

# ALL DAY MENU

●●● Okra Fries 7.00  
Sweet tamarind chutney

●●● Pickled Chilli Olives 4.50

● Rosemary and Sea Salt Focaccia 6.95  
Sundried tomato and basil pesto

● Tex-Mex Arancini 6.00  
Arborio rice, jalapeño, creamy cheese dip

●●● Golden Plantain Chips 5.00  
Japanese Togarashi seasoning

## STARTERS

●●● Crispy Lotus Stem 9.00  
Sweet and sour sauce, toasted onion seeds

● Chestnut & Cranberry Duck 10.95  
Citrus-braised rainbow carrots, chestnuts, cranberries, wild rice pilaf

Herb Semolina Crusted Scallops 14.00  
Pea purée, smoked corn kernels, lemon caper butter

Roasted Honey Mustard Chicken 9.50  
Orange mustard glaze, fresh green salad

Wagyu Beef Carpaccio 15.00  
Sliced Wagyu sirloin, pink peppercorn, Himalayan salt, lime juice, shaved Parmesan

Sichuan Prawns 11.00  
Zesty lemon Sichuan pepper sauce

Smoked Salmon and Quail Scotch Egg 11.50  
Dill cream cheese, lettuce

● French Onion Soup 8.50  
Twice-baked Gruyère, brioche toast

## MAINS

● Thyme Roasted Chicken Supreme 20.95  
Creamy garlic mash, grilled vegetables, pan jus

● Yuzu Lime and Dill Cod Fillet 22.50  
Puy lentil rice, raw mango coconut purée, braised bok choy, pickled silver shallots

Blackened Asian Glazed Salmon 23.50  
Garlic rice, sautéed greens, kimchi salad, sesame, scallions

●● Burmese Khow Suey 17.00  
Coconut curry, fried garlic onions, roasted peanuts, steamed rice, cucumber peanut salad  
Add Kai-chicken 2.95 / Add Koong-prawns 3.95

Classic Fish and Chips 18.50  
Beer-battered cod, minted green pea mash, triple-cooked chips, lemon dill tartar sauce

●●● Alba White Truffle and Porcini Risotto - 18.50  
Chestnut ragout, Parmesan dust, shimeji

●●● Sumac Celeriac Steak 18.00  
Wild rice pilaf, pan-roasted beans, red cabbage, carrot kimchi salad, roasted bell pepper sauce

●●● Pad Thai Rice Noodles 17.00  
Crunchy vegetables, tangy sauce, spring onion, toasted peanuts, cilantro

## ROAST & GRILL

● Herb Crusted Grass-Fed Lamb Chops 27.95  
Risotto Milanese, smoked green peas, roasted garlic baby potatoes, mint jus

Broiled Double Lobster Tail 42.00  
Lime marinade, garlic mashed potatoes, grilled asparagus, lemon caper butter cream sauce

Pulled BBQ Chicken Burger 18.25  
Baby gem lettuce, onions, Gruyère, pickles, tomatoes, seeded brioche bun, triple-cooked chips

●● Madras Curry Smoked Jackfruit Burger 17.00  
Sautéed onions, vegan mayo, lettuce, tomatoes, vegan cheese, seeded brioche bun, triple-cooked chips

Kingmaker Burger 19.00  
Double stack Wagyu beef patty, gem lettuce, tomatoes, sautéed onions, crispy bacon, cheddar cheese, signature sauce, seeded brioche bun, triple-cooked chips

## FINEST QUALITY GRASS-FED AUBREY ALLEN BEEF

All served with triple-cooked chips and Galion broccoli.

Sirloin (8 oz) 29.00

Ribeye (8 oz) 32.00

Fillet (7 oz) 34.50

## SAUCES 3.50

● Peppercorn Sauce

● Red Wine Jus

● Blue Cheese Sauce

● Mushroom Sauce

## SIDES

Fresh Green Salad 4.50  
●●

Broccoli Cooked to Order 4.50  
●●●

Baked Asparagus 5.50  
with Hollandaise  
●●

Roasted Garlic Baby Potatoes 4.50  
●●

Truffle Mashed Potatoes 5.95  
●●

Quail Scotch Eggs with Harissa Mayo 7.00

Triple-Cooked Chips 5.50  
●

Truffle and Parmesan Chips 7.00  
●

Grilled Vegetables 5.00  
●●

Please 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% will be added to your bill.

● Vegetarian ● Vegan ● Gluten Free