



À LA CARTE MENU

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

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

Chilli Fries £7.50

Triple-cooked chips, smoked chilli-tomato glaze, toasted sesame, spring onion.

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

Crispy Lotus Stem £9.95

Sichuan caramel, black vinegar, chilli crisp, sesame.

Teppanyaki Chicken £10.50

Pan-seared chicken thigh ponzu, sesame, scallions

Heirloom Tomato Burrata £10.50

Caramelised pears and rosemary compote, citrus, toasted sourdough

Rosemary & Citrus Duck Breast £13.50

Mushroom and almond pâté, asparagus spears, pan jus

Avocado Ceviche £11.50

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

Kaffir Lime Tiger Prawns £12.50

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

Bourbon-Smoked BBQ Pork Ribs £12.50

Bourbon glaze, cornbread

Seared Scallops £14.95

Peas, garlic butter, cauliflower purée, coral tuile

Smoked Salmon Tartare £14.00

Avocado, quinoa, herb oil, lemon

MAINS

Burmese Red Khaw 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 Rice 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
Warm Soja Bean and Green Pea Salad £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 Éclat

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.