

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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