

the HAMPTONS

FINGERS AND FORKS

The Creative Duo Pairs

Chicken tikka and samosa chaat	6.50
Prawn tempura and beef croquettes	6.50

All By Itself

Frito misto of prawns and calamari	10.50
Shepherd's pie mille feuille – spiced lamb masala on flaky paratha with a mash gratin	10.50
Steamed chicken wontons with sweet chilli sauce	10.50
Crostini and dips - multi grain and pita crisps with smoked salmon and mascarpone, blue cheese, minted yogurt	6.50
Beef croquette with basil mayo	10.50
Prosciutto wrapped figs with cream cheese	10.50

Salads

Antipasti platter of bruschetta of sun-dried cherry tomato and feta, caper berries and sweet garlic marinated artichoke (v)	5.95
Rare seared Tuna with grilled watermelon and coriander vinaigrette	12.50
Thai style salad of Calamari in a chilli lemongrass dressing	8.50
Little gem hearts with Caesar's dressing with grilled chicken breast	8.50 9.95

SANDWICHES & WRAPS

Served with crème fraiche and English chips

Vegetable and roasted bell pepper ciabatta with olive oil tossed bocconcini & cherry tomato (v)	11.50
Paneer kati roll, mint yoghurt and katchumber salad (v)	8.50
St James's Club sandwich with grilled chicken, pastrami, bacon, tomatoes, egg and little gem heart	14.50
Tortilla wrap of rib-eye strip and stilton with guacamole, sour cream and spiced tomato salsa and a cheese gratin	14.50
Spiced Spanish chorizo with roquette and bocconcini in ciabatta bread	12.50
Vietnamese style Bahn-Mi of chicken and lemongrass dressed vegetable in crisp crust French bread	12.50
Steak and onion baguette with Dijon mustard, mushrooms and cream cheese	14.50

SANDWICHES & WRAPS

Served with crème fraiche and English chips

Teriyaki chicken in seaweed bread with Japanese mayonnaise, pickled ginger and cucumber	14.50
Grilled tenderloin burger with sweet onion jam, bacon and cheese	15.50
Masala fried fish burger with yoghurt and cilantro	15.00
Choice of grilled, toasted or plain sandwich	12.50
On multigrain, Ciabatta or sea salt rosemary Focaccia bread.	
Choice of three or four fillings: Little gem heart lettuce, honey glazed ham, grilled chicken, marinated tuna, pastrami, chicken tikka, aged English cheddar, tomato, cucumber, grilled zucchini, smoked peppers	

HEARTY BITES

Grilled Ribeye steak with chips and seasonal garnish	23.00
The Butchers pie	16.50
Traditional fish & chips served with mushy peas	16.50
Seafood linguini, fresh herbs and cherry tomatoes	15.50
Crispy noodles with vegetables in soya sesame sauce (v)	12.50
With prawns or chicken	15.50
Pan grilled snapper fillet with baby Pak choi, ginger oyster sauce and Alfalfa sprout served with fragrant basmati rice	17.50
Rosemary infused lamb cutlets served with grilled vegetables, creamy polenta, lamb jus	18.50
Mushroom risotto with Enoki taki, chanterelles, shiitake and button mushrooms (v)	12.50

DESSERTS

Chocolate fondue for two	12.95
With marshmallows, brownie, cookie and fruits	
Crème brulee trio	8.50
Vanilla, cappuccino, Valrhona bitter chocolate	
Warm sticky date pudding	8.50
Served with cinnamon orange reduction and walnut ice cream	
Baked cheesecake	8.50
With apricot rosemary sorbet and raspberry coulis	
Selection of ice cream or sorbet	7.50

(v) - Vegetarian option

Food menu is served between 12 noon and 11.00 pm
Afternoon Tea menu is served between 3:00pm and 5:30 pm