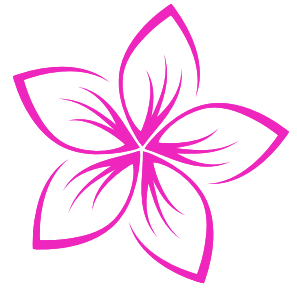


# M E N U



## S T A R T E R

BEETROOT & WATERMELON SALAD \$65

SALT BAKED BEETROOT, FRESH WATERMELON WITH AJO BLANCO  
CANDIED WALNUTS AND GOATS CHEESE WITH BLOODY MARY  
SORBET

TUNA CEVICHE \$70

CEVICHE "CARIBBEAN STYLE" WITH A CITRUS, FERMENTED  
VEGETABLES, DASHI JELLY AND SRIRACHA DRESSING

MUSHROOM TORTELLINI \$60

HOMEMADE MUSHROOM TORTELLINI WITH TRUFFLE OIL  
WITH LOCAL PUMPKIN VELOUTÉ

HAM EGG & CHIPS \$70

THE HUMBLE HAM EGG AND CHIPS AS YOU'VE NEVER SEEN BEFORE

CHICKEN LIVER PARFAIT \$70

CREAMY CHICKEN LIVER PARFAIT SERVED WITH CHUTNEY AND  
HOMEMADE BUTTERY BRIOCHE

SEXY SALAD \$75/\$105

PEACHES, PARMA HAM, CANDIED WALNUTS, ARTICHOKE OVER  
CRUSHED BURRATA DRESSED IN PESTO

TOMATO & GOATS CHEESE SALAD

MINTED LAMB JONNY CAKE

24 FOUR BRAISED LAMB SHANK IN A TRADITIONAL JONNY CAKE

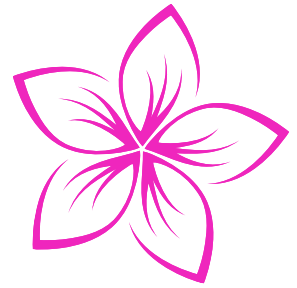
HADDOCK CHOWDER TART

SMOKED HADDOCK TART

BEEF TARTAR ON A HASH BROWN

BEEF TENDERLOIN WITH SPICED MAYO

# M E N U



## M A I N S

PAN ROASTED MAHI MAHI \$110  
SERVED WITH SALAD AND FRIES

CHICKEN MILANESE \$85  
SPICED AND PANKO CRUMBED, WITH SEXY FENNEL WALDORF  
ORIENTAL NOODLE SALAD, TAMARIND SAUCE

PORK 2 WAYS \$105  
SAUTEED PORK TENDERLOIN WITH CONFIT YORKSHIRE PORK BELLY  
IN CREOLE SPICES AND LOCAL PUMPKIN, TRUFFLED POLENTA AND  
KALE

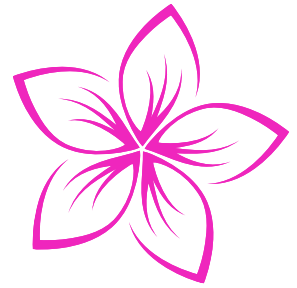
ONION AND GOATS CHEESE TART \$80  
PUFF PASTRY, FILLED WITH ROAST ONION, GOATS CHEESE, ROMESCO  
SAUCE, PARSLEY CREAM, AGED BALSAMIC

SEAFOOD LINGUINE \$75/\$95  
MUSSELS, SHRIMP, AND SQUID IN A LIGHT CHILI OIL WITH FRESH  
HERBS

NORTH AFRICAN HOT POT \$110  
SLOW COOKED LAMB SHANK WITH ROOT VEGETABLES WITH ISRAELI  
COUSCOUS CRISPY POTATO NEST AND EGGPLANT CAVIAR

SHORT RIB OF BEEF \$110  
COOKED FOR 24 HOURS THEN FINISHED ON THE BBQ, SERVED WITH  
FRIES AND PICKLES

# M E N U



## D E S S E R T S

CHOCOLATE DELICE \$50

SMOOTH AND SILKY 78% DOMINICAN DARK CHOCOLATE,  
PASSIONFRUIT SALSA, COCONUT ICE CREAM

STICKY TOFFEE PUDDING \$45

HOMEMADE TRADITIONAL PUDDING WITH CARAMEL SAUCE  
AND LOCAL VANILLA ICE CREAM

VANILLA CHEESECAKE \$55

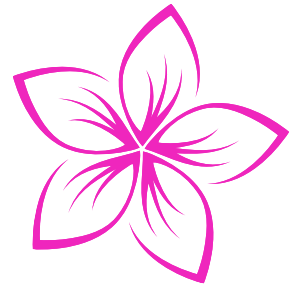
CREAMY VANILLA CHEESECAKE WITH A BERRY COMPOTE CENTRE  
TOPPED WITH SALTED CARAMEL GLAZE

AFFOGATO \$35

2 SCOOPS OF VANILLA ICE CREAM WITH AN ESPRESSO  
SHOT POURED OVER THE TOP.

ADD A SHOT OF RUM FOR FUN!

# M E N U



## B A R   B I T E S

PORK BELLY CROQUETTES

SQUID INK CRACKERS WITH SMOKED COD ROE MOUSSE

SALTED COD BACALAO FRITTERS WITH BANGBANG DIP

FRESH HUMOUS WITH CHARRED FLAT BREAD

LABNEH AND CHARRED FLAT BREAD

BREADED MASALA DAILY CATCH WITH PICKLED CABBAGE, PONZU

CHICKEN KEBAB

BAU BUN

CAULIFLOWER/BROCCOLI BITES

PORK STICKY RIBS

SHRIMP KATAIFI

BAKED BRIE WITH TOASTED PITTA

SHREDDED SHRIMP BALLS

PINEAPPLE SQUID (SLATES CALAMARI)

TUNA RICE BITES