

BUNS

SHARING MENU

£29
per person

*Enjoy our All Day Sharing Menu, created for groups large and small.
It features an array of our dishes designed
for sampling & sharing.*

STARTERS

Corn fritters

Beer battered sweet corn, sumac, lime wedges, aioli

Cauliflower & tahini

Golden cauliflower, sumac & pomegranate seeds

Hummus & tzatziki

Focaccia with fresh tomato relish

BAO BUNS SELECTION

Wild mushrooms bun

Chilli Thai prawn bun

Pork belly bun

Mac bun

MAINS

Norma aubergine pizza

Honey glazed Mauve aubergine with salted ricotta
& datterini tomatoes

Ribeye sandwich

Uruguayan aged ribeye in ciabatta bread with crispy shallots,
aji panka sauce & french fries

Organic rotisserie chicken

Marinated with yoghurt, lemon & thyme

Rainbow beets salad

Tomatoes, walnuts, pomegranate, carrots & sourdough

French fries

Sea salt & ketchup on the side

DESSERT

Wild berries & Madagascar vanilla cheese cake



All our dishes are prepared in a kitchen where nuts, gluten and other allergens are present, therefore we can not guarantee any dish is completely free from allergens due to risk of cross contamination. Detailed allergen information is available upon request. If you have a food allergy, intolerance or sensitivity please ask your waiter before placing your order and they will help you with your choice. Optional service charge will be added to your bill.

BUNS

SHARING MENU

£47
per person

*Enjoy our All Day Sharing Menu, created for groups large and small.
It features an array of our dishes designed
for sampling & sharing.*

STARTERS

Corn fritters

Beer battered sweet corn, sumac, lime wedges, aioli

Cauliflower & tahini

Golden cauliflower, sumac & pomegranate seeds

Hummus & tzatziki

Focaccia with fresh tomato relish

Rainbow beets salad

Tomatoes, walnuts, pomegranate, carrots & sourdough

BAO BUNS SELECTION

Wild mushrooms bun

Chilli Thai prawn bun

Pork belly bun

Mac bun

MAINS

Half grilled native lobster

Ponzu beurre blanc, caramelized lemon & French fries

Clams & mussels

Steamed in white wine, cream, lime, chilli, garlic, parsley & French fries

Organic rotisserie chicken

Marinated with yoghurt, lemon & thyme

Norma aubergine pizza

Honey glazed Mauve aubergine with salted ricotta
& datterini tomatoes

Carbonara pizza

Guanciale Toscano, pecorino, cream, baked egg, chives

Burrata with pesto heart salad

Puglian burrata stuffed with pesto, heritage tomatoes & sourdough

A nice tomato salad

Heritage tomatoes, tropea onions, Sicilian oregano

French fries

Sea salt & ketchup on the side

DESSERT

Wild berries & Madagascar vanilla cheese cake



BUNS

CANAPES MENU

£29
per person

Enjoy our All Day Canapes Menu, created for groups large and small. It features an array of our famous dishes and it's designed for cocktail receptions.

COLD

Mini lobster roll

Portions of lobster roll on brioche buns

Asian chicken focaccia

Our signature Asian chicken salad on focaccia squares

Prosciutto di Parma focaccia

24 month-aged prosciutto on focaccia squares

Cauliflower & tahini portions

Samplers of our golden cauliflower dish

Caprese focaccia

Fresh mozzarella, tomatoes & basil on focaccia squares

HOT

Bun bites

Selection from our featured buns: chilli Thai shrimp, pork belly, mac bun & wild mushrooms

Steak skewers

Chilean aged ribeye with aji panca

Mini pizza selection

Aubergine Norma & Margherita pizza squares

Crispy calamari

Served with fresh lime & aioli

Cornfritters

Sumac, lime & aioli

DESSERT

It's a sweet thang!

Enjoy a selection of our desserts

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BUNS

DRINKS MENU

SOFT DRINKS

Coke/Coke Zero/Fanta/Sprite 4

Still/Sparkling water 4.5

Homemade Peach iced tea 4

FRESH JUICES

Fresh juice 5.5

Orange, Apple, Carrot, Mandarin

Ginger shot 4

BEERS

Bottle: Harbour Cornwall Pilsner, 5% 5.5

Draft: Harbour Cornwall Daymer Pale Ale, 3.8% 6

Harbour Cornwall Lager, 4% 6

WINE

Sauvignon Blanc, Saint Clair New Zealand - white 9/38

Chardonnay, Berton Australia - white 7.5/32

Pinot Noir, Vina Echeverria Chile - rose 8/34

Merlot, Gerard Bertrand France - red 9/38

BUBBLES

Prosecco Millesimato Spumante Extra Dry 8/36

Champagne Collet Brut NV, France 58

COCKTAILS

Passion Fruit (By Drake) 11

Vodka, lemon juice, passion fruit syrup, baby basil

Heavenly Gingertini

(By Molton Brown) 12

Mandarin, chestnut liqueur, aperol

Raspberry Wine Spritzer 11

Chardonnay, raspberry cordial, soda water

Chai Spice Mule 11

Caramel Vodka, ginger shot,
chai tea syrup

Spicy Margarita 11

Tequila, agave syrup, chilli peppers,
coriander, lime juice

Gin & Tonic 10

Hendrick's gin, Schweppes 1783
cucumber tonic

Southern Peach 11

Whiskey, peach syrup, lemon juice, mint

Aperol Spritz 10

Aperol, prosecco, soda water

Mandarin Spritz 11

Aperol, prosecco, mandarin juice

Lychee Martini 11

Gin, lychee liqueur, lavender syrup, lime juice

Negroni 11

Gin, Campari, sweet vermouth

Bellini 11

Prosecco, white peach puree

Old Fashioned 11

Bourbon, bitter, sugar cane

COFFEE & CHOCOLATE

Espresso 3

Latte | Flat White | Cappuccino 4.5

Americano 4

Hot chocolate 6

Corkage fee of £20 for BYO

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