

ALL DAY MENU

●●●● **Okra fries 6.50**
with sweet tamarind chutney

●●●● **Olives 4.50**
marinated in rosemary, lemon, and garlic

●●● **Artisan breads selection 6.50**
with homemade garlic herb butter, olive oil and balsamic vinegar

●●● **Truffle arancini balls 4.95**
truffle scented arborio rice, twisted with peppers and served with paprika aioli

●●●● **Pollo Picante 5.50**
Bolivian-style chicken in a spicy remoulade

STARTER

●●●● **Crispy lotus stem 7.95**
with Tuscan peppers in a sweet and sour sauce

●●●● **Mediterranean burrata 7.95**
with basil crostini, plum tomatoes, and olive dust

●●●● **Sticky chicken wings 7.95**
spicy sticky sauce, served with mixed fresh salad

●●●● **Yakitori chicken 8.50**
marinated in umami sesame sauce, served with scallions and a chilli mayo dip

●●●● **Mayfield duck breast 8.95**
orange glazed, served with asparagus spears, charred orange and cranberry sauce

●●●● **Thai-inspired beef salad 10.50**
grilled tender beef slices in Thai dressing with radicchio, rocket, Kenya beans, cherry tomatoes, red radish and roasted peanuts

●●●● **Caramelised coral butter scallops 13.50**
with fragrant polenta, young soja beans, crispy pancetta, and red radish

●●●● **Smoked salmon and cream cheese cigars 10.95**
Smoked salmon asparagus rolls with cream cheese, Hollandaise sauce, and capers on a bed of pickled cucumber

●●●● **Sichuan pepper prawns 8.95**
tempura battered prawns with a lemon Sichuan pepper sauce

●●●● **Gremolata prawns 9.95**
pan-seared king prawns crusted in parsley and parmesan, served with pesto guacamole, paprika aioli and corn salsa

MAINS

●●●● **Grilled eggplant 16.95**
eggplant slices marinated in homemade spices accompanied with cumin and onion scented pilaf rice salsa Roja sauce crispy eggplant strings and pomegranate pearls

●●●● **Tsuivan Mongolian rice noodles 15.50**
vegan Mongolian rice noodles and aromatic stir fry vegetables with tofu

●●●● **Asparagus mascarpone risotto 16.25**
tarragon spiced Arborio rice with mascarpone quenelle, seared asparagus spears, cherry tomatoes and garden baby roquette

●●●● **Khow suey 13.00**
Burmese-style coconut curry with fried garlic, onion, roasted peanuts and finished with chilli oil. Choose between rice or noodles.
Add Kai-chicken 2.95 / Add Koong-prawns 3.95

●●●● **Chicken penne pomodoro 16.95**
Thymol chicken pasta in a garden tomato sauce with fresh basil, olives and golden Greek peppers

●●●● **Harissa Chicken - 17.95**
charred chicken breast with fried garlic and garbanzo beans, wild asparagus, cucumber labneh and sofrito sauce, served with sage confit potatoes

●●●● **Fish and Chips 16.95**
Beer battered British cod with triple cooked chips, mushy peas and tartare sauce

●●●● **Lobster Thermidor linguine 25.95**
French classic lobster tails, shallots, mushrooms, king prawns infused with brandy and finished with saffron foam

●●●● **Wild black mangosteen branzino 19.95**
roasted seabass marinated in sundried mangosteen, coconut and lemongrass broth, served with Kenya beans and parsley rice, and finished with garlic oil

●●●● **Scottish salmon 18.50**
grilled salmon fillet with garlic, spinach, asparagus and cherry tomato sauce, served with fluffy chive mashed potatoes

●●●● **Rosemary and Malbec braised lamb shank 23.50**
with prunes and dates chutney, and baby carrots, served with saffron risotto

ROAST & GRILL

●●●● **King Maker Burger 19.95**
wagyu and brisket beef patty coated in 24 carat edible gold with caramelised onions, lettuce, plum tomatoes and a side of cheddar cheese sauce served in a brioche bun with triple cooked chips

●●●● **Colonnade Burger 16.95**
beef patty with Montrey Jack cheese and pickles served in a brioche bun with triple cooked chips

●●●● **Cajun chicken Burger 16.95**
with basil mayo, Emmental cheese, lettuce, mint, cucumber labneh and tomatoes served in a brioche bun with triple cooked chips

●●●● **Redefine vegan Burger 16.95**
plant-based patty with vegan cheese, star anise infused onions, pickles, lettuce and tomatoes, served in a vegan bun

FINEST QUALITY GRASS-FED AUBREY ALLEN BEEF

All served with triple cooked chips and Galion broccoli

●●●● **Sirloin (8 oz) 26.50**

●●●● **Fillet (7 oz) 31.95**

●●●● **Ribeye (8 oz) 28.50**

SAUCES 3.50

●●●● **Bearnaise** ●●●● **Rosemary red wine jus** ●●●● **Peppercorn sauce** ●●●● **Blue cheese sauce** ●●●● **Wild mushroom sauce**

SIDES

●●●● **Sautéed spinach with garlic 4.00**

●●●● **Truffle scented mashed potatoes 4.50**

●●●● **Baked asparagus 5.00**
with Hollandaise sauce

●●●● **Grilled vegetable with garlic and onion pod 4.75**

●●●● **Broccoli cooked to order 3.95**
(Baked/ steamed / sautéed)

●●●● **Fresh green salad 3.95**

●●●● **Truffle and parmesan chips 5.50**
vegan by request

●●●● **Blistered cherry tomatoes in balsamic reduction 4.50**

●●●● **Sweet and sour sesame beans 3.95**

●●●● **Soja beans and peas warm salad 4.95**

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 10.00 % will be added to your bill.

● Vegetarian ● Vegan ● Gluten Free