

Dessert

Royal Finger Chocolate with Vanilla Ice Cream	8
Mango and Passionfruit Slice with Vanilla Ice Cream	8
Classic Italian Tiramisu	8
Turkish Coffee Crème Brûlée	8

Hot Drinks

Espresso	2.5
Double Espresso	3
Macchiato	3
Cortado	3
Americano	3.5
Flat White	4
Cappuccino	4
Latte	4
Mocha	4
Hot Chocolate	4
English Breakfast Tea	3
Earl Grey Tea	3
Peppermint Tea	3
Camomile Tea	3

Prices are shown in £GBP. Please inform your server of any allergies or dietary restrictions, and we will do our best to accommodate your preferences. An optional service charge of 13% will be added to your bill. Thank you for dining with us, and we look forward to serving you.



A LA CARTE MENU

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Snacks

Middle Eastern Bread and Cultured Butter Traditionally stone fired, served with paprika, oregano and garlic butter	3
Mixed Olives Greek Kalamata and Sicilian Nocellara	3
Small Plates	
Burrata (v) Cherry tomato, basil, green apple, grape, olive oil and balsamic glaze	12
Salmon Tartare Parsley aioli, carrot cream, smoked paprika, crispy pane carasau	14
Padron Peppers (ve) Fried, served with Maldon sea salt	9
Fried Halloumi (v) Served with honey and pomegranate sauce and crispy parsley	9
Calamari Fritti Baby squid served with sweet chilli, grain mustard and aioli	12
Garlic Butter King Prawn Served with fresh chilli, parsley and whipped garlic butter	14
Tomato and Avocado Bruschetta (v) Vine tomato, avocado, parmesan with fresh basil	9
Steamed Mussels and Clams Served in a garlic and white wine parsley sauce	12
Mixed Mezze (v) Pitta bread, hummus, baba ganoush, tzatziki walnut yogurt delight, aubergine pepper medley, spinach carrot harmony	15
Beef Bresaola Sliced premium beef, balsamic glaze, parmesan, pane carasau	14
Potato Croquette (v) Deep-fried and served with parsley aioli and sweet chilli	9

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Mains							
	Grilled Lamb Cutlets (260g) Milk fed Welsh Lamb, served with grilled vegtables						
Ribeye Steak (240g) Premium 14 day aged Argentina Black Angus, served with fries & sauce							
Sirloin Steak (240g) Premium 14 day aged Argentina Black Angus, served with fries & sauce							
Grilled Chicken Served with baby leaf, cherry tomato, cucumber & Olive oil							
	Grilled Salmon Served with leeks and black caviar sauce						
	Grilled Sea Bass Served with Mediterranean salsa, mixed leaf salad						
Galician Octopus Served with baby potatoes, smoked paprika and aioli							
	Roast Aubergine (ve) Tomato sauce, tahini pistachio, pea shoot, flakes almond						
Fried Goat Cheese, Walnut and Pear Salad (v) Mixed leaves, crunchy walnut, pear, berry & balsamic							
	Spinach and Ricotta Ravioli (v) With a basil tomato sauce						
	Prawn Claypot King prawn, garlic, onion, tomato, green pepper, mushrooms, cheddar cheese, butter & olive oil						
Beef Stew Ribeye meat, tomato, green pepper, onion, garlic, olive oil & butter				24			
Sides & Sauces							
		au		3			
	Chunky Fries 5		Peppercorn				
	Side Salad 4		Mushroom	3			
	Steamed Baby Broccoli with Sesame 5		Honey mustard	3			
	Pan Fried Mushrooms 4						