





## 2 COURSE MEAL 75 | 3 COURSE MEAL 85

A complimentary glass of alcoholic or non-alcoholic Prosecco on arrival

## STARTERS

#### **LAMB RUMP**

Grilled Sirloin, perfectly seared to juicy perfection, complemented by a velvety peppercorn squee.

#### **TUNA TATAKI**

Seared tuna complemented with mooli and spring onion, all harmoniously drizzled with a caramelised onion sauce and a hint of green chili kick.

#### **SPICY SALMON TARTARE**

Raw salmon served on a bed of avocado, complemented by a spicy sauce, mint leaves, red apple, and a touch of zesty onion

## **GYOZA**

Choose between our vegetable or Prawn dumplings

# MAIN DISHES

#### **LAMB SHANK**

450-550g lamb shank served with creamy mash potatoes.

## TOMAHAWK (FOR AN EXTRA £25)

650-750g Ribeye, expertly grilled to melt-in-your-mouth perfection.

#### **T-BONE**

450-550g sirloin and beef fillet on the bone, expertly grilled to perfection.

### **FILLET MIGNON**

220-300g cut of prime beef tenderloin, expertly seared to tender.

## **BLACK COD**

Black Cod, meticulously marinated and cooked in a rich and savoury Miso sauce.

## SIDES

#### **ASPARAGUS**

Grilled asparagus in nova spices and olive oil.

#### **CREAMY MASHED POTATOES**

Served with olive oil and parsley.

### STEAMED BABY BROCCOLI

served with olive oil and spices.

#### **FRIES**

House seasoning
STEAMED EDAMAME
Spicy or Salted.
SEASONAL SALAD

## **DESSERTS**

### **PISTACHIO BAKLAVA**

Carrot sliced Pistachio Baklava served with vanilla ice cream

## **CHOCOLATE PUDDING**

Served with hot chocolate sauce and vanilla ice cream

#### **RED VELVET CAKE**

STRAWBERRY CHEESECAKE