



A LA CARTE MENU

SNACKS

ANTIPASTO £13

HOUSE OLIVES (VG) £5
MARINATED OLIVES/MALDON SEA SALT

AURUM BREAD BASKET (V) £9
SELECTION OF BREAD / GARLIC BUTTER / LEMON OLIVE OIL/
WHIPPED BUTTER (3) (9) (14)

MALDON OYSTERS £6
REDWINE SHALLOT VINEGAR (A) (5) (13)

STARTERS

SOUP OF THE DAY £10
CHEF'S SEASONED SOUP, SERVED WITH SOURDOUGH BREAD & BUTTER. (3) (9)

CRISPY DUCK SALAD £14
CRISPY AROMATIC DUCK, MIXED LEAVES & LETTUCE, PECAN NUTS & ASIAN STYLE DRESSING
(A) (1) (3) (8) (9) (10) (11)

BURRATA £13
CREAMY BURRATA WITH HERITAGE TOMATO, BASIL PESTO SAUCE, TOMATO PEARLS & BALSAMIC
GLAZE. (9) (12)

CHILLY CHICKEN WINGS £13
CRISPY CHICKEN WINGS, CHILLY GLAZE, SPRING ONIONS, SESAME SEED & FRESH CORIANDER.
(3) (6) (8) (9) (11) (12)

CRAB RAVIOLI £14
HANDMADE PASTA FILLED WITH DELICATELY SEASONED CRAB, SERVED WITH A SILKY BISQUE SAUCE & CAVIAR.
(3) (4) (5) (6) (9) (10)

CRAYFISH & KING PRAWN COCKTAIL £13
CRAYFISH, KING PRAWNS, CRISPY BABY GEM, AVOCADO PURÉE WITH CLASSIC MARIE ROSE SAUCE.
(4) (5) (6) (7) (9)

MAINS

GRILLED CHICKEN SUPREME £25

SILKY PEA PURÉE, BUTTERY MASHED POTATO, TENDERSTEM BROCCOLI & TRUFFLE MUSHROOM
JUS. (A) (3) (6) (9) (11) (13)

ROASTED PUMPKIN & SAGE RISOTTO (V) £23

CREAMY ARBORIO RISOTTO, ROASTED PUMPKIN, CRISPY SAGE, PARMESAN & PUMPKIN SEED
CRUMBLE. (A) (1) (9)

PAN FRIED STONE BASS £29

CRISPY SKIN STONE BASS, CRUSHED NEW POTATO, DIJON MUSTARD, LEMON BEURRE BLANC & HERB OIL,
SQUID INK TUILE, SALMON CAVIAR (A) (3) (7) (9) (11)

HERB & GUNPOWDER LAMB RACK £28

HERB & GUNPOWDER LAMB RACK, SPICED GUNPOWDER WITH BOMBAY POTATOES, GRILLED VEG &
ROSEMARY JUS. (A) (3) (9) (10) (11)

SEAFOOD TAGLIATELLE £25

TAGLIATELLE PASTA WITH GRILLED KING PRAWNS, MIXED SEAFOOD, WHITE WINE TOMATO SAUCE
& SHELLFISH REDUCTION. (A) (1) (3) (4) (5) (6) (9)

SLOW COOKED BEEF RIBS £27

TENDER BEEF, BABY CARROT, CRUNCHY HAZELNUT, CARROT PUREE HOUSE JUS, & POTATO PAV.
(A) (3) (9) (10) (11) (12)

THE MIBRASA CHARCOAL GRILL

HEREFORD 28 DAY SALT AGED STEAKS AND SERVED WITH TRIPLE COOKED CHIPS (9)

SIRLOIN 280G £35

FILLET 250G £38

RIBEYE 280G £36

RIBEYE ON THE BONE 500G £45

SIGNATURES

WAGYU BEEF BURGER £26

WAGYU BEEF PATTY, TOASTED MAPLE FLAVOURED SEEDED BRIOCHE BUN, ROCKET LETTUCE, JAPANESE TRUFFLE MAYO,
MELTED CHEESE, PICKLE, FRIED ONIONS, & FRIES (3) (9) (13)

