



## TWO COURSES 18 / THREE COURSES 23

### SMALL PLATES

#### FIRE ROASTED AUBERGINE DIP *vg*

Baguette dough flatbread

#### ARANCINI *v*

Fried rice balls, provolone cheese, tomato sauce, rose harissa

#### CREOLE CHICKEN WINGS

Hot cayenne sauce, Roquefort dip

### BIG PLATES

#### HALLOUMI LEVANT SALAD *v*

Fried halloumi, baby gem, pea shoots, red onions, parsley, rose harissa, tahini sauce, pomegranate seeds

#### CHICKEN MALIBU BURGER

Melted mature cheddar cheese, smoked bacon, avocado, mustard mayo, baby gem, beef tomato, red onion. *Rosemary sea salt frites or green salad*

#### STEAK CALABRIA BURGER

Nduja spicy sausage, confit garlic, cavolo nero, provolone cheese, beef tomato, red onion, rocket. *Rosemary sea salt frites or green salad*

#### STEAK CHEESEBURGER

Melted mature cheddar or Roquefort cheese, mustard mayo, beef tomato, red onion, rocket. *Rosemary sea salt frites or green salad*

#### STEAK TRUFFLE BURGER

Truffle aioli, caramelised onions, Gruyère cheese, truffle shavings. *Rosemary sea salt frites or green salad*

#### SECRET GARDEN BURGER *vg*

Our plant based burger: Panko crusted Portobello mushroom, spicy peanut sauce & crisp kale, avocado, sesame seeds, on a toasted ciabatta bun  
*Rosemary sea salt frites or green salad*

### DESSERTS

#### BANOFÉ PIE *v*

Banana, biscuit, caramel, hazelnuts. Our legendary, homemade pie

#### PEANUT BUTTER BLONDIE *vg gf*

#### SALTED CARAMEL BROWNIE *v*

*v* vegetarian · *vg* vegan