

Bottomless Food & Bellini Trolley

Available every Friday 12pm - 4pm, 6pm till close 90 minutes of sharing bottomless food, £30pp 90 minutes of sharing bottomless food, Bellini, Prosecco and Mimosas, £45pp

HOMEMADE SOUP OF THE DAY Seasonal ingredients, served with bread

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CALAMARI £8.5 Deep-fried calamari with tartare sauce

SEABASS CARPACCIO £13 Served with olive oil, chives and lime

CRISPY AUBERGINE (V) £11 Served with miso and pecan

SALMON TARTARE £10.5 Avocado, shallots, chilli

GRILLED ARTICHOKES (V) £12 | With gremolata, rocket and parmesan

> FISH CAKE £15 Spinach and mustard sauce

> > FRUIT SALAD €8

BABY CHICKEN £15 Grilled vegetables, lemon, thyme

MINUTE STEAK £22 (Supplement £5) Hash brown and cherry tomatoes

FISH AND CHIPS £17.5 Traditional beer battered fresh haddock fillet, tartare sauce, mushy peas, chips

> PORK BELLY £19 With fennel, apple, chilli

BEEF BURGER £17 Gruyere cheese, bacon, red onion, pickles, Dijon mayo, chips

DESSERTS

CHIA PUDDING £9

HALLOUMI, AVOCADO

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AND SPINACH SALAD £16 Spinach, orange, avocado, fennel, pomegranate, lemon

CHICKEN CAESAR SALAD £14 Romaine lettuce, croutons, caesar dressing, Grana Padano shavings

> TUNA NICOISE £14.5 With potato, egg and lettuce

THAI BEEF SALAD £14 Chargrilled flat iron steak, peppers, carrots, chilli, daikon, sweet chilli dressing

> AVO BURGER £15 With salmon or prawn or tuna

> > CHURROS €8

A LA CARTE

STARTERS

OYSTERS £4.5 each Mignonette sauce, lemon

TUNA TARTARE £12 Pane carasau, chives, cress

TRIO OF RAW FISH TO SHARE £22 Sashimi style selection of fish with ginger, soy, wasabi

SELECTION OF DAILY FISH (MarketPrice)

GRILLED SALMON £20 Scottish salmon with fennel salad

GRILLED PRAWNS £19 Chilli oil, lemon, salad

TUNA STEAK £22.5 Bok choy, chilli, garlic, soy sauce

ROASTED OCTOPUS £27 New potatoes, tomatoes, olives, capers

MONKFISH £24 Caper butter and baby spinach OCTOPUS CARPACCIO £11 Lime, olive oil, pink pepper and parsley

BURRATA £12 Basil pesto, cherry tomatoes, olive oil

MISTO DI SALUMI £12 Three types of cured meats with gherkins

MAINS

STEAK OF THE DAY (Market Price)

SLOW COOK BEEF RIB £19
Sweet potato puree, tomato chimichurri

ROASTED LAMB RACK £28 Celeriac puree, kale, and red wine sauce

BEEF FILLET £39 Chimichurri or peppercorn sauce, with chips

RIB EYE STEAK £39 Chimichurri or peppercorn sauce, with chips PAN-FRIED SCALLOPS £13 Pea puree, crispy bacon and watercress

TRUFFLE BEEF TARTARE £17.5 Capers, parsley, Tabasco, olive oil, topped with truffle shavings and a quail egg yolk

TUNA NICOISE £14.5 *With potato, egg and lettuce*

TRUFFLE TAGLIATELLE £28
Fresh homemade tagliatelle,
Grana Padano, truffle shavings

FISH CAKE £18 Spinach and mustard sauce

PORK BELLY £19 *Fennel, apple, chilli*

PORK RIBS £18 Marinated in a smoky barbeque sauce

SIDES

MIXED LEAVE SALAD £6

GREEN BEANS £6

CHIPS £6

TRUFFLE AND PARMESAN CHIPS £7.5

BROCCOLI WITH CHILLI AND GARLIC £6

ROCKET, PARMESAN AND BALSAMIC VINEGAR £6

ROAST NEW POTATOES £6

GRILLED BABY GEM £7.5

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