



A LA CARTE MENU

SMALL PLATES & STARTERS

Rosemary Focaccia

EVO & Balsamic

6

Miso Aubergine (GF)

Served with toasted Cashews, Sesame Seeds & a Ponzu Sauce

12

Arancini (N)

crispy rice balls mixed with shallots and peas, served on a basil infused tomato sauce finished with a macadamia parmesan

11

Crispy Courgette Flower

Filled with Mushroom

duxcell served with Cauliflower Mousse

14

Olives (GF)

Marinated in Thyme, Rosemary, Garlic and Chillies

5

Mushroom Pate (GFON)

With a Herb Crustini and a red onion marmalade

10

Pea & Mint Soup (GFON)

Served with Croutons

10

Korean Fried Tofu (GF)

Ginger and soy marinated tofu served in a lettuce cup topped with house-made kimchi, mango salsa, julienne cucumber and a spicy gochujang drizzle.

(GF)

12

MAINS

Red Thai Curry (GF)

Panfried Tofu, shiitake mushroom, plantain, baby corn and bamboo in creamy coconut sauce served with jasmine rice.

21

Beetroot Cheeseburger

BBQ mushrooms, pickled Cabbage, baby gem, sliced Cheese and Aioli. Served with Fries.

18

Dragon Salad (GF)

Julienne Carrot, Daikon, Pak Choi, Red Cabbage, Mangetout, Sweet Potato. Served with Sesame Soy Dressing, Sliced Avocado, Teriyaki glazed Tofu, & Sesame Seeds.

20

Aubergine Schnitzel

Chargrilled Aubergine layered with Basil Pesto, Roasted Peppers, sliced Tomatoes & Cheese. Served with Dauphinoise Potatoes, sauted Kale & Horseradish cream sauce.

20

Jackfruit Tortilla

Soft tortillas packed with roasted sweet potato, harissa-spiced jackfruit, black beans, fresh coriander and red onion. Served with sour cream, guacamole and smooth sweet corn puree.

21

Mushroom Risotto Cake (GF)

Crispy risotto cake with sauteed wild mushrooms, shallots, garlic and thyme. Served with a rich cep sauce, rocket and truffle oil dressing.

(GF)

20

SIDES

Skin on Fries (GF)

With Rosemary Salt

6

Sweet Potato Wedges (GF)

With Harissa mayo

7

Tender Stem Broccoli (GF)

Sesame & Lime Dressing

7

Chunky Herb Polenta Chips (GF)

With Garlic & Lemon Aioli

7

Salad (GFN)

Rocket, Red Onion, Apple, Cucumber. Served with olive oil lemon Dressing

6

Grilled Corn Ribs (GF)

Served with harissa mayo

7

DRINKS

COCKTAILS

Limoncello Gin Fizz		
Gin, Limoncello ,lime, sugar , soda.	13	
La Bicicletta		
Amaro Contratto, Pinot Grigio, Soda.	13	
Rose Petal Gin Cocktail		
gin, red vermouth, rose petals, lime.	13	
Frozen Mango/ Raspberry Daiquiri		
Rum, mango/raspberry puree, lime, sugar.	13	
Frozen Raspberry Vodkarita		
Vodka, raspberry puree, lime, sugar,soda.	13	
Blueberry Gin Mojito		
Gin, blueberry puree, sugar, lime.	13	
La Pink Riviera Gin Spritz		
Gin, prosecco, raspberry puree, lime, soda	13	
Mojito		
White rum, soda, mint, lime, sugar	13	
Raspberry Bellini		
Raspberry puree, prosecco	12	
Negroni		
Gin, aromatic Italian bitter, red vermouth	13	
Old Fashioned		
Bourbon, sugar, angostura bitters	13	
Espresso Martini		
Vodka, coffee liqueur, espresso shot	14	
Le Boss Margarita		
Jalapeño infused tequila, orange liqueur, lime, agave	14	
Bloody Mary		
Vodka, tomato & lemon juice, angostura, tabasco, Worcester sauce	13	
Frozen Classic Margarita		
Tequila, orange liqueur, lime, agave	14	

MIXERS

Fever - Tree	2.75	
Tonic/LightTonic/Soda		
Ginger Beer/Lemonade		

BEER & CIDER 330ml

Curious Lager	4.7%	6
Meantime Pale Ale	4%	6
Curious session IPA	4.4%	6
Peroni (Non Alcoholic)	0.0%	6
Estrella Galicia (GF)	5.5%	6
Lucky Saint	0.5%	6
Unfiltered Lager		
Curious Apple Cider (GF)	5.2%	6

MOCKTAILS

Ginger Spritz		
Ginger juice, lemon juice, soda	7	
Elderflower Fizz		
Elderflower cordial, cucumber, soda	7	
Virgin mary		
Tomato juice with lemon ,tabasco & worcester sauce	8	
Virgin Margarita		
Everleaf Marine, lime juice, sugar syrup	11	
Apple Mojito		
Apple juice, mint, lime, soda	8	
Rose & Lychee Crush		
Lychee syrup, rose water, soda, lime & raspberry juice	8	
Basil Seeds,Raspberry ,Bergamot Fizz		
Bergamot, Raspberry,Agave, soda	7	
Mangonada		
Mango puree, lime juice, agave, soda	8	
Rose Lemonade/Lemonade		
Rose syrup ,lemon juice, soda	7	

FRESH JUICES

Citrus Bliss		
Orange and Grapefruit	7	
Green Reviver		
Green Apple, Cucumber, and Kale	7	
Sunrise Zing		
Carrot and Ginger	7	

KOMBUTCHA

Ginger kombucha	8	
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SOFT DRINKS

Coke Zero	6	
Fentimans Ginger Beer	6	
Fentimans Mandarin & Seville Orange	6	

WATER 750ML

Belu Mineral Water	Still Sparkling	5
(Funding Water Aid Projects Globally)		

SPIRITS, WHISKEY & BOURBON

House Gin, Vodka,Tequila, or Rum		9.50
Bombay Sapphire	40%	10
Hendrick's	41.4%	9.50
Four Roses	40%	10
Jamesons IrishBlend	50%	10
Jack Daniels	40%	10
Talisker	45.8%	14
The Dalmore	43%	15
Laphroaig	40%	14
DS Tayman Blair Ataol	46%	14