

# L · A · V · I · S · H

BAR&GRILL

## SET MENU

LUNCH £32.50 per person | DINNER £37.50 per person

## FOR THE TABLE

### Warm Seasoned Bread (v)

Accompanied by our homemade sun-dried tomato dip

## STARTERS

### Hummus with Padron Peppers

Chickpea and tahini dip topped with padron peppers

(v) (vegan)

### Buffalo Wings (s)

Spicy wings, chargrilled to perfection, coated in our signature buffalo sauce and garnished with spring onions and a sprinkle of sesame seeds

### Dynamite Prawns

Crispy, lightly battered prawns drizzled with our signature spicy sauce, boasting a burst of flavour

### Smashed Beetroot

Oven roasted fresh beetroot mixed with strained yoghurt, mayonnaise, feta cheese, dill, spring onions and crush walnuts

(v) (n)

### Scallops

Exquisitely pan-seared scallops with samphire, presented atop a smooth bed of butternut squash purée

### Shredded Tacos

Three petite tortillas crowned with succulent shredded lamb or chicken and drizzled with barbecue sauce, paired with crisp baby gem lettuce

### Mushroom Croquettes

Delicate breadcrumb balls encapsulating a rich filling of truffle, mushroom, courgette, and cream, paired perfectly with truffle mayo

(v)

### Crispy Calamari

Crisp, batter-fried squid pieces that are tender on the inside. Accompanied by our homemade passion fruit tartare sauce

### Sweet Fig Jam Halloumi (v)

Chargrilled halloumi cheese, beautifully complemented by a dollop of sweet fig jam

## MAINS

### Grilled Salmon

Salmon fillet glazed with honey-soya, accompanied by creamy mashed potatoe and sautéed green beans

### Chicken Shish

Cubes of chicken, marinated to perfection, skewered and grilled over smoky charcoal. Presented on a layer of lavash bread, complemented by rice and a fresh Mediterranean salad

### Seasonal Vegetable Pasta (v)

Penne pasta tossed in our signature tomato sauce, accompanied by a medley of seasonal vegetables

### Sirloin Steak - 350g

A tender 28-day dry-aged sirloin of beef, perfected in our Josper oven to your liking. Paired with vibrant wild broccoli and our crisp, triple-cooked chips

### Teriyaki Ginger Chicken

Succulent slices of chicken breast combined with onions, peppers, and bean sprouts, all tossed in a fresh ginger and teriyaki sauce. Accompanied by warm tortilla bread and rice

### Chicken Sarma Beyti

Crafted from our in-house chicken mince, charcoal-grilled and encased in lavash bread. Resting on a foundation of smoked aubergine and miso yoghurt, and draped in a luscious tomato sauce. Accompanied by tripple-cooked chips

### Mixed Shish

Flavorfully marinated cubes of chicken and lamb, skewered and grilled over sizzling charcoal. Laid atop a sheet of lavash bread, paired with rice and a refreshing Mediterranean salad

### Fillet Steak - 250g + £3.5

A sumptuous 28-day dry-aged beef fillet, our most velvety cut, paired with crisp tenderstem wild broccoli and a side of velvety mashed potatoes

### BBQ Teriyaki Duck Breast

Glazed with sticky Asain sauce. Accompanied by a smooth butternut squash purée and vibrant wild broccoli

### The Burger (s)

Our signature steak burger is adorned with melted cheese, caramelised onions, fresh tomatoes, and crisp lettuce, all brought together with a hint of sriracha mayo. Encased in a soft brioche bun, it's paired with tripple-cooked chips and a sesame-touched pickle on the side

### The Mixed Grill

A sumptuous array of meats grilled over sizzling charcoal, featuring lamb and chicken shish, lamb adana kofte, and a succulent lamb chop. Paired with fluffy rice and a refreshing Mediterranean salad.

## SIDES

Tripple Cooked Chips

3.9

Portobello Mushroom

3.9

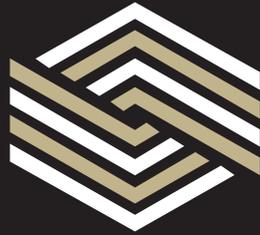
Padron Peppers

3.9

Truffle Mac 'n' Cheese

3.9

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