

Main Menu

Small Plates

CONFIT CHICKEN SAMOSA 2 pieces - 95

Wrapped in filo pastry w/a Curried carrot puree

GRILLED OCTOPUS- 125

Chargrilled butter octopus, Patatas Bravas

SALMON FISHCAKE 2 pieces - 145

Salmon, potato, spring onion, panko, tartar sauce, mixed green

CHIPOTLE PORK 3 pieces -155

Pork Belly, Chipotle Salsa, Blackened Pineapple

PORK TONKATSU - 155

Panko fried sliced Pork Chop, Sweet Asian Sauce, mixed green

FOIS GRAS BRÛLÉE - 195

Foie Gras, Cream, eggs, Thyme, Tomato Chutney, sourdough toast.

Starters

ESCARGOT- 95

Garlic butter w/ Sourdough toast

SPICY PRAWN COUSCOUS- 145

Pan Fried Sweet Chilli Prawn, Couscous, Avocado Salsa

TUNA TOSTADA - 175

Fresh Tuna, Wasabi mayo, fried leek, avocado puree

BEEF FILLET- 165

Enoki Mushroom, Leek & Potato Puree, Braised carrot, Red wine jus

CRAB MILLE FEUILLE - 495

*Fresh Devonshire Crab Meat, filo Pastry
Sweet Chilli Cream, Coriander Oil*

SEARED SCALLOPS - 495

Roasted Carrot & Fennel Puree, Fried Crispy Carrot, Baby Gem, Caviar

BEETROOT CARPACCIO (V) -155

Whipped Goats Cheese, Walnuts, Poached pears

Main Course

CONFIT SPICED CHICKEN- 230

Yam Croquette, Tomato Chilli Chutney, Pickled Radish

CHICKEN CORDON BLEU- 250

Buttermilk Marinated Breast of Chicken, Stuffed w/ Smoked Bacon & Emmental Cheese, Panko Breadcrumbs

SMOKEHOUSE BURGER - 255

Beef Sirloin & Chuck, Smoked Cheddar, Crispy Bacon, mayo, Homemade BBQ Sauce. Homemade Brioche bun. Served w/ parmesan fries

RIBEYE STEAK (SA) 250gm- 295

With Roasted Carrot & Broccoli. Served w/ a black peppercorn, café de Paris or Tarragon Sauce

TOMAHAWK STEAK FRITES - 995

Tomahawk Steak 850gm, Truffle French Fries. With your choice of sauce: Café de Paris, black peppercorn or Tarragon Sauce

DUCK CONFIT- 350

Duck Leg, Beluga Lentils, Pickled Veg, Demi-Glace

ROASTED LAMB RUMP - 395

Slow Roasted Lamb, Garlic Confit, Fall Vegetables, Sauce Perigueux

PRAWN CURRY- 220

Pan Fried Prawns in a rich Mild Curry Sauce. Served w/ Pilaf Rice

SOLE MEUNIERE- 220

Pan fried white fish in a Garlic Butter, parsley & lemon Sauce

GARLIC SRIRACHA SALMON - 335

w/ a kimchi Pancake, Braised Carrots, Carrot & cardamom puree

SPICY SEAFOOD RISOTTO - 385

Prawn & Seared Scallop, Arborio rice, Grilled Asparagus, Shimeji Mushrooms & Shaved Parmesan

POTATO & MUSHROOM ROSTI (V) - 230

Assorted wild mushroom, Brandy & Black Pepper cream, Fresh rocket & Shaved parmesan.

MELANZANE ALLA PARMIGIANA (V) - 240

Layered Baked Aubergine w/ parmesan & mozzarella in a rich tomato sauce

GRANA MORAVIA CHEESE WHEEL(V) - 295

Prepared at your table, w/ Tagliatelle, Cognac & Sage Cream & a Fresh Pesto. Add Garlic Butter Prawns- 150

Sides

PAN ROASTED GREEN BEANS W/
GARLIC & ALMONDS - 85

POTATO FONDANT-85

PILAF RICE - 75

TRUFFLED MASH POTATOES - 85

GRILLED GARLIC & PARMESAN
ASPARAGUS - 110

CREAMED SPINACH W/ SLICED
ALMONDS- 85

TRUFFLE PARMESAN FRIES- 85

Mains

SAUSAGE & MASH- 195

Linconshire Sausages, leek & potato Mash, Crispy Shallots, Red wine gravy

STEAK FRITES - 295

Ribeye Steak 200grm, Truffle Parmesan French Fries.

