## STARTERS

## Soup of the day

6.95

## Goat's Cheese Salad

Warm honey glazed goat's cheese, roasted almonds, glazed beetroot, mixed leaf salad (V)
7.50

## Breaded Chicken Caesar Salad

Baby gem, anchovy, breaded chicken goujons, soft boiled quail eggs, aged

Parmesan cheese
12.00

## Beef Carpaccio

Parmesan, caper berry, candied walnuts, Stilton cheese
9.90

## Seared Tuna

Sesame tuile, avocado \& wasabi purée 10.90

## Falafel

Served with a duet of hummus made from chickpeas and butternut squash (V)
8.90

## Sharing Platter

Iberico ham, Bresaola, mix olives, hummus, tomato salsa, 3 cheeses - Blue, Brie and Cheddar
two persons - 16.90
four persons - 26.90

## MAINS

Pearl Barley Risotto
Wild mushrooms, asparagus (V)
12.90

Falafel Burger
Falafel burger served with rocket salad,
hummus, Beef tomato, fries (V) 13.90

## Beef Burger

8 oz home-made burger, truffle mayonnaise, cheddar, guacamole, fries 13.90

## Fish and Chips

Fresh Haddock fillet, tartare sauce, French fries, mushy peas
13.95

## Salmon

Pan fried salmon fillet, roasted roots vegetables with honey \& sesame, Dijon mustard cream
16.90

## Sea Bass

Served with pea and mint purée, patatas bravas, chorizo sausage, asparagus, sauce vierge
15.90

## Duck Breast

Pan fried duck breast, served with green beans, fondant potatoes
19.95


## FROM OUR JOSPER GRILL

Josper is an elegant combination of a grill and an oven in a single machine. It's high operating temperature allows us to grill and roast meat thus preventing it from baking. Burning only top quality charcoal ensures none of the natural moisture or flavour escapes from the food cooked in it. Josper also helps our chefs to add a unique texture and juiciness for all our food - preventing finest meats, fish and vegetables from drying out or burning. Our restaurant's philosophy has always been related to two terms that initially appear to be contradictory: TRADITION and MODERNITY, and Josper allows us to combine both.

Ribeye Steak<br>Ribeye steak, Dauphinoise potatoes, pumpkin purée, peppercorn sauce 18.95<br>Lamb<br>Lamb cutlets, bulgur, Tzatziki sauce, mint sauce 19.95<br>\section*{BBQ Pork Ribs}<br>6 hours slow cooked in organic beer, French fries<br>19.00<br>\section*{Beef Fillet Steak Rossini}<br>Tender beef fillet steak, Dauphinoise potatoes, Madeira sauce 29.95<br>\section*{14 oz T-Bone Steak}<br>Beef steak, French fries, choice of three different sauces<br>26.90<br>\section*{1 KG Cote de Boeuf steak to share}<br>Served with French fries and two sides of your choice Please allow a minimum of 40 minutes for a medium rare 49.90

Add a sauce of your choice:<br>Peppercorn, Béarnaise or Blue Cheese

## DESSERTS

## Selection of various ice creams and sorbets

One scoop
1.80

Please refer to your waiter for our range of today's flavours

## Crème Brûlée

6.50

## Cheesecake

Chocolate or Strawberry
6.90

Belgium Chocolate Cake
7.55

## Cheese Platter

Please refer to your waiter for our selection
8.50

Please request an advice on alternative dishes for your dietary requirements and allergies. We cannot guarantee that our dishes are allergen free.

All prices include 20\% V.A.T. We add discretional service charge of $12.5 \%$ towards your bill.

Cash, Visa, MasterCard, Amex and Maestro cards are accepted.

