**

Viognier, Domaine du Brescou, Cotes de Thongue, France **£22.95**

Sauvignon Blanc, Kotare, Marlborough, New Zealand **£26.95**

Gavi di Gavi, La Caplana, Piemonte, Italy **£29.95**

Sancerre, Domaine Cedrick Bardin, Loire, France **£35.00**

Chablis Premier Cru Beugnons, Domaine Long Depaquit, Burgundy '06 **£49.00**

### ROSE

Blush Pinot Grigio, Zellina, Veneto, Italy **£19.50**  
175ml Glass **£5.25**

### REDS

Cabernet Sauvignon, Panilonco, Colchagua Valley, Chile **£16.95**  
175ml Glass **£4.50**

Merlot, Stonefish, Hunter Valley, Australia **£18.95**  
175ml Glass **£4.95**

Beaujolais, Domaine de la Cote Fleurie, France **£23.95**

Pinotage, Simonsig Estate, Stellenbosch, South Africa **£26.95**

Pinot Noir, Kotare, Marlborough, New Zealand **£28.95**

Reserva Malbec, Bodegas Terrazas, Mendoza, Argentina **£34.00**

Gran Reserva, Izarbe, Rioja, Spain **£46.00**

Beaune Premier Cru, Les Champs Pimont, Domaine des Clos, France '04 **£48.00**

*wine vintages are subject to availability*