

# MEZZES & SMALL PLATES

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*Home-baked Bread 3.5*

*Hummus (v) 5*

*Baba Ganoush (v) 6.5*

*Cheese Boreck (v) 6.5*

*Classic Falafel, tahini (v) 6*

*Lamb Boreck 6.5*

*Crispy Chicken Strips 7*

## STARTERS

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*Devon Crab Cakes, chili jam, coriander emulsion 9.5*

*Burrata & Heritage Tomato, aged balsamic, olive tapenade (v) 10.5*

*Salt Chilli Prawns, sriracha mayo 9.5*

*Garcia Style Octopus Salad, ratte potato, olives, lemon, paprika 10.5*

*Seared Scallops & Chorizo, green peas, samphire 12.5*

*Chicken Wings, Frank's hot sauce 8*

*Beef Fillet Tail, capers, gherkins, Dijon mustard, herbs, raw organic egg yolk 14.5*

*Tuna Tartare, soy, mirin, lime 11.5*

## SALADS

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*Classic Greek Salad (v) 12.5*

*Caesar Salad, soft boiled egg, anchovies, crispy bacon 11 / with Chicken 14*

*Grilled Asparagus Salad, baby spinach, Parma ham, parmesan flakes, poached egg & mustard dressing 13*

## SHARING PLATTERS

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*Mezze Platter 18*

*hummus, tzatziki, quinoa salad, lamb boreck, meatballs, merguez sausages*

*Vegetarian Mezze Platter 18*

*hummus, tzatziki, cheese boreck, falafel, quinoa salad*

*Seafood Platter 18*

*fried calamari, chilli prawns, crab cake, NZ mussels, aioli sauce*

(v) Vegetarian, (n) Nuts. For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask a member of our team. A 12.5% service charge will be added to your bill.

# GRILLED & FLAMED

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as it comes...

Chicken Skewer, saffron, soft herbs 10

Lamb Neck Skewer, Moroccan spices 12.5

Halloumi & Veg Skewer, pesto (v) 10.5

Rump of Lamb 14.5

BBQ Pork Ribs- full set 11.5

Grilled Fish of the day market price

Mix Grill Platter for two 39 / for four 76

Pork chop, lamb skewer, chicken skewer, merguez sausages, couscous & batata harrah

add: King Prawn Skewer 9 / add: Half a Lobster market price

## BURGERS

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served w/ chips

100% Prime Beef 12.5

Grilled Chicken & Cheese 13

Lobster & Crayfish 16

Portobello Mushroom & Goat's Cheese (v) 12

## STEAKS 28days or more dry aged

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All at 8oz

Fillet 23

Rib eye 17

Sirloin 18

Picanha (rump cap) 15.5

## LOBSTER FEAST

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served w/ coleslaw, fries & mixed leaf salad

Whole Lobster market price

w/ choice of: chermoula butter, saffron hollandaise or marie rose sauce

Half Lobster market Price

w/ choice of: bbq ribs/ harissa wings/ grilled chicken/ gambas

## MAINS

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Gnocchi Tomato & Burrata (v) 11.5

Chicken Tagine, steamed couscous 17

7 Vegetable Tagine, steamed couscous (v) 14.5

48hr Roast Lamb, potato mash, jus 16

Pan-fried Wild Sea Bass Fillet, potatoes, chorizo, rocket, lemon & lime aioli 16.5

Fish & Chips as it comes 13

Mussel Pot & Chips, Provançale or Mariniere style 13.5

## SIDES

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Rocket & Parmesan Salad 5

Mix Salad 4.5

Seasonal Greens 5.5

Jewelled Saffron Rice (n) 6

Batata Harrah 4.5

Avocado & Cherry Tomato Salad 5.5

Quinoa Salad 4.5

Buttered Couscous 4.5

French Fries 4.5

Creamy Mash Potato 5

SAUCES: Peppercorn / Béarnaise/ Chipotle Mayo/ Blue Cheese/ Tartare/ Frank's Hot