



À LA CARTE

Wednesdays and Thursdays 12:00 to 21:00

Fridays 12:00 to 21:30 // Saturdays 18:30 to 21:30

AS YOU WAIT

Mixed Olives (gf, vg) 5

Marinated in chilli, garlic and rosemary

Homemade Focaccia (vg) 5

Sun dried tomato, black olive and rosemary

Smoked Mixed Nuts (gf, vg) 4

Peanuts, almonds, cashews and macadamias

STARTERS

Frito Misto Fruit di Mer (df) 15

Smoked paprika, lemon aioli and lemon

Citrus Cured Salmon 13

Balsamic beets, crème fraîche, crispy capers and dill oil

Brussels Pork Pate 12

Blood orange gel, red onion jam, crispy shallots and a brioche loaf

Pan-fried Scallops 14

Game crisps, parsnip & horseradish purée and a black pudding crumb

Mango & Habanero Pork Belly Bites (gf, df) 14

Pineapple salsa and micro coriander

Tomato & Mozzarella Bruschetta (v) 9

Homemade sourdough, fresh basil, olive oil, buffalo mozzarella, micro herbs, nut pesto

(v) – Vegetarian, (vg) – Vegan, (gf) – Gluten Free, (df) – Dairy Free

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 charge, including entertainment, will be added to your bill. Thank you.



À LA CARTE

MAIN COURSES

Prime Rib Beef Burger (gf, df) 19

Served in a toasted brioche bun, with wholegrain mustard mayo, caramelised shallots, emmental cheese, baby gem lettuce and skin on fries

Pan Roasted Chicken Supreme (gf) 29

Baby carrots, romanesco cauliflower, rosemary roasted fondant potato, carrot purée, chicken jus

Pan Fried Cod Fillet (gf) 29

Parisienne potatoes, baby spinach, cream of mussel sauce

Pan-fried Seabass (gf) 29

Caramelised shallots, celeriac purée, green beans & smoked bacon lardons
Pescetarian option available

Chicken Caesar (gf, df) 24

Baby gem lettuce, bacon lardons, garlic & herb croutons, homemade caesar dressing, anchovies, fine grated parmesan

Soul Street Chicken Burger (gf, df) 19

Butterflied chicken breast, franks hot sauce, blue cheese mayo, baby gem lettuce, skin on fries

Pea & Shallot Ravioli (vg) 19

Sage beurre noisette, pine nuts and micro basil

Mushroom Tagliatelle (v) 22

Chestnut mushrooms with a thyme & chili cream | add chicken 5

10 Oz Fillet (gf) 42

Garlic Portobello mushroom, grilled cherry vine tomatoes, bone marrow butter, peppercorn sauce

SIDE DISHES

Triple Cooked Chunky Chips (gf, df) 6

Red Chilli & Garlic Tenderstem Broccoli (gf, df) 6

Sweet Potato Fries (gf, df) 6

Skin On Fries (gf, df) 6

Add Truffle Oil & Parmesan To Fries – £2

(v) – Vegetarian, (vg) – Vegan, (gf) – Gluten Free, (df) – Dairy Free

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 charge, including entertainment, will be added to your bill. Thank you.