



MAIN MENU

STARTERS

Oak smoked salmon, homemade rye bread, whipped horseradish butter	12.0
Green lentil and spinach soup, tomato and herb oil	8.5
Roasted carrots, nigella, beetroot hummus	9.0
Tomato salad, picked shallots, focaccia croutons, fried capers, black olive dressing	10.0
Homemade naan bread topped with beef keema, coriander and lemon	10.0

MAINS

Boneless whole seabass herb salad, capers and brown butter	21.0
Roasted pork belly chargrilled spring onions, caramelised apple and pan juices	18.5
Miso aubergine cured cucumber, cauliflower karaage with sesame dressing and roasted peanuts	14.0
Curry of the day steamed basmati rice, mustard greens and home made naan	15.0
8oz grass fed British rump steak bearnaise sauce and watercress	23.5

SIDES

Cauliflower roasted with sesame and turmeric	5.0
Steamed basmati rice	5.0
Fries / Masala fries	5.0
Fennel and apple salad with creme fraiche and dill	5.0
Charred baby gem, lemon dressing and parmesan	5.0
Greens sauteed with mustard seed, garlic and lemon	5.0
Homemade naan bread	2.0

DESSERTS

Chocolate brownie fudge sundae	9.0
Eton mess	8.0
Cream brulee	7.5
Ice creams and sorbets per scoop	2.5