



SOULSTREET AN EVENING WITH...

Thursdays 18:30 to 21:00

TO BEGIN

Sweet potato soup
coconut & chilli oil

Parma ham
celeriac remoulade, sourdough bread

Atlantic prawn & avocado cocktail
Marie Rose sauce

Creamy garlic wild mushrooms
toasted sourdough, fresh truffles

Crispy calamari
panko crumbed fried calamari, wild rocket, saffron aioli

THE MAIN SHOW

Spaghetti king prawn
tomato & chilli sauce, heritage tomatoes, herbs & chilli oil

Roasted cod
spinach, herb mashed potato, saffron cream mussel sauce

Miso aubergine
*chickpea & mixed seed salad with mint, harissa oil,
coconut yoghurt*

Tagliatelle creamy truffle chicken
mushroom cream sauce, fresh summer truffles



Black Angus rib eye steak (300g)
green peppercorn sauce, fries

FOR THE TABLE

Tenderstem broccoli chilli & garlic 6

Gem heart, tomato & avocado salad 6

Fries / Mashed potato / Baby potatoes 6



All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. A 14.5% compulsory service and entertainment charge will be added to your bill, with thanks.