




À LA CARTE MENU




STARTERS




Soup of the day (V) <i>comfort in a bowl, served with warm bread & butter</i>	8.5
Caramelised goat cheese (V) <i>with beetroot, mixed leaf salad, orange, walnuts & balsamic glaze</i>	14.5
Classic Bruschetta (VG) <i>toasted bread topped with ripe tomatoes & basil</i>	8.5
Duck Liver Pâté <i>creamy pâté with mango chutney, toast, & salad</i>	11.5
Burrata <i>creamy burrata, rocket, tomatoes, ciabatta & balsamic vinegar</i>	14.5
Moules marinière <i>mussels in a creamy white wine sauce served with ciabatta bread</i>	11

NIBBLES



Crispy Squid <i>golden and crispy calamari rings served with a zesty lemon wedge and aioli dip</i>	7.5
Garlic Prawns <i>chilli, parsley, white wine & ciabatta</i>	9.5
BBQ chicken wings <i>tender chicken wings glazed in smoky BBQ sauce with spring onions & chillies</i>	8.5
Lamb Kofte <i>with pita bread, tzaziki, salad & pomegranate</i>	13.5
Hummus (VG) <i>glazed with a paprika olive oil dressing served with warm pita bread</i>	7.5
Halloumi fries (V) <i>crispy on the outside, delightfully chewy on the inside with harissa mayo dip</i>	7.5
Crispy chilli beef <i>strips of beef tossed in a spicy chilli glaze, tossed with cashews & chillies</i>	8.5
Chicken Satay <i>grilled chicken skewers with satay sauce</i>	8.5
Padron peppers (VG) <i>blistered green peppers with sea salt</i>	7.5
Watermelon Salad (VG) <i>feta cheese, pine nuts & mint</i>	8.5
Chicken gyoza <i>soy sauce, sesame seeds, chilli & onions</i>	8.5
Zucchini Fritti <i>with garlic mayo</i>	11

MAINS



Tuna Niçoise <i>with new potatoes, french beans, eggs, olives, cucumber, red onion & anchovies</i>	26.5
Butter Chicken Curry <i>with Naan bread, coriander & coconut rice</i>	21.5
Chicken Bacon Avocado Salad <i>with green lettuce, tomato, cucumber & honey mustard dressing</i>	22.5
Traditional Fish & Chips <i>golden battered cod served with mushy peas & tartar sauce</i>	21
Pork Sausage & Mash <i>served with creamy mash, mixed greens & homemade onion gravy</i>	17.5
Spring Risotto (V) <i>asparagus, peas, radish, spinach in a creamy parmigiano risotto</i>	18
Porchetta <i>slow roasted belly pork, cauliflower purée, roasted cauliflower, spring veg & red wine jus</i>	25
Malaysian Curry (VG) <i>with sweet potato, aubergine, spinach, pak choi & coconut rice</i>	18.5
Beef Burger <i>beef patty with cheddar, gherkins, tomatoes, lettuce, confit onions, burger sauce & fries</i>	21.5
10oz Rib-Eye Steak <i>tender steak with tomatoes, portobello mushroom, herb butter & chips</i>	35
Lamb Shoulder <i>tender lamb served with crushed new potatoes, greens & rosemary gravy</i>	26.5
Spaghetti Bolognese <i>served with a rich ragù sauce, basil & Parmesan</i>	19
Carbonara <i>creamy spaghetti with pancetta, egg, cream, parsley & Parmesan</i>	20
Buttermilk chicken burger <i>lettuce, garlic mayo, gherkins, tomato & fries</i>	19
Grilled Sea Bass <i>with Bombay potatoes, wilted spinach, garlic & yoghurt raita</i>	24.5
Creamy Mussels <i>with smoked bacon, cream, apple cider served with fries</i>	18


Please inform a member of staff for any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill.



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PIZZA




Margherita (V) <i>homemade tomato sauce, basil & mozzarella</i>	13
Vegetariana (V) <i>homemade tomato sauce, bell peppers, vegetables & mozzarella</i>	15.5
Pepperoni <i>pepperoni, tomato sauce, basil & mozzarella</i>	15.5
Ham & Mushroom <i>ham, mushroom & mozzarella</i>	15.5
Jak's <i>chicken breast, bell peppers, homemade tomato sauce & mozzarella</i>	15.5
Knightsbridge (V) <i>sautéed spinach, mushrooms & goat cheese</i>	16.5
Quattro formagi (V) <i>blue cheese, parmigiano, pecorino, mozzarella & tomato sauce</i>	16
Quattro Stagioni <i>prosciutto, peppers, mushrooms, tomato, mozzarella & artichokes</i>	16
Parma Ham <i>rocket, tomato sauce, mozzarella, parmigiano & Parma ham</i>	16.5
Burrata & Mortadella <i>tomato sauce, mortadella, burrata, herb oil & toasted pistachio</i>	18.5

SIDES



Ciabatta bread	2.5	New Potatoes	7.5
Olives	7.5	Tender stem chilli broccoli	6.5
Chips/ Fries/ Sweet Potato	7.5	Garlic Bread	7.5
Greek Salad	9.5	Tricolore salad	9.5

PLATTERS



Baked Camembert <i>mango chutney, garlic, rosemary, croutons & salad</i>	17
Cured Meat <i>Parma ham, mortadella, chorizo, salami & toasted ciabatta</i>	18
Cheese Platter <i>brie, pecorino, blue cheese, goat's cheese & toasted ciabatta</i>	18
Mixed Platter <i>Parma ham, salami, brie, peccorino & toasted ciabatta</i>	19

DESSERTS



£8.5 each

Sticky Toffee pudding <i>& vanilla ice cream</i>
Toasted waffle <i>caramelised banana, toffee sauce & vanilla ice cream</i>
Chocolate orange brownie <i>& vanilla ice cream</i>
Tiramisu <i>with chocolate sauce</i>
Fruit Salad <i>with honey</i>
Ice cream <i>vanilla, strawberry & chocolate</i>

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