

Our weekly menu has been carefully put together to offer you an exciting selection of dishes. We endeavour to use local, seasonal and international ingredients from around the world. To offer variety to our guests, our Head Chef Sascha, will be offering a new menu weekly.

Available between 12pm and 3pm, Monday to Friday:

3 Course lunch enjoying one glass of wine with your meal and including tea or coffee
£29.50

Available between 6pm and 9pm, Monday to Sunday:

3 Course dinner enjoying one glass of wine with your meal and including tea or coffee
£ 32.50

White Wines

2007 Colombard, La Colombelle d'Andre Daguin, Gascogne, France
2007 Pinot Grigio, i Mesi, Trentino, Italy.

Red Wines

2006 Garnacha, Vega del Castillo, Navarra, Spain
2006 Cabernet Sauvignon, Les Templiers, Vin du Pays d'Oc, France.

Upgrade to unlimited wine with the first two courses of your menu for an additional £10.00

Please note that all dishes may contain traces of nuts or nut oils, however we are able to prepare these dishes without these ingredients should you wish. Please be advised that all prices are inclusive of VAT, and a further discretionary service charge of 12.5% will be added to your bill.

Appetisers

Soft shell crab, wasabi batter, ginger, lemon, red pepper and garlic aioli

Beef carpaccio rolled in herbs and Dijon mustard, rocket, artichoke and sundried tomato salad, parmesan shavings, capers and olives

Tom yam goong, Thai broth, lemongrass, lime leaves, straw mushrooms, tiger prawns, chilli oil and coriander

Smoked salmon, naan bread, cream cheese, red onion confit, salad leaves, aged balsamic

Main Courses

Thai green chicken curry, Thai aubergine, sweet basil and coconut milk

Indonesian Nasi Goreng, wok fried spicy rice, chicken, prawns, mixed satay, pickled vegetables, prawn crackers, peanut sauce, crispy shallots, topped with a fried egg*

Seared canon and braised shoulder of English lamb rolled in mustard and soft herbs, stuffed piquillo pepper, gratin Dauphinoise, natural jus

Wok fried monkfish, stirfried mixed vegetables, steamed rice and black bean sauce

Please note that all dishes may contain traces of nuts or nut oils, however we are able to prepare these dishes without these ingredients should you wish. Please be advised that all prices are inclusive of VAT, and a further discretionary service charge of 12.5% will be added to your bill.

Desserts

White chocolate cheesecake, raspberries and basil yoghurt

Mandarin semi freddo, candied macadamia, spicy caramel

Chocolate coffee pot, cinnamon almond sticks

Glazed lemon tart, yoghurt sorbet

Tea

English Breakfast

Lapsang Souchong

Ceylon

Assam

Camomile

Fresh mint or peppermint

Coffee

Filter coffee

Cappuccino

Espresso

Café latte

Please note that all dishes may contain traces of nuts or nut oils, however we are able to prepare these dishes without these ingredients should you wish. Please be advised that all prices are inclusive of VAT, and a further discretionary service charge of 12.5% will be added to your bill.