

DINNER MENU

STARTERS

ASIAN BROTH served w/ chicken dumplings, corn & summer herbs	6.5
STEAMED LANGOUSTINES served w/ sweet & sour carrots & mirin dressing	10
GRILLED CHICKEN, GEM & CHICORY SALAD w/ caesar dressing, drunk grapes & toasted coconut	7/14
ASPARAGUS QUICHE w/ tomato chutney & watercress	8.5
MELON & PROSCIUTTO SALAD w/ gremolata	7.5

MAINS

SEARED TERIYAKI BEEF aberdeen sirloin w/ miso mash & sesame asian greens	21
TONKATSU PORK CUTLET served w/ coconut & lime infused rice	16.9
ARCTIC CHAR & TARATOR CRUMB w/ roasted heritage carrots, watercress & samphire	19
SPICED CAULIFLOWER STEAK w/ hung yogurt, summer peas, baby gem, toasted cashews & caviar lentil salad	13.5
SUMMER VEGETABLE RISOTTO served w/ ricotta, peas, tenderstem broccoli & spinach	13.5
BENGALI EGGPLANT, CAULIFLOWER & TOFU SALAD w/ lentils, cavolo nero & pomegranate	13.5

SIDES

CREAMED SPINACH	3
GREEN BEANS	3
FRENCH FRIES W/ AIOLI	3
HOUSE SALAD	3
POLENTA CHIPS W/ AIOLI	3
MOROCCAN CARROTS	3
DAUPHINOISE	3
TENDERSTEM BROCCOLI	3

ROBATA GRILL & WOOD OVEN

all our beef is dry aged for 35 days	
CIDER CURED PORK RIBEYE w/ roasted pineapple steak, cornbread & red wine jus	15.5
30 DAY DRY AGED 300G SIRLOIN w/ fries, salad & a choice of: red wine sauce - bearnaise - peppercorn sauce	32
HOUSE GROUND CHUCK STEAK BURGER w/ gruyere, tomato, lettuce, pickle & fries	14.5
KOREAN WOOD ROASTED CHICKEN served w/ kimchi & gochujang pepper ketchup	15

DESSERT

all handmade in store	
WAFFLE ICE CREAM CONE w/ chocolate, vanilla or strawberry	3.5 /6
AFFOGATO allpress espresso w/ a ball of vanilla ice cream	5.9
BABA AU RHUM Drunken sponge, summer fruits & cream	6.9
LIME & LEMONGRASS PANNA COTTA w/ pineapple carpaccio	7.9
CHOCOLATE SOUFFLE served w/ jersey cream	6
PEACH CRUMBLE served w/ vanilla ice cream	4.5