

# Ours

## SHARING BITES

<b>GRILLED AUBERGINE, COURGETTES, RED PEPPER ROLLS (V)</b> Dressed with pesto and pine nuts	7
<b>CHICKPEA VEGAN BITES (V)</b> With sweet chilli dip	7
<b>HALLOUMI POPCORN (V)</b> With Black sesame mayonnaise	8,5
<b>CHICKEN SATAY</b> With Spicy peanut sauce	10.5
<b>CHARCUTERIE &amp; CHEESES SELECTION</b> With olives and Carasau bread	16.75

## STARTERS

<b>OURS SOUP OF THE DAY (V)</b>	11
<b>DEEP FRIED BABY SQUID</b> With sakura sauce	14.5
<b>BEETROOT CARPACCIO (V)</b> Pickled cucumber, broad beans, radishes, pecan nuts, mustard dressing	15.5
<b>FILLET BEEF TARTARE</b> With carasau bread, egg yolk, capers	16
<b>SCOTTISH SMOKED SALMON</b> On Sourdough, baby capers, lemon & dill	19.75

## SALADS

<b>ROQUEFORT WALNUT &amp; CHICORY SALAD</b> Chicory, blue cheese, walnuts with a creamy blue cheese dressing	16.5
<b>GRILLED CHICKEN CAESAR SALAD</b> Bed of Romaine Lettuce, crispy bacon & anchovies	18.7
<b>THAI BEEF SALAD</b> Grilled Fillet of Irish beef, soya, ginger lemongrass marinade on a leaf and bean sprout salad	21

## PASTA / RISOTTO

<b>PEA &amp; BROAD BEAN RISOTTO</b> With parmesan butter and mint	20
<b>VEGAN PEA &amp; SHALLOT TORTELLINI</b> With chopped tomato and basil	21
<b>SPAGHETTI ALLA CHITARRA</b> With Cornish crab, chilli and garlic	24
<b>SUMMER TRUFFLE RISOTTO</b> Mushroom and Truffle puree, shaved black truffle	27

## MAIN COURSE

<b>CAULIFLOWER STEAK, CARROT &amp; CUMIN PUREE (V)</b> With crispy enokitake mushrooms, coriander dressing	16.5
<b>LEMONGRASS &amp; GINGER MARINATED CHICKEN</b> With fennel, apple & walnut salad, spiced carrot	21
<b>PAN FRIED PAVE OF SEA TROUT</b> With crushed broad beans, new potatoes & watercress pesto	29
<b>ROASTED ATLANTIC COD</b> On Sautéed samphire & brown shrimp, lemon, parsley	33
<b>SIRLOIN STEAK TAGLIATA</b> With watercress and parmesan	36

## SIDES

<b>NEW POTATOES</b> Boiled with butter & cracked pepper	6.5
<b>STEAMED SEASONAL VEGETABLES (V)</b>	7
<b>CHOPPED TOMATO &amp; RED ONION SALAD (V)</b>	6.5
<b>TRIPPLE COOKED CHUNKY FRIES (V)</b>	8.5
<b>SWEET POTATO FRIES (V)</b> Chilli and Spring onion	7
<b>WILD ROCKET &amp; SHAVED PARMESAN SALAD (V)</b>	7

## DESSERT

<b>ICE CREAM &amp; SORBET SELECTION</b> Daily selection	6.5
<b>SPICED PINEAPPLE CARPACCIO</b> Coconut sorbet & coriander syrup	8
<b>LEMON CHEESECAKE</b> With mixed summer berry compote	8.5
<b>MANGO SALAD WITH MARASCHINO</b>	8.5
<b>VEGAN ETON MESS</b> Fresh summer berries & raspberry sorbet	9.5
<b>CHEESE BOARD</b>	12

(V) Vegan  
(VG) Vegetarian  
(GF) Gluten Free

ALL PRICES ARE INCLUSIVE OF VAT  
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE BILL  
WE OFFER A SELECTION OF CERTIFIED HALAL DISHES  
IF YOU HAVE ANY ALLERGIES, PLEASE INFORM YOUR WAITER