

the dining room

Table d'hote Menu

2c £20.95 / 3c £24.95

Starters

Soup of the Day (V)

Marinated fillet salmon

Mixed leaf salad and dill sauce

Smoked chicken with mayo and mango

Mixed leaf salad and mango coulis

Grilled goats cheese with roast pears (V)

Roast walnuts, chicory salad and lemon honey sauce

Mains

Rump of lamb

Spinach, dauphinoise potato and thyme jus

Pan-Fried halibut fillet

Carrots puree, crush purple potato, baby carrots and white wine sauce

Ricotta cheese and spinach cannelloni (V)

Light tomato sauce and roasted cherry tomatoes

Desserts

Chocolate and orange torte

Served with berry compote

Meringue

Whipped cream, banana and passion fruit

Lite Bites

Soup of the Day	5
With a bread roll	
Grilled or Pan- Fried Tiger Prawns	9
With a garlic, chilli, lemon & parsley sauce and steamed rice	
Fried Chicken Tenders	6
Three marinated chicken tenders with a sriracha mayonnaise	
Calamari	6
Deep fried and served with harissa mayonnaise and lemon crisps	
Add Torpedo Prawns 5	
Large Crispy Chicken Wings	7
Four double-fried wings coated in our spice mix served with a hot sriracha chilli sauce	
Crispy Coconut Prawns	6
In coconut crumb, sweet chilli dipping sauce, cucumber, fresh mint & lime	

Arabic

Small Plates

Moutabel (V) **5**
With pitta bread

Hummus (V) **5**
With pita bread

Falafel (V) **5**
Spiced chickpea and broad bean cakes with mint yoghurt

Grilled Haloumi (V) **6**

Lebanese Mezze (V) **8**
Hummus, moutabel, labneh, kabis, loubia, falafel, khyar bi laban and pita bread

Mains

All mains served with Arabic rice and Arabic salad

Shish Taouk **14**
Chargrilled diced and spiced marinated chicken breast

Lahem Meshwi **16**
Grilled diced and spice marinated lamb

Kofta **15**
Minced lamb kebabs

Farrouj Musahab **16**
Grilled boneless baby chicken marinated with light spices

Arabic Mix Grill **18**
A skewer each of shish taouk, lahem meshwi and kofta

Samaka Harra **19**
Pan- fried fillets of sea bass with a spicy tomato pepper sauce

Sides each 3

Arabic Rice / Arabic Salad / Kabis / Khyar Bi Laban

Prices are inclusive of VAT. Service charge is not included.
All meat items on Arabic menu are Halal.

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Grills and Fish

All our steaks listed below are aged for up to 28 days
* Approximate weight uncooked

Rump Steak 7oz*	16
Fillet Steak 8oz*	26
Rib-Eye Steak 10oz*	18
Corn-Fed Chicken Breast	13
Cod in Batter	12

With skin on fries and mushy peas

Pan Fried or Grilled Fish

Fillets of Sea Bass	17
Fillet of Salmon	14
Dover Sole	38
Half a Lobster	18
King Prawn	each 3

Price is inclusive of one complementary side order

Sauces: peppercorn / creamy mushroom / béarnaise / hollandaise / ginger / soy / honey & spring onion / garlic / lemon & herb butter **£1.25**

Fusion Dishes

Kashmir Rogan Josh Curry

Caramelized onion & tomato, flavoured with cardamom & cloves. Medium heat.

Chicken **12** Beef **14**

Mangalore Malabar Curry

A delightfully gentle & aromatic tangy sauce flavoured with coconut & curry leaves. Medium heat.

Vegetable (V) **8** Tiger Prawns **14**

Stir Fry noodles

Wok fried noodles, sugar snaps, red pepper & Chinese cabbage in a traditional sa cha sauce, garnished with spring onion.

Chicken **12** Tiger Prawn **14**

Wok fried noodles, shitake mushrooms, spring onion, red pepper & Chinese cabbage in a soy & ginger sauce, garnished with fresh coriander

Vegetable (V) **8** Beef Fillet **14**

Pasta

Penne Principessa **9**

Sautéed aubergines with garlic & chillies in a tomato sauce, parmesan cheese & baby spinach

Linguine Napolitana

With chilli, garlic & mix peppers in a tomato & wine sauce

Prawn **14** Chicken **12**

Sides each 3

Chunky Chips, Skin-on Fries, New Potatoes, Mash Potatoes, Garlic Mash Potatoes, Sweet Potato, Sauté Potatoes, Steamed Basmati Rice

Green Beans, Peas, Broccoli, Spinach, Sauté Mushrooms, Grilled Tomatoes, Carrots, Onion Rings, Mixed Salad, Mixed Vegetables

Bread & Olives **6**

Selection of warm bread & home marinated olives with olive oil & balsamic vinegar

Barrel & stone Pizza

Rustic Classic (V) (VG)	9
Emilia Romagna tomato sauce, Fior di Latte mozzarella	
Simply Salami	12
Emilia Romagna tomato sauce, Fior di Latte mozzarella, Cortebuona salame Napoli	
Nice & Spice	12
Fiery Nduja sausage, Emilia Romagna tomato sauce, crushed garlic, Fior di Latte mozzarella, soft roasted courgettes, sweet red onion, peppadew peppers & fresh wild rocket.	

(VG) Try our dairy free Violife Cheese on the Rustic Classic or Garden Club for a complete Vegan option.

Gluten free?

Our pizzas are available with a 10" gluten free base. Although every effort is made to avoid cross contamination, they are prepared in the kitchen that uses gluten and so the finished pizza cannot be guaranteed to be completely gluten free.

Burgers

Beef Burger	7
Served in a glazed bun with ketchup, baby gem lettuce, tomato, gherkin and mustard	
Add cheese, bacon or onion rings 1each	
Buttermilk Chicken Burger	9
Spiced buttermilk fried chicken breast in a toasted glazed bun with mayonnaise, baby gen lettuce, tomato, BBQ sauce & homeslaw	
Add cheese, bacon or onion rings 1each	
Hot Vegan Burger (VG)	8
Seitan vegan chicken served in a vegan bun with vegan ranch sauce dressing, vegan buffalo sauce and slaw	
Burger Sides	each 3
Skin on fries / Cajun Sweet potato fries / Grilled Corn on the Cob with butter(V) / Homeslaw	

Salads

Caesar Salad	7
Crispy lettuce, crunchy croutons & parmesan shavings	
Add Chicken 5	
Avocado, Mozzarella & Plum Tomato Salad	8
Balsamic vinaigrette & basil pesto	

Desserts

Chocolate Fondant Pudding	5
With vanilla ice cream	
Sticky Toffee Pudding	5
With custard	
Belgian Chocolate Cheesecake	5
Exotic Fruit Plate	9
Mango and Papaya Plate	12
Mango & papaya	
Exotic Fruit Plate	9
Mango, pineapple, papaya, melon, grapes & dates	
Fresh Fruit Salad	6
Add a scoop of ice cream	2
Dairy Ice Cream 3 Scoops	5

ALLERGY ADVICE; Some of our dishes may contain ingredients which some people with an allergy or food intolerance may have a reaction to.

Please inform our staff before ordering if you suffer from any food allergies