

Starters

NOCELLARA OLIVES

Mild, buttery Sicilian olives. £3

FLATBREADS & BITS (v)

Flatbreads served with a selection of sauces, dips and oils. £4

MOZZARELLA

Toonsbridge buffalo mozzarella, pistachio crumbs, bois boudran sauce. £6.75

CHERMOULA

TIGER PRAWNS

Juicy tiger prawns marinated in chermoula and finished with tangy sumac. Served with flatbreads £7.5

SPICED SWEET POTATO & BUTTERMILK CROQUETAS

Served with curry leaf aioli. £6.25

SALT HAKE CARPACCIO

Broad bean, baby gem, preserved lemon and dill. £7.25

HOT PICKLED SAUSAGE

Smoked, pickled fennel and chilli sausage served with burnt onion cream. £6.5

Salads

BLACK RICE & SQUASH

Cinnamon braised rice and chargrilled sweetcorn with avocado, pecans and jerk squash. £7.5

MOZZARELLA

Creamy mozzarella made with buffalo milk, grilled peach, harissa, almonds and dukkah with chermoula dressing £8.25

CHICKEN & AVOCADO

Chargrilled potatoes, watercress and buttermilk dressing £8.25

SHARING

PLATTER FOR TWO

Because sharing is caring!
Flatbreads and bits, nocellara olives, escabeche vegetables, pepitas. £11.5

*Please advise your server of any food allergies.
We cannot guarantee that our dishes will be
completely allergen free.*

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*A discretionary 10% service charge will be
added to your bill for parties of 6 or more.*

Mains

TIGER PRAWN & AUBERGINE CURRY

Mauritian style prawn curry with nutmeg, tomato, cinnamon and coriander. Served with rice and flatbreads. **£12**

IRISH CORN-FED HALF CHICKEN

Our chicken is brined in a sugar, salt and spice solution, steamed and finished on the grill and served with chargrilled garlic potatoes. **£16.5**

FISH OF THE DAY

Our seafood special changes daily, ask your server for details.

MUSTARD & TARRAGON 'PARISIENNE' GNOCCHI (v)

Served with mushroom, fennel, hazelnuts and toasted buckwheat. **£11**

LAMB CHOPS

Served with firepit vegetables, chargrilled garlic potatoes and salsa verde. **£18.5**

PICANHA STEAK

A South American style cut from the rump cap. Served with fries, greens and béarnaise sauce. **£16**

LISDERGAN 10oz RIBEYE

Lisdergan steaks are produced from high-quality, beef-bred cattle and aged for a minimum of 28 days. Served with fries. **£27**

LISDERGAN 10oz SIRLOIN

Lisdergan steaks are produced from high-quality, beef-bred cattle and aged for a minimum of 28 days. Served with fries. **£26**

Burgers

Our homemade burgers are served in a brioche bun with baby gem lettuce, pickled cucumbers and tangy bois boudran sauce with fries on the side.

- *WAGYU BEEF BURGER* **£13**
- *LAMB & FETA BURGER* **£12**
- *CASHEW, MUSHROOM & BEAN BURGER* **£9**

Vegetables

Firepit vegetables and smoked yoghurt. **£5.5**

Miso and garlic mushrooms. **£5.5**

Chargrilled potatoes with garlic and parsley. **£5**

Chargrilled scallions, cherry tomatoes, pecorino. **£4.5**

Green salad with pickles and pepitas. **£3.5**

Fries. **£3.5**

Sauces

Béarnaise

Bois Boudran

Burnt onion cream

Salsa verde

Mushroom ketchup