SMALL PLATES – MENU

Our tapas styled bowl food provides a light alternative to a full meal without the need for formal seating. A few of our most popular dishes from our collection:

FISH
Monkfish coconut curry on a bed of jasmine scented rice
Fillet of salmon with an orange, chilli and soya dressing
Roasted sea bass on samphire with a lemon beurre blanc
Charcoal grilled blackened cod with Jerusalem artichoke puree
Beetroot and horseradish cured ocean trout with preserved lemon crème fraiche
Soft shell crab with wasabi mayonnaise

MEAT
Marinated lamb on minted pea with a garlic mint jelly
Barbecue beef short rib with paprika dusted potato skins
Chicken tikka masala on basmati rice with a mini poppadom and mango chutney
Spiced pork, crispy ginger and crushed green apple
Bangers and mash with a rich onion gravy and creamed horseradish mash
Miso wagyu beef rump with garlic chips and wasabi butter
Chicken caesar salad tossed in a light dressing with fresh parmesan
Fresh tuna nicoise, Jersey royal new potatoes, black olives, tomatoes, quails eggs and capers

VEGETARIAN
Fresh spinach and ricotta tortellini served with a sage butter
Pea, mint and ricotta falafels with tzatziki
Roasted beetroot, truffled goat’s cheese, quince and pistachio
Wild mushroom lasagne with a chervil beurre blanc
Greek salad with feta cheese, black olives in aged balsamic dressing
Asparagus risotto topped with parmesan shavings
Butternut squash & chestnut crumble with sweet potato & red onions