

Oysters

with a dash of Champagne vinegar	£3 ⁰⁰ (1)
with mango salsa and red onion jam	£8 ⁰⁰ (3)

To Share

Cheese board	£10 ⁰⁰
Charcuterie board	£10 ⁰⁰
Edamame beans	£3 ²⁰
Olives	£3 ⁰⁰
Bruschetta	£6 ⁰⁰

Salads

CAESAR SALAD quail eggs, plum tomatoes, garlic croutons and Parmigiano reggiano shavings	£7 ⁵⁰
LIGHT AND HEALTHY SALAD house-style Champagne-preserved oranges, fine green beans, apples and pecans	£7 ⁹⁵
HEARTY SALAD fried green beans, sweetcorn, peppers, red onion, red Leicester cheese and garlic croutons	£8 ⁹⁵

*A CHOICE OF SALAD DRESSING:
 Zesty orange - made with our house-style
 preserved oranges and Champagne vinegar*

*Piquant plum - made with our house-style
 preserved plums and Champagne vinegar*

Kabayaki mayonnaise

Home made Caesar dressing

Starters

Soup	£7 ⁰⁰
Seared scallops with coconut sauce, green lemon "chocolate" flakes and micro greens	£10 ⁹⁵
Slow cooked mini aubergine with matured tomatoes	£7 ⁵⁰
Classic beef tartare with quail eggs and micro greens	£8 ⁹⁵
Sous vide salmon "tartare" with caramelized onions and white truffle	£8 ⁹⁵

Meat, fish & seafood STICKS

Glazed duck breast	£3 ⁵⁰
Fried tiger shrimps & garlic oil	£3 ⁰⁰
Glazed chicken breast	£2 ⁸⁰
Sweet potatoes	£2 ⁵⁰
Glazed beef fillet	£4 ⁵⁰
Salmon with Teriyaki sauce	£3 ²⁰

*All our meat and fish is cooked using sous
 vide to retain succulence and flavour.*

*Before ordering please speak to a member of staff
 about any food allergies and intolerances.*

Mains

Duck breast, house-style Champagne preserved plums and brandy-pickled beetroot	£16 ⁹⁵
Pan-fried Cod loin, frizzled tomatoes, spiced celery puree with herb butter	£16 ⁵⁰
Beef Fillet steak, coffee-truffle sauce, tiger shrimps, tomato basil salsa and slow cooked potatoes	£22 ⁹⁵
Thai green lemon and coconut curry with Basmati rice	£14 ⁰⁰
Guinea fowl breast, caramelised red cabbage and salt-seared Champagne preserved oranges, lavender parsnip puree	£17 ⁵⁰

Sides

Red cabbage caramelised in Port wine	£4 ⁰⁰
Fine green beans with basil and green lemon butter dressing	
New potatoes with herb butter	
Seasonal vegetables	

Desserts

Cheesecake with passion fruit and elderberry	£7 ⁰⁰
Lavender and green lemon ice cream with house-style Champagne- preserved oranges and mango	£5 ⁹⁵
House-style chocolate mousse with Champagne-preserved cherries	£6 ⁵⁰

