

Starters

Burrata 9

Broadbean Pesto, Basil Oil,
Preserved Lemon & Roasted
Almonds

Lobster Risotto 12

Diced Lobster Risotto,
Lobster Broth & Chives

Pan-Fried Scallops with Lemon Buerre Blanc 13

Sun-Dried Tomato & Basil Risotto 9

Harissa King Prawns Sautéed in Harissa Butter & Chives 10

Braised Beef Croquettes & Chilli Dip 12

Pesto Lemon Fried Baby Squid with Chilli Dressing 9

Garlic Baked Flat Mushroom, Spring Onion & Thyme Butter 9

From the Sea

Ginger & Garlic Seared Swordfish 19

Served with Mango Salsa, Avocado
Puree & Diced Beetroot

Sun-Dried Tomato Marinated Sea Bass Fillet 21

Prosecco Lemon Buerre Blanc Sauce,
Potato Hash, Shrivelled Spinach &
Dried Lavender Flowers

New Zealand Green Lipped Mussels 17

Poached in Chilli, Shallots,
Spring Onions White Wine
& Cream

Seafood Linguini 20

King Prawns, Baby Squid,
NZ Mussels & Cod Chunks Tossed
in Squid Ink Tomato Sauce

Salmon Confit 21

Slowly cooked & served with
Fennel Salad, Potato Hash &
Leek Ash Crème Fraîche

Lobster Thermidor 32

Half a Baked Lobster in Thermidor
Sauce, Garlic Tender Stem, Carrot
Kimchi Puree & Potato Hash

From the Grill

Creamy Tuscan Chicken Linguini 18

Tuscan-Spiced Chicken Pieces Tossed
in a Spinach & Creamy Garlic Sauce

Grilled Prime Scottish Ribeye Steak 35

Chunky Chips, Rocket & Cherry
Tomato Salad & Peppercorn Sauce

Flank Steak Tagliata 22

Salsa Verde, Ballooned Cherry
Tomatoes, Mango Salsa & Fennel Salad

Lamb Rack 24

British Lamb Rack Sliced into Cutlets,
Potato Hash, Carrot Kimchi Puree &
Sautéed Savoy Cabbage

Black & Blue Chicken 20

Flame Charred Chicken Supreme, Garlic
Tenderstem Broccoli, Potato Hash &
Cornish Blue Cheese Mornay

Pesto-Infused Salad Dressing 18

Garlic & Herb Marinated Chicken Supreme
on Top of Rocket Salad Consisting of Radish,
Cherry Tomatoes, Shallots & Pesto-Infused
Salad Dressing

Flame Grilled Fillet Steak Chunky Chips, Rocket & Cherry Tomato Salad & Peppercorn Sauce **38**

Vegetarian/Vegan

Aubergine Ragu 18

Rich Red Wine-Based Aubergine
Ragu, Accompanied with Fresh
Lasagna Sheets & Gorgonzola

Mediterranean Flatbread 18

Olives, Shallots, Red Pepper,
Gorgonzola, Spinach & Cherry
Tomatoes

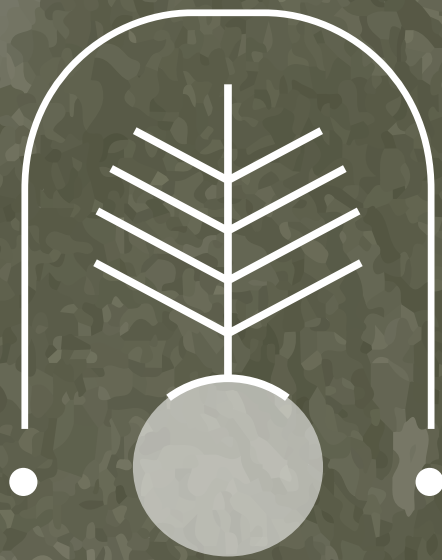
Charred Hispi Cabbage & Salt Baked Beetroot 17

Leek Ash Crème Fraîche, &
Burnt Citrus Sauce

Food Allergy or Intolerance?

Kindly notify your server about any allergies or intolerances before placing your order. While not all ingredients are listed on the menu, we can provide detailed information about the fourteen legal allergens upon request, regrettably, information about other allergens may not be available. Your understanding is appreciated.

All prices include VAT.



HUNGRY
OLIVE