NASI GORENG - 175

Asian Fried Rice, Chicken, Mixed Sautéed Vegetables, Fried Egg, chilli.

CONFIT SPICED CHICKEN- 210

Yam Croquette, Tomato Chilli Chutney, Pickled Radish.

CHICKEN CORDON BLEU- 240

Buttermilk Marinated Breast of Chicken, Stuffed w/ Smoked Bacon & Emmental Cheese, Panko Breadcrumbs. With a side of your choice

IPA BATTERED FISH & CHIPS - 175

Crispy beer battered Cod, Triple Cooked Chips, Crushed Minted Peas, Tartar Sauce

SOLE MEUNIERE- 220

Pan fried white fish in Garlic Butter, lemon & Parsley sauce.

PRAWN CURRY- 285

Pan Fried Prawns in a rich Mild Curry Sauce. Served w/ Pilaf Rice

TRUFFLE KING PRAWN MAC & 4 CHEESE - 295

Raclette, Emmental, Cheddar & parmesan

ROSTI AU POIVRE (V) - 230

Wild mushrooms, Brandy & Black Pepper cream, rocket, w/ a potato & parmesan rosti.

MELANZANE ALLA PARMIGIANA (V) - 240

Layered Baked Aubergine w/ parmesan & mozzarella in a rich tomato sauce

Sides

PAN ROASTED GREEN BEANS W/ GARLIC & ALMONDS - 85

POTATO FONDANT-85

PILAF RICE - 75

TRUFFLED MASH POTATOES - 85

CREAMED SPINACH W/ SLICED

ALMONDS- 85

TRUFFLE PARMESAN FRIES- 85

Sandwiches/Burgers

SLOW COOKED PULLED PORK- 150

Homemade BBQ sauce, Jalapenos, Coriander, Chili Pickled red cabbage. In a Torta bread, w/ French Fries.

RIBEYE STEAK- 190

Chimichurri, Mustard, Baby Gem, Parmesan on Toasted Sourdough. w/ Parmesan Fries.

POACHED LOBSTER PO'BOY- 220

Mayo, Dill, Baby Gem, Noisette Butter. In a Warmed Brioche. w/ Parmesan Fries.

CARPRESE (V) - 170

Buffalo Mozzarella, Beef Tomato, Sweet Basil, Pesto, Olive Oil, Balsamic Reduction. Served on toasted Sourdough. w/ Seasoned crisps

GRILLED AUBERGINE (V) - 170

Miso Glazed Aubergine, Roasted Tomatoes, Sesame, Baby Gem, olive oil on Toasted Sourdough Bread. Served w/ French Fries

FRIED CHICKEN BURGER - 180

Buttermilk Marinated Chicken, Honey, Chili, Pickled Spring Onions on Homemade brioche bun. w/ A house Slaw & French Fries.

SMOKEHOUSE BURGER - 255

Sirloin & Chuck Burger, Smoked Cheddar, Crispy Bacon, mayo, Homemade BBQ Sauce. Homemade Brioche bun. Served w/ parmesan fries

Salads

THAI BEEF - 190

Spicy Seared Ribeye Beef w/ a Thai dressing, Baby gem & Asian Slaw

TUNA NICOISE - 220

Pan Seared Sesame crusted Tuna, Mixed Endive & Radicchio, Egg, Nicoise Dressing

CEASAR SALAD (V) - 130

Baby Gem Lettuce, Poached egg, Shaved Parmesan, Croutons, Caesar dressing. ADD

GRILLED CHICKEN 45

All taxes included. A discretionary service charge of 10% will be added to your bill.