VEGAN BURGER (VG) £19

VEGAN BRIOCHE BUN, BABYGEM, VEGAN MAYO, VEGAN CHEESE, FRIES (3) (8) (10) (13)

CAESAR SALAD £15 ADD CHICKEN/KING PRAWNS £19/£22

COS LETTUCE, CAESAR DRESSING, PARMESAN, CROUTONS (3) (6) (7) (9) (11) (13)

BEER BATTERED COD £20

BUTTERED PEAS, TARTARE SAUCE, LEMON (A) (3) (7) (13)

CHICKEN BURGER £21

CHIPOTLE GRILLED CHICKEN, SEEDED BRIOCHE BUN, LETTUCE, CHIPOTLE MAYO, ONION JAM,
TOMATO, PICKLES, CHEESE, FRIES. (1) (3) (6) (9) (10) (11)

SIDES

CHILLI AND GARLIC BROCCOLI £6
LEMON BUTTERED NEW POTATOES £6
TRIPLE COOKED FAT CHIPS (VG) £5
MIXED LEAF GINGER SALAD £5

FRITES (VG) £5 (9)
BONE MARROW £5
TRUFFLE CHIPS £6 (9)
GRILLED MUSHROOM £6

SAUCES

PEPPERCORN SAUCE £4 (A) (9)
RED WINE JUS £4 (9) (13)
BEARNAISE £4 (6) (9)

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS. ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

DISHES MAY CONTAIN THE FOLLOWING ALLERGENS:

(A) ALCOHOL, (1) NUTS, (2) PEANUTS, (3) GLUTEN, (4) CRUSTACEANS, (5) MOLLUSC, (6) EGGS, (7) FISH, (8) SOYA, (9) DAIRY, (10) CELERY, (11) MUSTARD, (12) SESAME, (13) SULPHUR
DIOXIDE, (14) LUPIN OTHER SYMBOLS: (V) VEGETARIAN, (P) PESCETARIAN, (VG) VEGAN (H) HALAL

DESSERTS

TIRAMISU £14

ESPRESSO-SOAKED LADYFINGERS, MASCARPONE CHEESE, COFFEE ICE CREAM & COCOA (3) (6) (9)

APPLE & PEAR DOME £14

APPLE & PEAR DOME, ALMOND SABLE, WHITE CHOCOLATE CRUMBLE WITH PEAR SORBET.

(1)(3) (6) (9)

CLASSIC APPLE TART TATIN £13

CRISPY PUFF PASTRY, VANILLA ICE CREAM, WARM CARAMEL SAUCE (3) (6) (9)

CHEESE BOARD £13

A SELECTION OF FOUR CHEESES, SERVED WITH GRAPES, CRACKERS &
HOUSE ACCOMPANIMENTS. (3) (6) (9)

SELECTION OF ICE CREAM £8

VANILLA BEAN, CHOCOLATE, STRAWBERRY, PISTACHIO. (6) (9)

SELECTION OF SORBET £8

STRAWBERRY, PEAR, LEMON, PINEAPPLE (3) (6) (9)

PAIR WITH FINEST & RAREST

COGNAC

REMY MARTIN XO COGNAC, FRANCE	25ml	16	50ml	30
HENNESSY XO COGNAC, FRANCE	25ml	22	50ml	40

LIQUEUR COFFEE

IRISH / CARRIBEAN / FRENCH COFFEE 13/ 14/ 15

SWEET WINE

CHÂTEAU SIMON, SAUTERNES, BORDEAUX, FRANCE 75ml 13 100ml 18 35cl btl
CLASSIC BARLEY SUGAR FLAVOURS, MAKING IT DELICATELY SWEET

FORTIFIED WINE

VIEIRA DE SOUSA, FINE WHITE, PORTUGAL NV 75ml 8 100ml 11 Btl 44

PORT

ROZES WHITE PORT	50ml 6	100ml 10
TAYLOR'S 10 YEAR TAWNY PORT	50ml 7	100ml 12

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