



STARTERS

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

GIN & TONIC MARINATED SCOTTISH SALMON
BLACKBERRY, CUCUMBER TARTARE, SODA BREAD & DILL

DATTERINI TOMATOES & BURRATA
BASIL LEAVES, OLIVE OIL, CROUTONS & BURRATA FOAM

MAINS

SOUTH AMERICAN GRAIN FED BEEF FILLET 200G
STK SAUCE & FRENCH FRIES

NORTH SEA COD FILLET
POTATO ROSTI, PEAS PUREE, BEER BATTER PEARLS
& TARTARE SAUCE

BBQ CORN FED CHICKEN BREAST
CORN PUREE, ROASTED TOMATOES, CHIA & HERB
PARMESAN POPCORN

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

ADD SIDES

MAC & CHEESE - 6 TRUFFLE MAC & CHEESE - 14 PARMESAN TRUFFLE CHIPS - 7
FRENCH FRIES - 4 CREAMED SPINACH - 5 DATTERINI TOMATO SALAD, BASIL & ORGANIC OLIVE OIL - 5
MUSHROOM POT PIE - 7 SAUTEED GREEN BEANS, ALMONDS & CARAMELISED ONIONS - 6
TATER TOTS, PECORINO & DIP - 7 ROASTED BROCCOLINI, CHILLI, PINE NUTS & PECORINO - 6

DESSERTS

NEW YORK CHEESECAKE
STRAWBERRY, COULIS, HONEY KATAIFI

MANGO COCONUT PANACOTTA
PISTACHIO BISCUIT

JUNK CHALICE (TO SHARE)
VANILLA & CARAMEL PECAN ICE CREAM, BOOZY WHIPPED CREAM POPCORN,
SALTED CARAMEL BROWNIE, CARAMEL SAUCE, MARSHMALLOW & CANDY FLOSS

Head Chef - Dimitrios Niarchos

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.