

OUR BAKERY

All our bread, dessert & pastries are made at our bakery in Goose Green.

TO NIBBLE

Mixed olives feta & garlic dressing	3.80 (v)
Mini chorizo sausages baked in honey & port	4.85
Arancini di riso risotto balls, mozzarella & basil pesto	4.55 (v)
Hummus garlic, rosemary & olive oil bread	5.95 (v)

STARTER

Soup of the day made fresh daily, bakery breads	4.85
Tomato bruschetta toasted sourdough, olive oil & garlic	5.85 (v)
Shredded duck spring rolls hoi sin & toasted sesame	6.50
Salmon & halibut fishcakes caper & spinach sauce	6.80
Belly pork five spice, pinoy glaze	6.45
Chicken skewer coconut chilli & lime, cashew nut crumb	6.45
Pan fried king prawns lemon, chilli & garlic, bruschetta	7.95
King scallops kimichi, straw noodles & wasabi soy	8.85
Beetroot carpaccio goat's cheese, pine nut & pesto	5.90 (v)
Crispy Paneer cummin & coriander, chutney	5.40 (v)

SIDES

Halloumi fries yoghurt & pomegranate	4.55 (v)
Sweet potato fries	3.80 (v)
Hand cut chips rosemary & garlic	3.00 (v)
Peas a la Francais	2.50 (v)
Greek salad olives & feta	4.85 (v)
Peppercorn sauce	2.00
Bernaise sauce	2.50 (v)



CHAR GRILL

all steaks are 28 day aged, served with either handcut rosemary chips or fries

Marrowbone beef burger brioche roll, salad, melted jack cheese	9.95
Beetroot burger brioche roll, salad, melted jack cheese	9.50 (v)
Butterfly chicken breast sesame coating, brioche roll & kimichi	9.50
Featherblade steak (225g) tomato, grilled mushroom, roquette salad	12.00
Rib eye steak (250g) tomato, grilled mushroom, roquette salad	17.95
Fillet steak, barrel cut (225g) tomato, grilled mushroom, roquette salad	24.95
Tomohawk steak (approx 1200g) cooked whole and carved, for 2 to share tomato, grilled mushroom, roquette salad	55.00

MAIN

Lamb tagine baked apricot, asian couscous and vegetable tagine, marinated lamb rump	16.80
Cod 'Satimbocca' wrapped in parma ham & sage, bashed fave & potato, confit red pepper, pesto butter	16.45
Chicken kebabs marinated in coconut, lime & chilli, spicy rice & marinara sauce	13.95
Grilled seabass filleted and grilled with rock salt, lemon & parsley roast tomato & roquette	17.95
Moules marinere rope grown mussels in a creamy garlic, shallot, fennel & whitewine sauce, pomme frites	12.85
Seitan grilled Haloumi fries, peppercorn sauce, grilled mushroom & tomato	14.90 (v)
Haloumi tagine baked apricot, asian couscous and vegetable tagine, baked haloumi	13.90 (v)

PIZZA

9" fresh sourdough - stonebaked to order

Garlic bread olive oil, fresh garlic & herbs	4.50 (v)
Garlic bread & cheese olive oil, fresh garlic & mozzarella	5.85 (v)
Margherita Napoli sauce & mozzarella	6.85 (v)
Portabella & porcini Napoli sauce, mozzarella	7.85 (v)
Chorizo & pancetta Napoli sauce & mozzarella	8.25
Chicken & pepperdew Napoli sauce & mozzarella	8.85
Parma ham & goats cheese honey, pine nuts & pesto (not tomato based)	8.80

PASTA & RISOTTO

gluten and wheat free pasta available

Bolognese wild boar ragu, spaghetti, parmesan	10.50
House meatballs tomato ragu, spaghetti, parmesan	10.95
Chicken carbonara pancetta, garlic & parmesan cream	10.95
Courgette arrabiata red pepper, spinach, chilli & parmesan	9.80 (v)
Seafood risotto smoked salmon, mussels, octopus & clam broth	13.85
Chicken risotto garlic & celery broth, parmesan shavings	12.55
Spinach risotto toasted pine nut & macadamia & parmesan	11.80 (v)

SALAD

Coconut chicken mixed salad, red pepper, chilli & lime	10.50
Fishcake salmon & cod fishcakes, mixed salad & caper mayonnaise & lemon	10.85
Buddah avocado, rice, greek salad slaw, hummus, olives cracked jasmine egg	10.50 (v)
Goat's cheese grilled goats cheese croute, mixed salad & honey dressing, toasted pine nuts	9.85 (v)
Tricolore avocado, mozzarella, tomato & basil pesto	9.85 (v)