

MAINS

Romesco King Prawns	32	Korean Bau Buns	20	Salt Marsh Lamb Burger	19
<i>Roasted in harissa garlic, creamy tomato, romesco sauce, seasonal veg, wild rice</i>		<i>Short rib, spicy gochujang aioli, served with Koffmans triple cooked chips & slaw</i>		<i>Smashed patty with caramelised onions, lettuce, tomato and truffle mayo. Served with koffmans triple cooked chips.</i>	
Roasted Moroccan Vegetable Tagine	21	Buttermilk Fried Chicken	22	Grain fed Angus Ribeye	40
<i>Seasonal vegetables, lightly spiced. Served with couscous</i>		<i>Breaded Chicken Steak with homemade ranch sauce, saute veg, seasoned mash</i>		<i>Recommended Medium Rare (250g)</i>	
Fettuccini Pasta	16	Mediterranean Roasted Chicken	22	Wagyu Sirloin BMS 5	80
<i>Creamy Mushroom or Classic Tomato</i>		<i>Oven roasted chicken breast, saute veg, seasoned mash</i>		<i>Recommended Medium Rare (250g)</i>	
Additional Proteins:		Seoul BBQ Chicken Burger	17	Wagyu Ribeye BMS 9-10	95
<i>Halloumi 5 King Prawns 8</i>		<i>Crispy fried chicken fillet dipped in Korean style sticky bbq sauce. Served with koffmans triple cooked chips.</i>		<i>Recommended Medium Rare (250g)</i>	
<i>Grilled Chicken 6 Sea Bass 8</i>					

SIDES

Koffmans Triple Cooked Seasoned Chips	4
Truffle Parmesan Fries	6
Mac & Cheese	6
Spiced Roasted Potatoes	5
Seasoned Mash	4
Seasonal Vegetables	5
Moroccan Mushrooms & Peppers	5
Diane/Peppercorn Sauce	4

For food allergies please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note fish may contain bones.

DESSERTS

Wild Orchard French Toast	12
<i>Served with a cherry compote, chocolate swirl, toasted hazelnuts nuts and vanilla Ice cream</i>	
Chocolate Fondant	12
<i>Velvety rich chocolate fondant accompanied with salted caramel sauce and dark chocolate biscuit crumbs. Served with salted caramel ice cream</i>	
Pancake Stack	11
<i>Three fluffy pancakes; Nutella or Biscoff. Served with fresh fruit and vanilla ice cream</i>	
Fruit Platter	12
Pistachio Tart	10
San Sebastian Cheesecake	9
White Chocolate Cheesecake	9
Selection of Premium Ice Creams	6

NIBBLES

Sea Salt & Rosemary Focaccia 4 (pp)

Garlic butter | Balsamic olive oil | Spiced hummus | Marinated olives

APPETISERS

Creamy Burrata 12

Earthy beetroot puree, heritage tomatoes.

Braised Short Rib Croquet 11

Slow braised, pulled, spicy mayo

Pistachio Crusted Lamb Chops 16

Grilled in a garlic and herb oil

Chicken Parmesan Kebab 12

Miniature kebabs served with sriracha

Barbecued Chicken Thigh 13

Glazed with chives, pine nuts and lime

Grilled Lobster 16

Garlic and herb oil, charred lemon

King Prawn Tempura 14

With sweet zesty salad

Chilli Glazed Cauliflower 11

Crispy florets, sweet and smoky, chilli glaze

MAINS

Meunière Dover Sole 36

Garlic and herb filling, asparagus, cherry vine tomatoes, pea puree, potato gratin

Chicken Roulade 26

Filled with creamy mozzarella, garlic and herbs, breadcrumb, seasoned mash and tomato romesco sauce

Lamb Shank 29

Slow braised with rosemary, garlic and thyme. Served with wild garlic mushrooms, asparagus and seasoned mash

Seared Wild Sea Bass 24

Garlic oil, lemon butter, fondant potato, sautéed vegetables

Chicken & Mushroom à la Crème 24

Breaded Chicken fillet steak, creamy mushroom enoki sauce, butter braised fondant potato

Lamb Shoulder (For Two) 79

Slow braised in confit garlic herbs and Moroccan spices, dried apricots and raisins. Served with paprika potatoes and seasonal vegetables