

Bottomless Food & Bellini Trolley

Available every Friday 12pm - 4pm, 6 till close 90 minutes of sharing bottomless food, £35pp 90 minutes of sharing bottomless food, Bellini, Bubble wine and Mimosas, £50pp

HOMEMADE SOUP OF THE DAY (MP) Seasonal ingredients, served with bread

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SALMON TARTARE £11 With avocado and lemon dressing

CALAMARI £9.5 Deep-fried with tartare sauce

PARMIGIANA (V) £9 Aubergine and courgettes in a rich tomato sauce,mozzarella and parmesan cheese

> CHICKEN LIVER PARFAIT £8.5 Port jelly and brioche

GAMBERI E ZUCCHINE FRITTE £12 Prawns and courgettes tempura with pesto mayo FISH AND CHIPS £17.5 Traditional beer battered fresh haddock fillet, tartare sauce, mushy peas, chips

SMITH'S BURGER £17.50 Scottish beef, Gruyere cheese, bacon, red onion, pickles, Dijon mayo, chips

PORK RIBS £18 Marinated in a smoky barbeque sauce, spring onion, fresh chilli and cancha

BABY CHICKEN £17 Chargrilled, marinated with lemon and thyme, grilled vegetables

> STEAK & EGG £22 (Supplement £5) Hash brown and fried egg

DESSERTS

CHIA PUDDING £9

NICOISE £14.5 Tuna, potato, egg, anchovies and lettuce

THAI SALAD £16.5 Beef strips, peppers, carrots, chilli, daikon, sweet chilli dressing

GREEK SALAD (V) £10 Beef tomatoes, cucumber, feta,oregano

HALLOUMI, AVOCADO AND SPINACH SALAD (V) £15.5 Orange, fennel, pomegranate

ARTICHOKES (V) £13 Pea puree, goat curd and mixed leaf

AVO BURGER £15 With salmon or prawn or tuna

CHURROS £8

FRUIT SALAD £8

A la Carte

STARTERS

MALDON ROCK OYSTERS 3/6 £12/£22.5 Mignonette sauce, lemon

TUNA TARTARE £13
Tuna mayo,chives and cress

TRIO OF RAW FISH TO SHARE £22 Sashimi style selection of fish with ginger, soy, wasabi WILD MUSHROOMS (VE) £10 Pan-fried king mushroom, sauteed girolles,cep puree

BURRATA (V) £12.5 Pesto and datterino tomatoes

CHARCUTERIE BOARD £12

Three types of cured meats

SCALLOPS £14 Pan-fried with jerusalem artichoke puree, bacon crumbles and veal jus

BEEF TARTARE £17.5 Freshly Shaved black winter truffle, capers, Tabasco, and a quail egg yolk

MAINS

SALMON STEAK £22 Chargrilled with fennel salad

SEAFOOD RISOTTO £28 Mussel, clams, prawns, squid and langoustine

TUNA STEAK £24 Chargrilled, with caponata, cherry tomatoes and salsa verde

OCTOPUS £27 Pan-fried, with new potatoes, olives, capers and cherry tomatoes BEEF RIB £25 Slow cooked,sweet potato puree, bordelaise sauce and basil oil

SIRLOIN STEAK 10 oz £30 Chimichurri or peppercorn sauce

FILLET STEAK 60z £34 Chimichurri or peppercorn sauce

RIB EYE STEAK 120Z £40 Chimichurri or peppercorn sauce TRUFFLE TAGLIATELLE £28

Fresh handmade tagliatelle,
parmesan and shaved black winter
truffle

LAMB RACK £28 Celeriac puree, kale, and red wine jus

PORK RIBS £18 Marinated in a smoky barbeque sauce, with spring onion, fresh chilli and cancha

SEABASS FILLET £22 Pan-fried, with fennel and citrus salad

SIDES

MIXED LEAF SALAD £5

GREEN BEANS £5

CHIPS £5

ROAST NEW POTATOES £5

BROCCOLI WITH CHILLI AND GARLIC £5

TRUFFLE AND PARMESAN CHIPS £6.5

CAULIFLOWER CHEESE £5

Allergen information available on request. A discretionary 12.5% service charge will be added to your bill