High Tea at No. x

A selection of gourmet pies, finger sandwiches, gourmet quiche, scones w/ cream & preserves, shortbread, petit fours, a pot of tea, juice & peach Bellini

320 per head

*Only available with a 24hr pre-order.
Minimum of 2 persons*

Starters

CINNAMON BACON ROLL W/- 95

A classic cinnamon Danish pastry, with crispy bacon, drizzled in icing sugar

BRUNCH CAESAR SALAD - 130

Smoked Chicken, Crispy Bacon, Cos, Parmesan Dressing, Poached Egg, Garlic soldiers

ASSORTED TRUFFLED MUSHROOM ON TOAST(V)- 120

Mixed Mushroom Fricassee on Crunchy Sourdough toast w/ Truffle oil & Rocket

AVOCADO ON TOAST(V)- 100

With oven dried tomatoes & feta Cheese

TUNA TOSTADA - 190

Fresh Sliced Tuna, Spicy Wasabi mayo, fried leek, avocado puree

SALMON FISHCAKE- 170

Salmon, potato, spring onion, panko, tartar sauce, mixed green

Main Course

EGGS BENEDICT - 175

Toasted English muffins, poached eggs, Sliced ham or bacon, Hollandaise

LOBSTER BENEDICT - 350

Grilled Lobster Tails, Toasted English Muffins, Poached Eggs, Hollandaise

SMOKED SALMON CROISSANT - 250

Smoked Salmon w/ Poached eggs, avocado, caviar, Hollandaise sauce

FULL ENGLISH BREAKFAST - 195

2 eggs 'your way', Pork sausages, Maple bacon, roasted cherry tomatoes, Roasted chestnut mushrooms, Potato rosti, Baked beans, Toast

GRILLED ASPARAGUS (V) - 170

2 poached eggs on Garlic & parmesan pan fried Asparagus. Served with Toasted Sourdough, olive oil & hollandaise

DUCK & WAFFLE- 330

Confit duck leg on Savory waffles. Served with a poached or Fried egg & a wholegrain mustard maple Sauce

STEAK N' EGG - 295

Filet Mignon, 2 eggs 'your way', grilled tomato, thyme mushrooms, potato rosti

BUTTERMILK FRIED CHICKEN - 185

Honey & Chilli Fried Chicken, with a Large Fluffy American Pancake

STUFFED FRENCH TOAST - 160

Brioche French Toast stuffed w/ a Mango & Pineapple Coulis, Whipped Cream, Maple Syrup, chopped nuts

Lunch

NASI GORENG - 195

Asian Fried Rice, Chicken, Mixed Sautéed Vegetables, Fried Egg

IPA BATTERED FISH & CHIPS - 175

Crispy beer battered Cod, Triple Cooked Chips, Crushed Minted Peas, Tartar Sauce

SMOKEHOUSE BURGER - 250

Ribeye Burger, Smoked Cheddar, Crispy Bacon, mayo, Homemade BBQ Sauce. Homemade Brioche bun. Served w/ parmesan fries

TOMAHAWK STEAK FRITES - 900

Tomahawk Steak, Truffle French Fries. With your choice of sauce: Café de Paris, Béarnaise or Green Pepper

TRUFFLE KING PRAWN MAC & CHEESE - 280

Topped with Parmesan & Emmental

TUNA NICOISE SALAD - 220

Pan Seared Sesame crusted Tuna, Mixed Endive & Radicchio, Egg, Nicoise Dressing

Extras

TRIPLE COOKED CHIPS- 80

PATATAS BRAVAS (spicy) - 85

PANCETTA CROQUETTES -90

Panko fried potato & pancetta. w/ mozzarella cheese

2 EGGS 'your way' - 25

BEANS- 20

MUSHROOM- 30

BUTTERMILK FRIED CHICKEN - 125

2 CRISPY BACON - 40

2 SAUSAGE - 40

2 FLUFFY PANCAKES- 70

ADD SOURDOUGH TOAST- 20

ADD TOASTED ENGLISH MUFFIN-20