

## STARTERS

### SPICED SCALLOPS

Cucumber, lemongrass, green chilli, mango purée

### BURRATA

Creamy burrata, grilled peppers, confit tomato, basil oil

### STEAK TARTARE

Hand-cut beef, chimichurri, crispy wonton, cornichon

## MAINS

All mains are served with chips and either green vegetables or a green salad.  
Steaks are served with your choice of sauce

### CHIMICHURRI RIBEYE 400G

Spiral cut and slow grilled with chimichurri

### FLAT IRON CHICKEN

Half chicken, salsa macha mayo, salsa macha, watercress, lime

### FILLET 300G

Lean and tender with a delicate flavour

### RICOTTA AND PARMESAN RAVIOLI

Cacio e pepe, parmesan, crisp brioche

### SALMON FILLET

Seared salmon, rich puttanesca sauce

## DESSERTS

### DULCE DE LECHE CHEESECAKE

Toasted marshmallow, biscuit crumb

### LEMON MERINGUE TART

Strawberry sauce, strawberries

## CHEESE



### CHEESE SELECTION

Selection of four British cheeses, farmhouse chutney, crackers



### ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

 Vegetarian  Vegan

Adults need around 2000kcal a day.  
All prices include VAT and a compulsory 12.5% service charge will be added to your bill.