

A LA CARTE

| minimum of two courses |

STARTERS

*Cornish black bream ceviche,
black garlic, tomato, passion fruit
£15.85*

*Smoked duck breast, duck liver,
hazelnut, plum
£17.85*

*Cornish blue fin tuna,
burnt apple, salted lime, radish
£16.95*

*Greenstraight™ roasted scallops,
Ras el hanout, fig, aubergine, feta
(hand dived on a single breath)
£26.50*

*Should you have any form of food allergies, please inform the front of the house manager.
Please note that all ingredients are handled in the same kitchen & we cannot guarantee
our dishes to be 100% allergen free. Our menu descriptions do not include all ingredients.*

A LA CARTE

| minimum of two courses |

MAIN COURSES

*Korean bbq halibut loin,
hot honey, soy, ginger
£ market price*

*Iberico pork chop,
Miso char siu, turnip, pineapple
(served pink)
£29.85*

*Market catch of the day,
lemon & thyme risotto, shellfish sauce
£ market price*

*New Zealand lamb cutlet,
maple, leek, baby gem, artichoke
(recommended pink)
£33.50*

*Australian Wagyu Sirloin (mbs 8-9) 130g £59.00
Japanese A5 Kobe Beef 120g A+ £90.00
Australian Wagyu Fillet 130g (mbs 8-9) £85.00
Australian Wagyu Tomahawk (mbs8-9) £180
(all recommended medium rare)*

*Served with: truffled tater tots, truffle pecorino, tomato relish, peppercorn sauce,
vegetables*

A LA CARTE

| minimum of two courses |

DESSERTS

*Banana, caramel, chocolate,
fudge, vanilla
£12.85*

*36's quay lime kiss,
black lime, clotted cream
£13.75*

*Raspberry tart,
hazelnut, lemon
£13.95*

*Cherry creameaux, cherry,
Amaretto, jam ice cream
£12.85*

*Selection of artisan cheeses
4 cheeses @ £15.50
6 cheeses @ £19.50
8 cheeses @ £26.00*

COFFEE & TEA

served with sweet treats
£4.75

A LA CARTE

| minimum of two courses |

TEA

*English Breakfast | Earl Grey | Fresh Mint | Peppermint |
Green Tea | Jasmine Tea | Lemon & Ginger | Moroccan Mint Tea |
Chamomile | Assam | Blackberry & blueberry |
Raspberry & strawberry | Orange, cinnamon & cloves |
Rooibos with manuka honey*

COFFEE

Artisan Coffee “ Blue Monday”
Cappuccino, espresso, late, americano,
flat white, hot chocolate, iced coffee

Irish Coffee / Liqueur Coffee

DESSERT WINE & PORT BY THE GLASS

Tokaji late harvest 2020,
Disznoko mad, (100 ml)
£14.95

Pedro Ximénez ‘Triana’ Bodegas Hidalgo, Spain (100ml)
£11.90

Coteaux du Layon 2006, Carte D’Or Domaine des Baumard (100ml)
£10.95

Taylor’s 10 Year Old Tawny port (100 ml)
£10.50

AFTER DINNER COCKTAILS

Espresso Martini £11
Vodka, espresso, coffee liqueur

Boozy Apple £9.50
Zubrowka vodka, caramel, apple

Negroni £11
Gin, Vermouth, Campari

Mudslide £11
Baileys, Kahlúa, Vodka, Cream