

A LA CARTE MENU

SNACKS

MALDON OYSTERS 3.5
Red wine shallot dressing
(5) (13)

AURUM BREAD BASKET (V) 5.5
Sourdough / Whipped salted butter
(3) (9) (14)

ANTIPASTO 13

HOUSE OLIVES (VG) 4
Marinated olives / Maldon sea salt

STARTERS

SWEET POTATO & FETA CHEESE (V) 11
Baked sweet potato, Feta cheese pomegranate,
Figs, Mix lettuce (9) (14)

BEETROOT CURED SALMON 13
Wasabi avocado puree, Cured salmon, cucumber
elder flower dressing, Orange segment (3) (7) (11)

PRAWN COCKTAIL 12
Avocado coulis, Compressed Cucumber, Radish,
Baby gem, Marie rose dressing (a) (3) (7) (8)

SOUP OF THE DAY 9
Sourdough bread (ask for allergens)

WILD MUSHROOM PARFAIT (V) 11
Wild mushrooms, Pickled shallots, Herb infused
brioche bread, Cherry tomato (a) (3) (9) (6)

BOMBAY CHICKEN 13
Chix salad, Lemon slice, Creamy tikka sauce
(3) (9) (11) (13)

CRISPY DUCK SALAD 12.5/21
Apple, Five cress, Pomegranate, Mixed nuts,
Special duck sauce (a) (1) (8) (10) (11)

MAINS

PAN SEARED STONE BASS 24
Cavolo Nero, Confit fennel, Roast cherry
tomatoes, Samphire, Fennel & apple velouté
(a) (9) (10)

ROAST BUTTERNUT SQUASH (VG) 19
Roasted butternut squash, Toasted herb quinoa,
Roasted cherry tomato, Lemon tahini sauce
(1) (8) (13) (12)

HALIBUT 28
Kale, Samphire, Crushed new potatoes,
Champagne beurre blanc, Roasted cherry
tomato, King prawns
(a) (4) (5) (7) (9) (14)

BEEF SHORT RIBS 27
Caramelised parsnip puree, Beef jus, Duck fat
carrots, Beetroot puree, Charred red onion,
Cauliflower florets (a) (3) (9) (10) (11) (12)

TANDOORI LAMB RACK 28
Broccoli pakora, Potato tikki, Confit tandoor
chickpeas, Spinach puree, Creamy tikka sauce (9)
(11)

TRUFFLE CHICKEN 24
Shallot puree, Hasselback potatoes, Chargrilled
hispi cabbage, Beetroot crisps, Beetroot puree,
Whisky sauce (a) (a) (3) (9) (10) (11)

SIGNATURES

BEEF BURGER 19
Brioche, Baby gem, Cheese, Fries
(3) (9) (13)

CAESAR SALAD 15
ADD CHICKEN 19
Cos lettuce, Caesar dressing,
Parmesan, Croutons (3) (6) (7) (9) (11) (13)

BEER BATTERED COD 19
Mushy peas, Tartare sauce, Lemon
(3) (7) (13)

VEGAN BURGER (VG) 18
Vegan brioche bun, Baby gem, Vegan burger
sauce, Vegan cheese, Fries (3) (8) (10) (13)

THE MIBRASA CHARCOAL GRILL

All steaks are dry aged for 28 days and served with triple cooked chip (9)

SIRLOIN 280G 36 **RIBEYE ON THE BONE 500G 45** **FILLET 250G 38** **RIBEYE 280G 35**

SIDES

CHILLY AND GARLIC BROCCOLI 6 **BUTTERED NEW POTATOES 6** **Frites (VG) 4** **BONE MARROW 5** **MIXED LEAF SALAD 5** **GRILLED MUSHROOM 6**
(9)

CREAMY MASH POTATOES 6 **ROASTED ROOT VEGETABLES 6** **TRIPLE COOKED FAT CHIPS (VG) 5** **TRUFFLE CHIPS 6** **ROCKET AND PARMESAN 6**

SAUCES

BEARNAISE 4
(9) (6) (13)

RED WINE JUS 3.5
(10) (13)

PEPPERCORN SAUCE 3.5
(9) (13)

Please inform us of any allergies or dietary restriction. All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill

Dishes may contain the following allergens:

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin *Other symbols: (v) vegetarian, (p) pescatarian, (vg) vegan*