

## SHARING PLATES

freshly baked breads, jersey butter (v) 3.50  
garlic bread, chimichurri salsa (v) 3.50  
greek pitta bread, humous (n)(v) 4.00  
olives, garlic and herb marinade (v) 3.35

mezze 13.00

olives, pitta bread, baba ghanoush, tzatziki,  
falafel with tahini sauce, butternut squash fritters,  
humous, greek feta pastries, grilled halloumi and  
cherry tomato skewers (n)

asian plate 15.50

thai prawn cakes, duck spring rolls, chilli squid,  
vietnamese vegetable and mint salad, tempura  
king prawns and malayan chicken skewers (n)

## STARTERS

soup of the day, freshly baked bread 5.00  
grilled asparagus, poached egg, hollandaise (v) 6.95  
chilli squid, thai noodle salad 7.50  
thai prawn cakes, sweet chilli sauce (n) 6.75  
crab and avocado, soy-citrus dressing 8.00  
king prawn tempura, chilli and lime jam 8.15  
crispy duck spring rolls, plum and pineapple dipping sauce (n) 7.00

## SALADS

baked goats cheese and warm beetroot salad,  
toasted walnuts (n) (v) 6.00 / 10.00  
nicoise salad, line caught yellow fin tuna 6.95 / 10.95  
thai beef salad, chilli and lime dressing (n) 6.95 / 10.95  
chargrilled chicken caesar salad 6.75 / 10.75

## SANDWICHES

available 12 noon to 6pm  
chargrilled steak sandwich, fries, bearnaise sirloin 10.25 / fillet 13.25  
roast chicken club sandwich, fries 7.25  
mozzarella and tomato ciabatta, fries 7.25  
goats cheese and mediterranean vegetable flat bread, fries (v) 7.25

## PASTA, RISOTTO

smoked haddock and leek risotto, poached egg 6.50 / 10.00  
penne, spicy sausage, roast red pepper and tomato 9.50  
king prawn linguine, coriander pesto, sweet chilli sauce 11.50

## VEGETARIAN

mushroom risotto, cheese wafer, truffle oil (v) 6.50 / 10.00  
penne, basil, roast red pepper and tomato (v) 8.50  
butternut squash tart, asparagus, herb leaf salad (v) 12.50  
thai green curry, sweet potato and vegetables, fragrant rice (v) 12.50

all meat weights are un-cooked. (n) contains nuts or traces of nuts. due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. (v) denotes vegetarian dishes. all prices are in € and inclusive of VAT. there is a discretionary 10% service charge for parties of 6 or more

## FISH, MEAT

fish of the day at market price  
halibut, crab and herb crust, asparagus, shellfish dressing 19.50  
fish and chips, mushy peas, tartare sauce 14.75  
salmon fishcakes, spinach, lemon and dill butter sauce 14.75  
seabass, tandoori baked, mint yoghurt (or simply grilled) 17.75  
roisserie of the day at market price  
malayan spiced chicken breast, sweet potato, coconut and lime (n) 15.25  
thai green chicken curry, fragrant rice 15.25  
crispy duck, chinese greens, sesame and honey dressing (n) 16.25

## TANDOOR CLAY OVEN

chicken balti, fragrant rice (n) 14.95  
king prawn tikka, cucumber and mint raita (n) 8.15 / 16.30  
lamb cutlets, spicy bombay potatoes (n) 17.95  
mixed grill, masala curry sauce, lemon  
marinated beef fillet, lamb cutlets, chicken (n) 19.50  
seafood mixed grill, spiced onion yoghurt, lemon  
marinated swordfish, salmon, king prawns (n) 19.50

## GRILL

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

8oz scotch aberdeen angus beefburger, cheese, fat chips 11.50  
flash grilled steak, fries, chimichurri salsa 16.75  
6oz fillet steak, spinach, hash brown, peppercorn sauce 18.50

all our steaks below are served with roast vine tomato, mushrooms  
& a choice of sauce – simply grilled or rubbed in spices

8oz ribeye 18.50

8oz sirloin 19.50

8oz fillet 22.75

sauces: bearnaise, peppercorn, red wine, shallot and parsley butter

## FOR TWO TO SHARE

chateaubriand, allow 25 minutes  
16oz fillet steak, fries, green beans, choice of sauce 45.50

## SIDES

fat chips (v) 3.35  
fries (v) 3.35  
new season potatoes, parsley butter (v) 3.35  
mash (v) 3.35  
stir fry vegetables (v) 3.75  
onion rings (v) 3.35  
pak choi, chilli, garlic (v) 3.35  
green beans, shallot butter (v) 3.35  
buttered spinach (v) 3.75  
mixed salad (v) 3.35  
thai salad 3.35  
rocket and parmesan salad 3.75

## SUNDAY SPECIAL

roast of the day with all the trimmings 13.50 per person

grestaurant  
bar + grill

## 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

### **rioja viura, bodegas artesa**

spain, rioja 2008 20.00

### **viognier, tabali**

chile, limari 2009 23.50

### **orballo albarino, bodega la val**

spain, rias baixas 2008 27.50

### **chardonnay, fontys pool**

western australia, pemberton 2007 28.50

### **chablis, colombe**

france, burgundy 2008 29.50

### **sauvignon blanc, peacock ridge**

south africa, stellenbosch 2008/09 29.50

### **pouilly fume, la renardiere**

france, loire 2007/08 30.50

### **sancerre blanc, la clochette**

france, loire, 2008 34.00

### **chablis 1er cru vauligneau,**

#### **domaine de la motte**

france, burgundy 2007/08 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 20.00

### **valpolicella, montesor**

italy, veneto 2009 22.50

### **malbec, reserva nieto senetiner**

argentina, mendoza 2007 24.50

### **cabernet merlot, taltarni, three monks**

australia, victoria 2006 26.00

### **fleurie, la reine de l'arenite**

france, beaujolais 2007/08 27.50

### **rioja vega del rayo reserva, vinedos solarena**

spain, rioja 2003/05 28.00

### **pinot noir, reserva especial, tabali**

chile, limari valley 2008 28.50

### **chianti classico riserva, villa la pagliaia**

italy, tuscan 2005/06 30.50

### **circumstance merlot**

south africa, stellenbosch 2006/07 37.00

### **saint-emilion grand cru, clos de la cure**

france, bordeaux 2006 40.00

### **chateauneuf du pape, les galets roules**

france, rhone 2007 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 55.00

### **beaune 1er cru les epenottes, vallet freres**

france, burgundy 2005 46.50

### **barolo, patrizi**

italy, piedmont 2004/05 47.50

### **gevrey chambertin clos de la justice, vallet freres**

france, burgundy 2004 58.00

## CHAMPAGNE, PROSECCO

### **prosecco lunetta, cavit**

27.50, glass 125ml 6.00

### **lallier grand cru grande reserve nv**

37.00, glass 125ml 7.75

### **lallier premier cru rose nv**

44.50, glass 125ml 8.75

### **veuve clicquot yellow label brut nv**

52.75, glass 125ml 9.75

### **charles heidsieck brut reserve nv 51.25**

### **charles heidsieck rose reserve nv 72.00**

### **veuve clicquot rose nv 92.00**

### **dom perignon reserve 2000 135.00**

### **louis roederer cristal 2000 295.00**