

A La Carte

Pre-Starters

Selection of Bread 4.50 ① ① ① ③ Served with herb butter and olive emulsion

STARTERS

Crispy-fried Goat Cheese Salad 14.95 (D) (N) Chicory, apple, walnut and honey mustard dressing

Nori Wrapped Salmon 14.95 (f) (ii)

Creamy smoked salmon with avocado, cream cheese, served with caviar and strawberry balsamic dressing

Cilantro Chicken 15.99 (C) (S)

Fried chicekn, tossed with cilantro flavour and home-made asian sauce

Lobster and Leek Bisque 16.69 (1) (1) Creamy lobster soup

Chipotle Prawns with Guacamole 15.65

Sautéed garlic chipotle prawns served with crushed avocado, lime, coriander, chilli, crispy onion, and tomatoes

Main Course

Pan Grilled Seabream 31.25 ① ⑤ ①

Crushed dill potatoes, honey glazed carrots, lemon and caper beurre blance.

Corn-fed Chicken Tikka 27.75 D
Served with cumin flavoured rice and home-made tikka sauce

Warren Kiev 29.75 © D E G P Extra crunchy chicken kiev stuffed with mushroom & cheddar cheese, served with saffron mash, sautéed samphire and mushroom sauce

Wild Mushroom Risotto 24.75 (D) (C) Served with parmesan shavings

Rosemary Crushed Beef Fillet 41.35 © ① ① © ① ①

SIDES

Saffron Mash 5.00 ①
Steamed Broccoli 5.00 ②
Sweet Potato Fries 5.00 ② ③

Roasted Potatoes 5.00 © Sautéed Carrots 5.00 ©

Dessert

Pistachio Soufflé 14.95 (1) (2) (3) (3) Served with raspberry ripple ice-cream (Please note that there is a 30-minute wait - promise it'll be worth it!)

Orange and Chocolate Tart 13.55 No Fruit compote and belgium chocolate crumble

Oreo and Chocolate Cheesecake 14.50 (B) (G) (D)

Ganache drizzle and cherry compote

C - Celery D - Dairy E - Eggs G - Gluten F - Fish S - Soya N - Nu SP - Sulphite SF - Shell Fish SE - Sesame V - Vegetarian VG - Vegan

Dishes may contain allergens. If you have any dietary requirements please let your server know
All Prices are Inclusive of VAT.
A discretionary 12.5% Service charge will be added to your final bill.

