



3 COURSES 30 | UPGRADE TO A GLASS OF LAURENT PERRIER BRUT 5

Starters

LIL' BRGS

USDA beef - special sauce - sesame seed bun

GIN & TONIC MARINATED SCOTTISH SALMON

blackberry - cucumber - soda bread & dill

CHOPPED SALAD

peas - avocado - cucumber - croutons - mature cheddar

Steaks

USDA RUMP 200G

UPGRADE YOUR STEAK TO
URUGUAY RIBEYE 250G

8 extra

Mains

LOCH DUART ORGANIC SALMON FILLET

asparagus - green peas & potato gnocchi
beurre blanc sauce

CORN FED CHICKEN BREAST

lemon zest mashed potato - roasted carrots
port shallots

WILD MUSHROOM

cavolo nero - yucca & feta mash - mojo sauce

Sides

MAC & CHEESE 8 TRUFFLE MAC & CHEESE 16

PARMESAN TRUFFLED CHIPS 9

FRENCH FRIES 6 CREAMED SPINACH 7

MUSHROOM POT PIE 10

SAUTEED GREEN BEANS - ALMONDS

CARAMELISED ONIONS 7

TATER TOTS - PECORINO - DIP 9

BEETROOT SALAD - PICKLED ONIONS 7

ROASTED BROCCOLINI - CHILLI

PINE NUTS - PECORINO 7

Add Toppings

GARLIC BUTTER 3 PEPPER CRUST 2 SMOKED BACON & BLUE CHEESE 7 DUCK EGG 5

LIME & CHILLI KING PRAWN 8 ROASTED PERSILLADE PORTOBELLO MUSHROOM 6

BLACK TRUFFLE BUTTER 7 CRAB "OSCAR" GRILLED ASPARAGUS 16

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 / Executive Chef - John Stawicki

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.