

DINNER MENU

Monday - Wednesday

2 courses £20
3 courses £25

Thursday - Saturday 5pm

2 courses £25
3 courses £30

Thursday - Saturday 7.15pm

2 courses £30
3 courses £35

STARTERS

Salad (v)

with mango, avocado, wild flower honey, tamari dressing, roasted garlic and pumpkin seeds

Soup (v)

of the day served with herb croutons

Salmon tartare

and ponzu sauce with homemade breadsticks and chicory

Wild Mushroom

en crouete (v)

with cream cheese, spinach and parmesan

MAINS

Rib eye steak (220 gram)

Bone in (500 gram) - £10 supplement

Hereford 28 day dry aged steak
Choice of sauce - Peppercorn - Tarragon - BBQ

Pork ribs

Baby back ribs glazed with a J.D and star anise barbeque sauce

Lamb

Leg of lamb steak grilled and flavoured with cumin, paprika and a talatouri sauce

Chicken

Grilled free range chicken rubbed with lime and jerk spices

All served with crinkle cut fries and siracha salad slaw

Salmon

Herb crusted, served on a bed of mash and tomato salsa

Sweet potato curry (v)

Served with white beans, shaved coconut, garlic and ginger crumb

DESSERTS

Cheesecake

Chocolate

Fresh fruit salad

Sorbet

Ask your server for today's options



Food allergy notice - please be aware some dishes may contain traces of nuts.
Scan the kafoodle QR code for further allergen information.
A discretionary service charge of 12.5% will be added to your final bill.