

DINNER MENU

Monday - Wednesday

2 courses £21
3 courses £26.50

Thursday - Saturday 5pm

2 courses £26.50
3 courses £32

Thursday - Saturday 7.15pm

2 courses £32
3 courses £37

All options include a glass of pink sparkling wine
Bottomless prosecco £20pp available as a group offer

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.