

SMALL PLATES – MENU

Our tapas styled bowl food provides a light alternative to a full meal without the need for formal seating. A few of our most popular dishes from our collection:

FISH

Monkfish coconut curry on a bed of jasmine scented rice

Fillet of salmon with an orange, chilli and soya dressing

Roasted sea bass on samphire with a lemon beurre blanc

Charcoal grilled blackened cod with Jerusalem artichoke puree

Beetroot and horseradish cured ocean trout with preserved lemon crème fraiche

Soft shell crab with wasabi mayonnaise

MEAT

Marinated lamb on minted pea with a garlic mint jelly

Barbecue beef short rib with paprika dusted potato skins

Chicken tikka masala on basmati rice with a mini poppadom and mango chutney

Spiced pork, crispy ginger and crushed green apple

Bangers and mash with a rich onion gravy and creamed horseradish mash

Miso wagyu beef rump with garlic chips and wasabi butter

Chicken caesar salad tossed in a light dressing with fresh parmesan

Fresh tuna nicoise, Jersey royal new potatoes, black olives, tomatoes, quails eggs and capers

VEGETARIAN

Fresh spinach and ricotta tortellini served with a sage butter

Pea, mint and ricotta falafels with tzatziki

Roasted beetroot, truffled goat's cheese, quince and pistachio

Wild mushroom lasagne with a chervil beurre blanc

Greek salad with feta cheese, black olives in aged balsamic dressing

Asparagus risotto topped with parmesan shavings

Butternut squash & chestnut crumble with sweet potato & red onions

