

À LA CARTE MENU

By Chef Sonakshi



T O B E G I N

Kalamata Olives	(v)(vg)	3.5
Infused with lemon, garlic and sumac		
Soup of the Day		8.5
Chefs' choice, please enquire		
Freshly Baked Rustic Breads	(v)	6.5
Served with confit of garlic and basil infused butter		
Firecracker Chicken		10.5
Chefs crispy fried chicken in a sweet and sour chilli sauce, with cucumber slaw, citrus dressing and toasted sesame seeds		
Grilled Nectarines, Buffalo Mozzarella and Rainbow Tomatoes	(v)	10.5
With micro basil and balsamic dressing		
Peri Peri King Prawns		9.5
With roasted Mediterranean vegetables, avocado and lemon pea puree, cucumber ribbons and dill		
Arancini		9.5
Ham and cheese filled Italian rice balls with béchamel, mustard aioli and dressed pea shoot salad		
Blackened Aubergine Falafel	(vg)(v)	9.5
Served with green herb tahini and pomegranate molasses		

M A I N C O U R S E

Parma Ham Wrapped Chicken Breast		18.5
With butternut squash puree, parmentier potato, goats' cheese bonbons and a sweetcorn and tomato salad		
Filo Wrapped Hake Fillet		19.5
With a coconut curry sauce, sautéed bok choi and lemongrass		
Roasted Red Pepper Risotto	(v)	16.5
With fried harissa cauliflower and spiced tomato		
Ribeye Steak		25.5
Grilled portabello mushroom, cherry vine tomatoes and hand cut chips add peppercorn sauce 3.5 - chefs recommendation, medium rare -		
Lamb Rump		18.5
With confit potatoes, carrot puree, cavalo nero, seared cherry tomatoes and red wine jus		

S I D E S

Seasonal Greens (chef's choice please enquire) 3.5 . Hand Cut Chips with Maldon Salt 3.5 . Flash Fried Goats Cheese with Sweet Chilli [g!] [e] [m] 5.5 . Wyvern Garden Seasonal Salad 3.5 . Peppercorn Sauce | Chimichurri 3.5 . Creamed Potato 3.5