

Appetizers

Bruschetta | 9.50

Tuna | Sesame | Soy | Spring onion
Yuzu mayonnaise

Burrata | Peach | Pistachio
Pesto mayonnaise

Jamón Ibérico | Fig
Pecans | Honey

Served per 3 pieces per variety

Oysters | 3.75

Raspberry coulis | Lime | Tabasco
Available to order per piece,
subject to availability

Sourdough | 6.50

Two types of butter

Flatbread | 5.50

Hummus | Sweet & sour vegetables

Starters

Salmon Nori | 17.50

Ponzu vinaigrette | Avocado | Wasabi crumble
Yuzu mayonnaise

Sweetbread in panko | 17.50

Prosecco foam | Courgette ribbons
Pearl couscous | Rosemary mayonnaise

Burrata | 14.50

Jamón Ibérico | Watermelon | Fig
Tapioca-quinoa honey crisp

Steak Tartare | 16.00

Egg yolk cream | Brioche | Cornichons | Chives

Bell Pepper Soup | 9.00

Focaccia | Serrano ham

Mussel Brioché | 17.00

Halibut | Dill tips | Smoked bacon
Mint Pernod | Yogurt dressing

✓ Leek roulade | 13.50

Sea banana | Cucumber broth | Sea fennel
Granny Smith apple

Beef Carpaccio | 14.50

Cherry tomatoes | Parmesan | Rocket
Pine nuts | Pesto mayonnaise

✓ Fennel Soup | 9.00

Crème fraîche | lemon oil | dill

Soup of the Day | 8.50

Changes daily

Mains

Cod Roulade | 34.50

Fennel | Green asparagus
Chive beurre blanc

Sea Bass | 30.50

Romanesco | Pearl couscous
Puffed rice | Dill & lemon foam

✓ Stuffed Eggplant | 26.50

Tomato | Carrot | Onion | Parmesan
Pommes Pont Neuf | Parsley mayonnaise

✓ Linguine | 25.00

Courgette | Peas | Goat's cheese | Rocket
Cherry tomatoes | Spinach sauce

Bavette | 32.50

Baked potato | Carrots
Corn | Garlic butter

Iberico rack | 29.50

Leek | Cherry tomatoes
Sweet potato purée | Honey-thyme jus

Tournedos | 38.50

Bimi | Parma ham | Parmesan
Baked potato | Garam masala sage jus

✓ Turkey fillet | 29.50

Orzo | Pesto | Green asparagus
Apple Bandit jus

Sides

Caesar salad | 4.50

Parmesan | Caesar dressing
Croutons

Fries | 4.50

Mustard mayonnaise
Optional: truffle mayonnaise
Parmesan | herbs | tomato (+1.50)

Potatoes | 4.50

Mustard mayonnaise

Do you have a food allergy or intolerance?

Please let us know, or ask a member of
our staff for allergen information.

Chef's menu

Available from 2 persons, to be ordered before 20:00

3 courses

46.50

4 courses

51.50

5 courses

56.50

Dessert

Liquid desserts

Espresso martini

Espresso | Vodka | Coffee Liqueur

10.50

Specialty Coffee

Irish | Jameson Whiskey
Spanish | Tia Maria
Italian | Amaretto
French | Grand Marnier

8.50

Affogato

Espresso | Vanilla Ice Cream
Amaretti | Disaronno

9.00

Chef's dessert

Ask our service staff
about the chef's dessert!

9.00

Desserts

Chocolate Rocher | 10.00

Passion fruit mousse | Dulce de leche
Hazelnuts | Passion fruit

Macaron | 10.00

Strawberry-basil cream | Strawberries
Elderflower mousse | Raspberry gel

Rhubarb Compote | 9.50

Pistachio foam | Crème fraîche
Lime parfait | Almond

Watermelon | 9.00

Tonic-mint sorbet | Lime crisp
Mascarpone cream | Gin-Marinated

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Yuzu mayonnaise

Burrata

Peach | Pistachio | Lemon
Pesto mayonnaise

Jamón Ibérico

Fig | Pecans | Honey

Available to order in sets of 3 per type

Tempura prawns | 10.50

6 pieces | Lime aioli | Chili sauce

Crunchy Chicken | 10.50

Sriracha mayonnaise

Loaded fries | 6.00

Truffle mayonnaise | Parmesan
Herbs | Tomato

Oysters | 3.75

Raspberry coulis | Lime | Tabasco

Available to order per piece,
subject to availability

Sourdough | 6.50

Two types of butter

Flatbread | 5.50

Hummus | Sweet & sour vegetables

Appetizer platter | 21.50

Tempura prawns | Fuet

Flatbread with hummus

Olives | Crispy chicken

Sourdough | Aged cheese

Jamón Ibérico

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