

# A La Carte



## Starters

### Harissa King Prawns 11

(De-Shelled then sauteed with shallots, harissa butter & Chives)

### Chaudree De Palourdes 12

(Creamy white wine based soup simmered with fresh Palourde Clams, fresh parsley and warmed Baguette)

### Chicken Kebab 12

((Marinated Chicken Breast, Fresh chilli, Red onion, Garlic yogurt and spices from the mediterranean served with fresh Garlic Aoli)

### Lobster Risotto 12

(Diced Lobster risotto, Lobster Bisque & Chives)

### Tempura Battered Frogs Legs 11

(Lightly Battered with Garlic Aoli & Crispy Kale)

### Grilled Halloumi with Quince and Figs sauce 9V

### King Scallops 13

(Pan-Fried king scallops, Lemon caper Butter & Garden Pea Puree)

### Braised Beef Croquettes 12

(12hour braised Beef Brisket breadcrumb and served with Chilli Dipping sauce)

### Spinach & Ricotta Ravioli with Romesco sauce and Pine nut topping 11 V

### Char Grilled Octopus 15

(Braised then flashed on open coals dressed with Olives, Sun-Dried Tomato's, Red Chilli & Preserved Lemon)

### Duck Rilette 11

(Slow cooked Duck Leg Shredded then set with duck fat. Served cold with Warm Bread)

### Vegan Tartar 10

(Beetroot & Quinoa Tartar, roasted Squash and Carrot coolie, Avocado salsa)

### Burrata 10 V

(Avocado Salsa, Rainbow Cherry tomato's & balsamic reduction)

## Mains from the Ground

### Chilli Buttered Baby Corn 17

(Baby Corn, Shallots, Pine nuts & Chives sauteed in chilli butter with Lime Zest Cream Cheese)

### Wild Mushroom Rigatoni 20

(Sauteed Wild Mushroom, Asparagus Shards, tossed with Rigatoni in creamy garlic sauce and truffle oil)

### Sicilian Pesto Pasta with Fried Capers 18

(Spaghetti, tossed with Sun-dried tomato Pesto, Fried Capers, Lemon, Fresh Parsley & Breadcrumb Topping)

### Orzo Pasta Salad 17

(Herby orzo pasta, Sun-Dried Tomato's, Shallots, Olives, Baby leaf, White Truffle dressing & Balsamic glaze)

### Roasted Cauliflower Hash served with avocado salsa, Sautéed spinach, and Mushrooms 18

## Mains From the Sea

### Seafood Spaghetti 22

(Chunks of Squid, Clams & Prawns Cooked slowly in tomato ragu, Chilli & Wine then tossed in Spaghetti)

### Scallop & Monkfish Spaghetti 26

(Pan Fried Scallops, Poached Monkfish Tail then presented on top of creamy Garlic Spaghetti)

### Grilled Swordfish Steak 23

(Lime Thyme sauce, Potato Gratin and grilled Asparagus)

### Pan Fried Sea bass Fillet 25

(served with Crab Mash, Mediterranean Ratatouille & Shallot Dressing)

### Roasted Cod loin and Romesco sauce with Braised Chicory, Olive & Almond Dressing 26

### Salmon Supreme 24

(Pan-seared Salmon fillet, Potato Gratin, spinach & Tarragon sauce)

### Fennel, Garlic & Chilli stuffed Jumbo Prawns 38

(Served with Avocado Salsa, Steak cut Chips & Harissa Mayo)

### Half Jumbo Lobster Thermidor 65

(Half a Jumbo Sized lobster filled with Thermidor Sauce, Grilled Asparagus, Mediterranean Ratatouille & Ballooned Cherry Tomato's)

## Mains From the Grill

### Creamy Tuscan Chicken Rigatoni 22

Tuscan spiced chicken breast meat, tossed in a spinach & creamy tomato garlic sauce)

### Black & Blue Chicken 23

(Flame Charred chicken Breast, Grilled asparagus, Potato Gratin & Blue Cheese sauce)

### Lamb Rack 26

(Sliced into cutlets then served with Potato Gratin, Baby Roasted Turnip, Baby Heritage Carrot, Celeriac Puree & Bone Marrow Gravy)

### Lamb Kleftiko 28

(Slowly cooked Lamb Shank served with Mash Potato)

### Duck Confit 35

(slow cooked half Duck confit, Braised Red Cabbage, Potato Gratin, Baby Roasted Turnip, Celeriac Puree & Port Wine Cherry Jus)

### Prime Scottish Ribeye Steak 38

(served with Steak cut Chips, Peppercorn Sauce, Grilled Shallots & Ballooned Cherry Tomato's)

### Prime Scottish Fillet Steak 42

(Served with Steak cut Chips, Peppercorn Sauce, grilled shallots & Ballooned Cherry Tomato's)

### Half A Baked Lobster £25

## Sides

### Grilled Asparagus 6

### Creamy Sautéed Spinach 5

### Mash Potato 4

### House Side Salad 4

### Steak Cut Chips 4

### Bread & Hungry Olives 6

### Bread & Butter 3.5

### Buttered Baby Corn 4



HUNGRY  
OLIVE