

A LA CARTE

(Available 12pm-3pm and from 6pm daily)

NIBBLES

Home baked foccacia w balsamic, olive oil and spezie....2.00
Marinated olives....2.00

PACIFIC ROCK OYSTERS

Oysters Natural

Freshly shucked oysters w Poha relish

Oysters Kilpatrick

Grilled oysters w bacon, cheese and Worcestershire sauce

(4)	(8)	(12)
7.50	12.50	17.50

ENTREE

Soup of the Day (v)....4.95

Home-made soup w our home baked bread

Chicken Liver Pate....7.50

Smooth chicken liver pate w onion marmalade and home-made brioche

Aged Hampshire Beef Carpaccio....7.95

Japanese style beef carpaccio w red pepper jelly, sorrel salad and parmesan oil

XO King Prawns....9.50

Drunken tiger king prawns w Asian vegetable blinis and Cantonese XO sauce

Sashimi Tuna....8.95

Seared sashimi tuna w sautéed spinach and Japanese Hourensou sauce

Native Lobster Soufflé....9.50

Native Lobster soufflé w Romaine salad and pine nut aioli

Grilled English Asparagus....7.95

Grilled asparagus w duck egg ravioli, pancetta and parmesan

Spring Roll Shots (v)....6.95

Vegetable spring rolls w a trio of dips – ponzu, chilli miso, apple and ginger

Plum Tomato Tarte Tatin (v)....6.95

Vine ripened plum tomato tarte tatin w Manchego cheese and walnut salad

If you have any food allergies or dietary requirements please speak to the manager prior to ordering
An optional 10% service charge is added to all bills
Only one bill per table

MAIN COURSE

Char-Grilled 21 Day Aged Hampshire Beef

10oz/280g rib-eye steak....21.95

8oz/225g sirloin steak....19.50

6oz/170g fillet steak....23.95

w mash or chips and your choice of sauce, garlic chilli butter or green peppercorn

“Weeping Tiger” 21 Day Aged 8oz/225g Sirloin Steak....19.50

Marinated char-grilled steak w sautéed pak choy, paw paw relish and steamed rice

Chicken “Cordon Bleu” 13.95

Chicken breast filled w goat's cheese and Wiltshire ham, chunky plum tomato sauce

Peking Style Duck....15.50

Glazed Peking style duck w warm beetroot and rhubarb salad, plum chilli sauce

Local Lamb Caldereta....14.95

Lightly spiced braised shoulder of lamb w pancetta and cabbage crushed potatoes

Belly of Pork....13.50

Hoi sin glazed pork belly w chorizo and jalapeno ravioli, peach puree

Green Curry of Seafood....17.95

Aromatic coconut cream based curry w prawns, scallops, salmon and steamed rice

Grilled Market Fish of the Day....MP

Monkfish Piccata....16.50

Lightly battered parmesan fried fillets w herb gnocchi, caponata and piquillo pesto

Sea Bream....15.50

Pan fried sea bream w green bean and vine cherry tomato salad, citrus vinaigrette

Baked Butternut Squash (v)....12.95

Baked butternut w mascarpone and coconut milk mousse, soya bean a la grecque

Home-Made Meat Tapas Board....13.95

Pork dumplings, spare ribs adobo, Thai chorizo, chicken yakitori and Japanese pancake

Home-Made Vegetarian Tapas Board (v)....12.95

Asparagus w chilli garlic butter, sweet potato beignet, crispy mozzarella, butternut squash and coconut milk quiche, soya bean a la grecque, watermelon and feta

SIDES

Endamame w chilli and sea salt...3.00

Asian greens w oyster sauce...3.00

Roasted butternut squash w humous...3.00

Grilled asparagus...3.00

Buttered Jersey Royal new potatoes...3.00

Creamy chive and garlic mash...3.00

Hand cut chunky chips w garlic aioli...3.00

Steamed jasmine rice...2.50

Rocket and parmesan w balsamic...3.00

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DESSERTS

Rhubarb Tart....5.95
w clotted cream

Green Tea and Vanilla Panna Cotta....5.95
w berry fruits in a ginger snap basket

Baked Apple Crumble....5.95
Bramley apple crumble w home made cinnamon ice-cream

Meringue Toblerone Soufflé....5.95
w vanilla ice-cream

Tiramisu Ice-Cream....5.95
Home made Tiramisu ice-cream w Tia Maria biscotti

Strawberry Trifle....5.95
w Thai sweet basil

Chocolate and Kahlua Cheesecake....5.95
w raspberry coulis

Local Cheeseboard....8.50
Barkham Blue, Spenwood, Waterloo and Wigmore w home made chutney and warm fruit and nut bread

Home-Made Petit Fours....2.00

COCKTAIL DESSERTS

Toblerone....5.50
A blend of Baileys, Tia Maria, Frangelico, honey, chocolate and ice-cream

Café Sckerato....5.50
Baileys, espresso and milk shaken over ice

Tropical Tango....5.50
A blend of Midori, Malibu, mango, banana, pineapple juice and ice-cream

TEAS AND ILLY COFFEES

Tea Pigs Herbal Teas....1.95
Filter Coffee....1.95
Espresso....1.95
Double Espresso....2.50
Cappuccino....2.25
Latte....2.50
Hot Chocolate....2.50
Floater Coffee....2.75
Liqueur Coffee....4.25

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