ALLDAYMENU

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

Classic Fish

and Chips 18.50

Beer-battered cod, minted green

pea mash, triple-cooked chips,

lemon dill tartar sauce



STARTERS



Crispy Lotus Stem 9.00

Sweet and sour sauce, toasted onion seeds

> Wagyu Beef Carpaccio 15.00

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

Chestnut & Cranberry Duck 10.95

Citrus-braised rainbow carrots, chestnuts, cranberries, wild rice pilaf

> Sichuan Prawns 11.00

Zesty lemon Sichuan pepper sauce

Herb Semolina Crusted Scallops 14.00

> Pea purée, smoked corn kernels, lemon caper butter

Smoked Salmon and Quail Scotch Egg 11.50

Dill cream cheese, lettuce

Roasted Honey Mustard Chicken 9.50

> Orange mustard glaze, fresh green salad

French Onion Soup 8.50

Twice-baked Gruyère, brioche toast



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

MAINS

Sumac Celeriac

Steak 18.00

Wild rice pilaf, pan-roasted beans, red cabbage, carrot kimchi salad, roasted bell pepper sauce

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

Pad Thai Rice Noodles 17.00

Crunchy vegetables, tangy sauce, spring onion, toasted peanuts, cilantro

Chestnut ragout, Parmesan dust, shimeji

Alba White Truffle and

Porcini Risotto - 18.50

ROAST & GRILL



Risotto Milanese, smoked green peas, roasted garlic baby potatoes, mint jus

Madras Curry Smoked

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

Lime marinade, garlic mashed potatoes, grilled asparagus, lemon caper butter cream sauce

Kingmaker Jackfruit Burger 17.00 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

triple-cooked chips

Pulled BBQ Chicken

Burger 18.25

Baby gem lettuce, onions, Gruyère,

pickles, tomatoes, seeded brioche bun,

Peppercorn Sauce

Broccoli Cooked

to Order 4.50

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

SAUCES 3.50

Fillet (7 oz) 34.50

Red Wine Jus

Blue Cheese Sauce

Mushroom Sauce

SIDES

Baked Asparagus 5.50

with Hollandaise

Roasted Garlie Baby Potatoes 4.50

Truffle Mashed Potatoes 5.95

Quail Scotch Eggs with Harissa Mayo 7.00

Fresh Green

Salad 4.50

Triple-Cooked **Chips 5.50**

Truffle and Parmesan Chips 7.00

Grilled Vegetables 5.00



-00000-

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.



