

## DINNER MENU

STARTERS

TUNA TARTARE 15.5

Sashimi grade, seaweed cracker, wasabi mayo, and lemon sesame oil

CAULIFLOWER WINGS (P) 13

Spicy Korean sauce, sesame seeds, chives and crispy shallots

AIOLI PULLED PORK 13

Pulled pork, brioche bun, pickled onion, homemade aioli and herbs

BEEF TATAKI 15.5

Seared beef fillet, Japanese marinade, parsnip crisps, aged parmesan and rocket salad, homemade truffle mayo

GRILLED COURGETTE (V) 14

Tzatziki sauce, hazelnut olives crumble and chilli oil

SALADS

FRISÉE SALAD (P) 10/18

Semi-soft vegan cheese, mango, green beans, toasted pecans and ginger vinaigrette

CAESAR SALAD 11/19

Baby Gem lettuce, brioche croutons, anchovies and parmesan flakes

FENNEL AND ORANGE SALAD (P) 9/19

Fennel, orange, golden raisins, baby spinach leaves and evo citrus dressing

ADD GRILLED SALMON, CHICKEN OR HALLOUMI 9 GRILLS

TUNA LOIN 36

Garlic and chilli dressing, parsley and lemon, watercress and tomato salad

KING PRAWNS 35

Garlic and chilli dressing, parsley and lemon, watercress and tomato salad

RIBEYE STEAK
28-DAY DRY AGED 44
Roasted tomatoes and greens

SIRLOIN STEAK
21-DAY DRY AGED 40
Roasted tomatoes and greens

THE ICONIC BURGER 26

Beef patty, burger sauce, lettuce, caramelised onions, tomato Applewood cheddar and smoky streaky bacon

CHICKEN BURGER 26

Chicken breast, tomato relish, lettuce, onion, bacon, smoked cheddar and chipotle mayo

BEETROOT BURGER (V) 25

Beetroot patty, basil pesto, lettuce, onion, tomato and sriracha vegan mayo

SAUCES 5

Beef Jus, Chicken Jus, Peppercorn Sauce, Blue Cheese Sauce

ALL GRILLS COME WITH YOUR CHOICE OF FRIES OR CHIPS

MAINS

CHICKEN AND GUANCIALE 30

Pan-roasted guanciale, yellow courgette, mushrooms and chicken jus

LA PARMIGIANA (V) 26

Aubergine, mozzarella cheese, parmesan cream, tomato sauce and fried basil

PAN FRIED HAKE 32

Pea purée, diced potato, baby leeks and confit tomatoes, trout eggs and beurre blanc

LINGUINE FRUTTI DI MARE 33

Pasta with clams, calamari, Taggiasca olive and lemon

HANS' FISH AND CHIPS 26

Breaded haddock fillet, minted crushed peas, triple-cooked chips and tartare sauce SIDES -

FRIES OR TRIPLE-COOKED CHIPS (P) 7

ROASTED ROSEMARY POTATOES (V) 7
Chives, crème fraîche and maldon salt

TENDERSTEM BROCCOLI (P) 7
Olive oil and pine nuts

GREEN SALAD (P) 7
Vinaigrette dressing

SWEET POTATO FRIES (P) 7

INVISIBLE CHIPS 3

Add a portion of Invisible Chips to your order and the money will be donated to Hospitality Action to help support those in need within the hospitality sector.

For more information visit: invisible chips.org.uk (charity donation)

PUDDINGS

ANTONIO'S NEW YORK CHEESECAKE 12

Summer berry compote

MINI-DOUGHNUTS 10

Fresh brioche doughnuts, chocolate sauce and caramel sauce

COCONUT PANNA COTTA (P) 13

Pineapple, kiwi and mint salsa

CHOCOLATE MOUSSE 12

Diced poached pear, Italian meringue crumble and cinnamon

(P) plant-based, (V) vegetarian; for further dietary requirements and food allergens please ask a member of the team.

All prices are inclusive of VAT; a discretionary service charge of 12.5% will be added to your bill