

bakery

selection of homemade breads served with jersey butter (v)	3.50
tear and share garlic bread with chimichurri salsa (v)	3.50

appetisers

greek pitta bread with humous (n) (v)	4.00
olives marinated with garlic and herbs (v)	3.35

to share

mezze; olives, pitta bread, baba ghanoush, tzatziki, falafel with tahini sauce, butternut squash fritters, humous, greek feta pastries, grilled halloumi and cherry tomato skewers (n)	13.00
asian plate; thai prawn cakes, duck spring rolls, chilli squid, vietnamese vegetable and mint salad, tempura king prawns and malayan chicken skewers (n)	15.50

starters

soup of the day with crusty bread	5.00
char grilled asparagus with a poached free range egg, hollandaise sauce (v)	6.95
thai prawn cakes with sweet chilli sauce	6.75
chilli squid with thai noodle salad	7.50
tempura of king prawns with chilli and lime jam	8.15
crispy duck spring rolls with a plum and pineapple dipping sauce (n)	7.00

salads

thai beef salad with chilli and lime (w)	7.75/12.75
caesar salad with char grilled chicken	6.75/10.75
goats cheese and little gem salad with citrus, pomegranate and honey vinaigrette (w)	7.50/12.50
flaked smoked salmon, roast beetroot and potato salad, mustard vinaigrette	7.25/11.50

pasta & risotto

wild mushroom risotto with parmesan wafer	6.50/10.00
smoked haddock and leek risotto with a poached free range egg	6.50/10.00
king prawn linguine with coriander, ginger and sweet chilli sauce	11.50
baked parmesan and butternut squash tart with caramelised red onions, asparagus and herb leaf salad (w)	12.50

all meat weights denoted are un-cooked.
(n) denotes dishes which contain nuts or traces of nuts.
(v) denotes dishes which are vegetarian.
due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items.

all prices are in £ & inclusive of VAT.
there is a discretionary 10% service charge for parties of 6 or more.

fish

fish of the day	market price
herb roast halibut with spicy clams, baby spinach and lemon	19.50
fish and chips, mushy peas with tartare sauce and lemon	14.75
salmon fishcakes with spinach, lemon and dill butter sauce	14.75
seabass, tandoori baked with mint yoghurt or simply grilled with lemon	17.75

meat

marinated breast of chicken with malayan spices, sweet potato, coconut and lime (n)	15.25
thai green curry and fragrant rice with chicken or sweet potato and vegetables (v)	15.25
crispy duck with chinese greens, sesame and honey dressing (n)	16.25

tandoor clay oven

lamb cutlets with spicy bombay potatoes (w)	17.95
mixed grill with masala curry sauce and lemon marinated beef fillet, lamb cutlet and chicken (n)	19.50
chicken tikka balti with fragrant rice (w)	14.95

grill

all our beef is naturally reared on selected british farms and carefully matured for a minimum of 28 days

8oz scotch aberdeen angus beefburger with monterey jack cheese, hand cut chips (n)	11.50
flash steak and fries	16.75
wafer thin prime british beef steak pounded with fresh herbs, flash grilled with chimichurri salsa	
chateaubriand (for 2 to share, please allow 25 minutes)	49.95
16oz fillet steak with fries, green beans and a choice of sauce	
All steaks below are served with roast vine tomato and mushrooms	
8oz rib eye	18.50
8oz sirloin	19.50
8oz fillet	22.75
choice of sauce; béarnaise, peppercorn, red wine or shallot and parsley butter	

side orders

hand cut chips (v)	3.35
fries (v)	3.35
battered new season potatoes (v)	3.35
mash (v)	3.35
stir fry vegetables (v)	3.75
onion rings	3.35
pak choi with chilli and garlic (v)	3.35
green beans with shallot butter (v)	3.35
battered spinach (v)	3.75
mixed salad (v)	3.35
rocket and parmesan salad	3.75

sandwiches available

12.00 noon ~ 6.00 pm

chargrilled steak sandwich with fries and bearnaise sauce
sirloin 10.25 fillet 13.25

roast chicken club sandwich with fries
7.25

mozzarella, tomato and basil ciabatta with fries
7.50

white wine

organic chardonnay, adobe
chile, emiliana, 2008/09
bottle 21.25 glass 175ml 5.25 250ml 7.50

chenin blanc, paarl heights
south africa, paarl, 2009
bottle 14.95 glass 175ml 4.50 250ml 5.75

pinot grigio, garganega
italy, venezie, 2008/09
bottle 18.50 glass 175ml 5.00 250ml 6.75

