

DINNER MENU

ANYTIME TIL 11PM
Monday - Thursday

2 courses £21
3 courses £26.50

5PM
Friday - Saturday

2 courses £26.50
3 courses £32

7.15PM
Friday - Saturday

2 courses £32
3 courses £37

Bottomless sparkling is available as a group offer at £20pp

PROSECCO - ITALIAN PINK SPARKLING WINE - APEROL SPRITZ

STARTERS

Salad (V, N)

Spinach, goats cheese, walnuts, pomegranate and tomato with balsamic and strawberry dressing

Soup (VE)

Served with herb croutons

Salmon tartare (N)

and ponzu sauce with homemade breadsticks and chicory

Buttermilk Fried chicken

with house california style BBQ sauce

Sweet potato tostada (GF, VE, N)

with black beans, charred corn salsa and cashew cheese

MAINS

Rib eye steak (220grams)

Bone in rib eye steak (500grams) - £12 supplement

Hereford 28 day dry aged steak with fries

Choice of one sauce - Béarnaise - Peppercorn - BBQ

Buddha bowl (VE, GF, N)

Mixed green leaves, watermelon radish, asparagus, aubergine, green courgetti, red pepper, golden beetroot, sweet potato, avocado, cherry tomato, artichoke, quinoa and vegan dressing

Lamb

Lamb rump marinated in sherry and mint with garlic butter crushed new potatoes and mint coriander and sweet chili yoghurt

Cornfed chicken (GF, N)

Herb lemon marinade, tomato and hazelnut pesto with crushed new potatoes

Pork ribs

Glazed with a J.D and star anise barbeque sauce with fries and coleslaw

Thai green curry (GF, VE)

Vegetables, coconut cream and jasmine rice

Salmon

Mashed potatoes with marinère sauce, mussels and petit pois

Please ask your server for today's alternative vegan option

SIDES £4.00 EACH

Garlic crushed new potatoes (V)

Fries (VE)

Seasonal greens (VE,GF)

Mixed salad (VE,GF)

Mashed potato (V)

Sweet potato fries (VE)

DESSERTS

Cheesecake (V)

Chocolate (V)

Ice cream (V)

Sorbet (VE)

Ask your server for today's options



V – VEGETARIAN

VE – VEGAN

GF – GLUTEN FRIENDLY

N – CONTAINS NUTS

All dishes are made in a kitchen where nuts and peanuts are prepared, so any items served may contain traces of nuts.

For more allergen information please speak to your server for our allergen matrix or scan the Kafoodle code.

For severe allergens please make our party planners aware ahead of your booking.

A discretionary service charge of 12.5% will be added to your final bill.

Kafoodle