

## PRIVATE EVENTS- TAILORED TO YOUR OCCASION.

Celebrate in style with a bespoke private dining experience, tailored to your occasion.

For enquiries, please speak with a member of our team or contact us at [reservations@theterrace.uk](mailto:reservations@theterrace.uk)

## FOR THE TABLE

### Rosemary & Sea Salt Focaccia £6.95

Basil pesto, olive oil, aged balsamic

### Citrus-Marinated Olives £4.95

Herbs, sherry vinegar

### Avocado, Mushroom & Almond Pâté £6.95

Truffle cream cheese, toasted brioche

### Crispy Lotus Stem £6.50

Sichuan caramel, black vinegar, chilli crisp, sesame

### Palermo Arancini £6.50

Smoked cheese, spinach, wild mushroom, romesco

## THE TERRACE GRAND SUNDAY

Every Sunday, 12 pm to 6 pm – an elevated roast experience featuring prime beef, Cotswolds lamb, roasted chicken, a vegan Wellington and our indulgent Yorkshire Feast.

## STARTERS

### Smoked Tomato & Lemongrass Soup £8.50

Coriander oil, citrus espuma, toasted sourdough

### Avocado Ceviche £11.50

Avocado, tomato, white onion, coriander, lime olive oil, habanero chilli, fresh mango salsa, togarashi, taro root chips

### Seared Scallops £14.95

Peas, garlic butter, cauliflower purée, coral tuile

### Teppanyaki Chicken £10.50

Pan-seared chicken thigh ponzu, sesame, scallions

### Rosemary & Citrus Duck Breast £13.50

Mushroom and almond pâté, asparagus spears, pan jus

### Smoked Salmon Tartare £14.00

Avocado, quinoa, herb oil, lemon

### Asian Herb Pesto Chicken Wings £9.00

Double-fried wings, herb pesto glaze, lime, coriander cream

### Kaffir Lime Tiger Prawns £12.50

Crumbed prawns, kaffir lime, kimchi, honey-chilli nam jim

### Heirloom Tomato Burrata £10.50

Caramelised pears and rosemary compote, citrus, toasted sourdough

### Bourbon-Smoked BBQ Pork Ribs £12.50

Bourbon glaze, cornbread

### Pyefleet Oysters

Served cold and natural with lemon and shallot mignonette  
£3.50 each | 3 for £10.00 | 6 for £18.00

### Oyster Trio

Served hot with your choice of garlic butter, gochujang, or 'nduja  
3 for £12.00 | Add extra oysters £4.00 each

## MAINS

### Burmese Red Khow Suey £18.00

Coconut curry, fried garlic and onions, spring onions, roasted peanuts, steamed rice, coriander, crispy noodles, chilli oil  
Add tofu +£3.50 | chicken +£3.50 | prawns +£4.50

### Korean Chilli Riee Noodles £17.00

Rice noodles, gochujang, peppers, onions, spring onions, toasted cashews  
Add tofu +£3.50 | chicken +£3.50 | prawns +£4.50

### Risotto Cacio e Pepe £19.50

Creamy Arborio rice, Pecorino Romano, toasted hazelnuts, wild rocket

### Mediterranean Tofu Steak £20.50

Harissa and vegan yoghurt-marinated tofu, cumin pilaf, paprika-infused sauce, coriander seed crusted french beans

### Classic Fish and Chips £20.95

Beer-battered cod, minted pea mash, triple-cooked chips, lemon-dill tartare sauce

### Seamorza & Thyme Chicken £21.50

Creamed spinach, orzo pasta, maple-chilli roasted baby carrots, thyme mushroom sauce

### Pan-Fried Honey, Lime & Paprika Salmon £23.50

Zesty lemon risotto, smoked chilli-lime butter, fresh crispy finocchio, grilled asparagus

### Roast Fillet of Seabass £24.95

Lemon-dill marinated seabass, young soy bean and pea ragout, saffron shrimp velouté, citrus fennel salad

### Apricot & Red Wine Lamb Shank £28.00

Apricot and cumin pilaf, roasted baby carrots, shoestring potatoes, rosemary cherry jus

### Broiled Double Lobster Tail £44.00

Creamy chive mashed potatoes, Champagne beurre blanc, grilled asparagus, fennel salad

## ROAST & GRILL

### Kingmaker Burger £21.00

Double-stacked Wagyu beef patties, gem lettuce, tomato, sautéed onions, crispy bacon, cheddar, signature sauce, seeded brioche bun, triple-cooked chips

### Korean Gochujang Chicken Burger £19.50

Grilled chicken glazed in spicy-sweet gochujang, iceberg lettuce, kimchi slaw, garlic-sesame mayo, pickles, cheddar, seeded brioche bun, triple-cooked chips

### Madras Curry Smoked Jackfruit Burger £18.50

Sautéed onions, vegan mayo, lettuce, tomato, vegan cheese, vegan brioche bun, triple-cooked chips

## AUBREY ALLEN GRASS-FED BEEF

All served with triple-cooked chips and Galion broccoli.

Sirloin (8 oz) — £30.00

Fillet (7 oz) — £36.00

Ribeye (8 oz) — £32.50

Sauces – £3.75 each  
Peppercorn | Red wine jus | Blue cheese | Mushroom

## SIDES

Creamy Truffle-Scented Baked Orzo £7.50  
Add bacon +£2.00

Truffle & Parmesan Chips £7.00

Fresh Green Salad £6.50

Truffle Mashed Potatoes £5.95

Charred Broccoli with Lime & Coriander Oil £5.95

Burnt Garlic Stir-Fried Greens £5.50

Creamy Spinach £5.50

Triple-Cooked Chips £5.50

Garlic Pilaf Rice £4.75

Vegetarian, Vegan and Gluten Free menu available on request.

Please inform your server of any allergies or intolerances before placing your order. Detailed allergen information is available on request. A discretionary optional service charge of 10% will be added to your bill.

## THE TERRACE AFTERNOON TEA

Inclusive of a choice of high-quality fine teas and blends, or Americano. Minimum 2 people

£34.95 PER PERSON

### Savouries

Truffle egg mayo, baby spinach, sun-dried tomato, watercress lettuce, white bread

Ratatouille, herb mayo, baby gem, cheddar, focaccia

Slow-cooked chicken, sweetcorn, onion & thyme relish, baby gem, brown bread

Smoked salmon, dill cream cheese, rocket, white bread

### Freshly Baked Scones

A choice of plain or fruit scones served with fresh Cornish clotted cream and homemade strawberry jam.

### Pâtisserie

#### Mango & Passionfruit Mousse

Mango & passion compote, Vanilla sablé, Vanilla Crème

#### Dark Cherry Élat

Dark Chocolate mousse, Chocolate sablé, Cherry compote

#### Pistachio & Vanilla Cake

Pistachio sponge, Pistachio and vanilla ganache, crushed pistachio

#### Velvet Citron

Lemon Crèmeux, Red velvet sponge, Crème au citron

## Champagne Afternoon Tea

Inclusive of a glass of premium Champagne. Minimum of 2 people

£47.95 PER PERSON



## GIFT VOUCHERS

Delight someone special with a curated experience at The Terrace, from elegant dining and afternoon tea to expertly crafted cocktails. Speak with a member of our team to create an unforgettable occasion.