

THE GRILL

SMALL PLATES

Selection of Halkidiki Olives (ve) £3.00

Oven-baked Breads

With olive oil and balsamic vinegar

£4.00

Homemade Seasonal Soup (v)

With bread roll

£6.50

Charcoal Grilled Prawns

With chilli and garlic butter

£10.00

Smooth Duck & Chicken Liver Paté

Toast, sliced gherkins and chutney

£7.00

Warm Wild Mushroom Bruschetta (ve)

With vegan cheese gratin

£7.50

Grilled Hallumi (v)

With pepper couscous and orange dressing

£7.00

SALADS

Add Scottish grilled salmon (£5), chicken or halloumi (£4) to your salad

Classic Caesar Salad (v)

Gem lettuce, croutons, Parmesan cheese, soft-boiled egg, anchovies and Caesar dressing

£11.00

Heritage Beetroot Salad (v)

Baked beetroot with goats cheese mousse and caramelised walnut

£12.00

Quinoa Salad (ve)

Tri-coloured quinoa salad with avocado and tahini dressing

£12.00

CLASSIC

Fish & Chips

Fresh haddock fillet in a crispy batter, chunky chips, minted crushed peas, tartare sauce and caramelised lemon

£18.00

Butter Chicken Masala

Succulent marinated chicken with tomato and fenugreek served with naan bread, basmati rice and poppadum

£18.00

Lamb Tagine

Morrocan lamb shank served with prunes and lemon preserve couscous

£17.00

Traditional Pasta (v)

Penne or spaghetti, choice of tomato and basil, arrabiata, pesto and sun-dried tomato or creamy mushroom sauce. Add grilled chicken (£4) or prawns (£5)

£14.00

SANDWICHES & PANINIS

All served with a side salad and French fries

Traditional Club Sandwich

Triple layered sandwich with egg mayonnaise, tomato, bacon and grilled chicken, served on white or brown bread

£14.00

21 Day-Aged Steak Sandwich Served on ciabatta

£14.00

Smoked Salmon & Chive Crème Frâiche Served as a bagel

£12.00

Roast Pepper, Avocado, Vegan Cheese (ve)

Served on beetroot ciabatta

£9.50

FROM THE JOSPER GRILL

Seabream

With bean stew and tenderstem broccoli

£17.00

Salmon Fillet

With roasted sweet potato and wilted garlic spinach

£17.00

Tuna Steak

With green beans, olives and shallot confit

£19.00

Free Range Half Chicken

With a side salad and chunky chips

£20.00

Grilled Chicken Skewers

With a side salad and rice

£19.00

STEAKS

British farm-sourced steak, roasted vine tomatoes and watercress with a choice of fries or chunky chips and red wine, peppercorn or hollandaise sauce

> 6oz 21 Day-Aged Casterbridge Rump Steak £19.00

8oz 21 Day-Aged Rib-Eye Steak £24.00

8oz 21 Day-Aged Sirloin Steak £25.00

6oz 21 Day-Aged Beef Fillet £28.00

SHARING PLATTERS

Mezze Platter (v)

Houmous, olives, chargrilled halloumi, peppersweets, baba ganoush, tabbouleh, pitta bread

£15.00

Asian Platter

Vegetable spring roll, lamb samosa, onion bhaji, tempura prawn, dimsum served with sweet chilli sauce and mint yogurt

£15.95

BURGERS

All our burgers are served on a toasted brioche bun and come with a side order of chunky chips

Amba Beef Burger

8oz 100% British beef patty, lettuce, tomato, pickles

£15.50

Buttermilk Fried Chicken Burger

Lettuce, jalapeño, pickles, cabbage slaw

£14.50

Falafel & Spinach Burger (v)

Houmous, lettuce, portobello mushroom and halloumi

£13.50

STONE-BAKED PIZZAS

Gluten-free base available on request

Margherita (v)

Durum wheat base, tomato sauce, topped with mozzarella cheese and basil

£12.00

Mediteranean Vegetable Pizza (v)

Durum wheat base, tomato sauce, topped with mozzarella cheese, onions, peppers and olives

£13.00

Additional Pizza Toppings

Buffalo mozzarella, olives, onions, mushrooms, sweet corn, peppers, jalapeños, chicken, pepperoni and parma ham

£2.00 each

SIDES

Chunky Chips, French Fries, Garlic Bread, Mixed Leaf Salad, Wilted Garlic Spinach, Rocket & Parmesan Salad, Tenderstem Broccoli

All vegetarian

£3.50

DESSERTS

Ice Cream Selection

Please ask your waiter for today's selection

£6.00

Homemade Tiramisu

£7.50

Sticky Toffee Pudding

Butterscotch sauce and vanilla ice cream

£7.00

Spiced Flourless 70% Dark Chocolate Cake
With honevcomb ice cream

£8.00

Homemade Cheesecake of the Day

Please ask your waiter for today's flavour

£7.00

British Cheese Plate £10.00

Food allergies and intolerances. (v) is suitable for vegetarians. (ve) is suitable for vegans. If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host in the restaurant, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.