sauvignon blanc, false bay
south africa, western cape, 2009
bottle 22.25 glass 175ml 5.50 250ml 7.50

macon charnay, cuvee a l'ancienne
france, burgundy, 2008
bottle 25.00 glass 175ml 6.25 250ml 8.50

marktree semillon, chardonnay
australia, victoria, 2008
bottle 19.00

rioja viura, bodegas artesa
spain, rioja, 2008
bottle 20.00

viognier, tabali
chile, limari, 2009
bottle 23.50

orballo albarino, bodega la val
spain, rias baixas, 2008
bottle 27.50

chardonnay, fontys pool
western australia, pembroton, 2007
bottle 28.50

chablis, colombe
france, burgundy, 2008
bottle 29.50

sauvignon blanc, peacock ridge
south africa, stellenbosch, 2008/09
bottle 29.50

pouilly fume, la renardiere
france, loire, 2007/08
bottle 30.50

sancerre blanc, la clochette
france, loire, 2008
bottle 34.00

chablis 1er cru vauligneau, domaine de la motte
france, burgundy, 2007/08
bottle 38.00

red wine

organic cabernet sauvignon, adobe
chile, emiliana, 2008
bottle 21.25 glass 175ml 5.25 250ml 7.50

shiraz, paarl heights
south africa, paarl, 2008/09
bottle 14.95 glass 175ml 4.50 250ml 5.75

merlot, sierra grande
chile, central valley, 2008/09
bottle 18.50 glass 175ml 5.00 250ml 6.75

rioja, zarabanda,
spain, rioja, 2007
bottle 19.50 glass 175ml 5.25 250ml 7.00

cotes du rhone villages, les coteaux, boutinot
france, rhone, 2006
bottle 22.50 glass 175ml 5.50 250ml 7.50

merlot, terrazze della luna
italy, trentino, 2007/08
bottle 20.00

valpolicella, montesor
italy, veneto, 2008
bottle 22.50

malbec, reserva nieto senetiner
argentina, mendoza, 2007
bottle 24.50

cabernet merlot, taltarni, three monks
australia, victoria, 2006
bottle 26.00

fleurie, la reine de l'arenite
france, beaujolais, 2007/08
bottle 27.50

rioja vega del rayo reserva, vinedos solarena
spain, rioja, 2003/05
bottle 28.00

pinot noir, fonty's pool
australia, pembroton, 2008
bottle 28.50

chianti classico riserva, villa la pagliaia
italy, tuscan, 2005/06
bottle 30.50

circumstance merlot
south africa, stellenbosch, 2006/07
bottle 37.00

saint-emilion grand cru, clos de la cure
france, bordeaux, 2006
bottle 40.00

chateauneuf du pape, les galets roules
france, rhone, 2007
bottle 41.00

rose wine

sanvigilio pinot grigio blush, cavit
italy, trentino, 2008
bottle 19.50 glass 175ml 5.25 250ml 7.25

les cerisiers cotes du rhone rose
france, rhone, 2008
bottle 22.00 glass 175ml 5.50 250ml 7.50

circumstance cape coral
south africa, stellenbosch, 2009
bottle 28.50 glass 175ml 6.25 250ml 9.25

chateau minuty rose reserve, cotes de provence
france, 2007/08
bottle 30.00 glass 175ml 7.50 250ml 10.00

fine wine

meursault, vallet freres
france, burgundy, 2007
this complex wine has a nose that is fresh and full but with nutty, smoky, honeyed flavours.
bottle 55.00

beaune 1er cru les epenottes, vallet freres
france, burgundy, 2005
rich cherry fruit aromas. the palate is elegant, with a rich mouthfeel, and a big fruity finish.
bottle 46.50

barolo, patrizi
italy, piedmont, 2004/05
produced from nebbiolo grapes at one of barolo's greatest vineyards.
bottle 47.50

gevrey chambertin clos de la justice, vallet freres
france, burgundy, 2004
this wine is sourced from bernard vallet's own vineyard within gevrey. the clos de la justice is a definitive, classy red burgundy and has a smoky, wild fruit nose, ripe.
bottle 58.00

champagne

lallier grand cru grande reserve n.v.
bottle 37.00 glass 125ml 7.75

lallier premier cru rose n.v.
bottle 44.50 glass 125ml 8.75

charles heidsieck brut reserve n.v.
bottle 51.25

veuve clicquot yellow label brut n.v.
bottle 52.75 glass 125ml 9.75

charles heidsieck rose reserve n.v.
bottle 72.00

veuve clicquot rose n.v.
bottle 92.00

dom perignon reserve, 2000
bottle 135.00

louis roederer cristal, 2000
bottle 295.00