



STARTERS

LIL' BRGS
USDA BEEF, SPECIAL SAUCE, SESAME SEED BUN

OAK SMOKED SALMON
SEEDED LEVASH BREAD & BEETROOT TEXTURE

GREEN VEGETABLE PANZANELLA SALAD
ASPARAGUS, RADISH, PEAS, LAMB LETTUCE,
SOURDOUGH & FENNEL

MAINS

USDA GRAIN FED RUMP STEAK 220G
STK SAUCE & FRENCH FRIES

NORTH SEA COD
GRILLED ASPARAGUS, SUGAR SNAPS, CAPERS
POPCORN & PICKLED COCKLES

CORN FED BBQ CHICKEN BREAST
CELERY & OLIVE CRUSHED POTATOES

GARDEN VEGETABLES
COOKED & RAW, TOASTED ALMOND & ROCKET PESTO

ADD TOPPINGS

GARLIC BUTTER - 2 PEPPER CRUST - 2 SMOKED BACON & BLUE CHEESE - 5
DUCK EGG - 4 LIME & CHILLI TWIN KING PRAWNS - 14 ROASTED PERSILLADE
PORTOBELLO MUSHROOM - 6 GRILLED LOBSTER TAIL - 16

ADD SIDES

MAC & CHEESE - 6 LOBSTER MAC & CHEESE - 14
ROASTED BROCCOLINI, CHILLI, PINE NUTS & PECORINO - 6 PARMESAN TRUFFLE CHIPS - 7
FRENCH FRIES - 4 STOUT MUSHROOM - 6 CREAMED SPINACH - 5 AMERICAN STYLE CREAMED CORN - 6
HENDRICK'S GIN CUCUMBER & TOMATO SALAD - 6 GREEN BEANS PROVENCAL - 6

DESSERTS

NEW YORK CHEESECAKE
MANGO & ROSEMARY COMPOTE, MANGO CRISP & MANGO SORBET

GOOEY S'MORES BROWNIE
VANILLA ICE CREAM & GRAHAM CRACKER CRUMBS

JUNK CHALICE (TO SHARE)
VANILLA & CARAMEL PECAN ICE CREAM, BOOZY WHIPPED CREAM, POP CORN,
MARSHMALLOWS, HOT CARAMEL SAUCE, CANDY FLOSS & GOOEY BROWNIE

Head Chef - Stefano Lorenzini / Executive Chef - Vincent Menager

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages.
Allergen information is available on request from your server. A discretionary service charge of 12.5% will be added to your bill.