



Tapas & Starters

Rustic Breads | £5.00 *ve/v*
*Served with extra virgin olive oil,
balsamic vinegar and hummus.*

Marinated Olives | £3.95 *ve/v/GF*

Garlic Ciabatta | £3.50 *v*

Patatas Bravas | £5.00 *v/GF*
*Served with salsa brava and aioli.
(please ask for Ve option)*

Pan Fried Padron Peppers | £5.00 *v/GF*
*Served with tomato tapenade.
(please ask for Ve option)*

Deep Fried Goats Cheese | £7.00 *v*
Served with tomato tapenade.

Chef's Bajun Fish Cakes | £7.25
Served with Barbados sauce.

Continental Meat Board | £13.00
*Served with rustic bread,
pickles and chutney (sharer).
(please ask for GF option)*

Gambas A La Plancha | £12.50
*Shell on king prawns, served with a creamy
garlic and herb sauce.
(please ask for GF option)*

Scallops A La Plancha | £11.50
*Served with a mango relish and
crispy parma ham.
(please ask for GF option)*

Charred Octopus
A La Plancha | £8.50
*Served with chilli and garlic olive
oil drizzle.*

Mediterranean Fish Soup | £7.50
*Served with rustic bread.
(please ask for GF option)*

Huevos Rotos | £8.00
*Chorizo with patatas bravas, fried egg
and tomato relish.
(please ask for GF option)*

Sauteed Chicken Wings | £7.50
*Tossed in garlic, chilli and
barbeque sauce.*

Moules Marinières | £8.50
*Served with rustic bread.
(please ask for GF option)*

Crispy Pork Belly | £7.50
Served with apple and pear sauce.

Vegetable Soup | £6.00 *ve/v*
*Served with rustic bread.
(please ask for GF option)*

Please let us know if you have any food allergies or special dietary needs.

Grill



All steaks are 28 days dry aged and served with roasted vine tomatoes, sauteed mushrooms, caramelized onion and carrot nest. Choice of potato; jacket potato, crushed baby potatoes with butter and herbs or proper chips.
(please ask for GF option)

10oz Veal Chop | £22.50

8oz Sirloin | £22.50

8oz Ribeye | £24.00

16oz T-Bone | £29.00

8oz Fillet | £31.00

Sauce Choices | £3.00

Peppercorn, Garlic and Mushroom, Red Wine Jus or Barbados.

All our steaks are cooked to order. However, we do not cook the fillet steaks or t-bone steaks to well-done due to cooking times and we feel it compromises the quality of the cut.

Sides

Dauphinoise Potatoes | £3.95 *Ve/ GF*
to be served with your main £2.75

Grilled Asparagus | £3.95 *Ve/ GF*
(please ask for V option)

Crushed Baby Potatoes
with Butter & Herbs | £3.95 *Ve/ V/ GF*

Green Beans | £3.95 *Ve/ V/ GF*

Proper Chips | £3.95 *Ve/ V/ GF*

Sauteed Seasonal
Vegetables | £3.95 *Ve/ V/ GF*

Sauteed Pak Choi | £3.95 *Ve/ V/ GF*

Side Salad | £3.95 *Ve/ V/ GF*

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A La Carte



Goats Cheese & Beetroot Dome | £13.95

Served on a bed of garlic and mushroom sauce.

Slow Roast Pork Belly | £19.00

Served with spiced apple sauce, seasonal vegetables and dauphinoise potatoes.

Pan-fried Barbados Chicken | £18.00

Served with seasonal vegetables and a choice of potato.

(please ask for GF option)

Rack of Lamb | £22.00

Served with a tarragon jus, seasonal vegetables and a choice of potato.

Gressingham Duck Breast | £19.00

Served with orange and grandmarrinare jus with deep fried crispy sprouts,

bacon crumble and a choice of potato.

(please ask for GF option)

Fish & Seafood

(please ask for GF option on all of the below)

Seared Tuna Steak | £18.00

Cooked medium and served with a mango salsa and a choice of potato.

Pan-fried Salmon Fillet | £18.00

Served with chargrilled asparagus, hollandaise sauce, crushed baby potatoes with butter and herbs.

Grilled Hake | £18.00

Sauteed pak choi and asparagus with olive oil and garlic and a choice of potato.

Whole Lemon Sole | £25.00

Served with a lemon butter sauce, sauteed vegetables and a choice of potato.

Whole Seabass in Rock Salt | £28.00

Filletted at your table by our waiters with side salad and a choice of potato with hollandaise sauce.

Grilled A La Plancha Gambas | £29.00

Shell on king prawns with a creamy garlic and herb sauce, choice of potato and side salad.

Grilled Whole Lobster Thermador | £69.95

Served with garlic butter, choice of potato and side salad.

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Desserts



Strawberry Roulade | £6.95

A fresh whipped cream and strawberry fruit filling rolled in a light airy sponge served with fresh cream or a choice of ice cream.

Key Lime Pie | £6.95

A light zesty dessert with a crunchy gingernut base filled with fresh lime zest & lime juice mixed together with a light whipped cream topped with fresh limes & grated lime zest served with fresh cream or a choice of ice cream.

Dark Cherry Cheesecake | £6.95

A digestive biscuit base filled with a thick cream cheese & fresh cream topped with a dark cherry preserve served with fresh cream or a choice of ice cream..

Profiteroles | £6.95

A delicious light choux pastry filled with chantilly cream topped with dark chocolate ganache and a white chocolate drizzle.

Tiramisu | £6.95

A elegant rich italian dessert with a layer of sponge on the bottom with savoiardi biscuit in the middle soaked in espresso coffee with mascarpone cream covered in cocoa powder.

Snow White | £6.95

A delicious dessert made with chocolate & vanilla sponge lightly soaked in baileys irish cream with a dark & white chocolate mousse covered with fresh cream and finished with white chocolate shavings dusted with icing sugar.

Assorted Ice Cream Sundae

Choose between vanilla, strawberries & cream, ube, mango sorbet or dairy free chocolate. Sauces; chocolate, strawberry or caramel.

2 Scoops | £4.95 3 Scoops | £5.95

Dont forget to ask about...

superior sunday lunch menu

beaujolais day experience

great value 2 course
midweek lunch menu

christmas dining menu
(available throughout december)