



3 COURSES 30

Starters

LIL' BRGS

USDA beef - special sauce - sesame seed bun

GIN & TONIC MARINATED SCOTTISH SALMON

blackberry - cucumber - soda bread & dill

BABY GEM CAESAR

baby gem leaves - crunchy focaccia - parmesan cheese

Mains

GRAIN FED URUGUAY SIRLOIN STEAK 220G

STK sauce

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

CHICKPEA PASTA

seasonal sautéed vegetables - seasonal truffle

Toppings

GARLIC BUTTER 3

PEPPER CRUST 2

SMOKED BACON & BLUE CHEESE 6

LIME & CHILLI KING PRAWN 5

GRILLED PORTOBELLO 6

BLACK TRUFFLE BUTTER 5

Sides

8 each

MAC & CHEESE / BLACK TRUFFLE MAC & CHEESE 16 / ROASTED BROCCOLINI - CHILLI -
PINE NUTS - PECORINO / TRIPLE COOKED CHIPS - ROSEMARY SALT - PARMESAN CREAM
TRUFFLE & PARMESAN FRENCH FRIES / CREAMED SPINACH / SAUTEED GREEN BEANS - ALMONDS -
CAMELISED ONIONS

Desserts

BELGIAN CHOCOLATE CAKE

chocolate ganache - cocoa crumble

RED VELVET CHEESECAKE

raspberry - milk ice cream

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.