



MENU

SMALL PLATES

Ideal For Sharing Style Dining

Strips Of Chargrilled Peppered Sirloin Steak

Sirloin Rubbed With A Mix Of Pink, Green & Black Peppercorns, Served With Fried Shiitake Mushrooms, Thyme & Potato Rosti And A Cherry Vine Tomato & Sherry Vinegar Jam

£16

"Surf 'N Surf"

Grilled Butterflied Chimichurri Marinated 'Shell On' Giant Tiger Prawns Served With A Zesty Lemon Panko Bread Crumbed Monkfish Cheek & Chimichurri Sauce

£15

Roasted Pumpkin Sage & Parmesan Arancini

Finely Grated Vegan Parmesan, Toasted Pumpkin Seeds & Wilted Baby Spinach

£12

Brined & Smoked Jack Daniels Honey Glazed Pork Belly Bites

Served With Fried Breaded Pickles, Crispy Pork Skin Quavers and Homemade Jack Daniels Honey BBQ Sauce

£12

Veggie Puy Lentil & Beetroot Scotch Egg

Homemade Béarnaise Sauce, Herb Crostini & Red Amaranth

£8

A Selection House Sliders

Wagyu Beef Burger, Seared Tuna, Crispy Panko Breaded Halloumi

£18

Korean Chicken Wings

Brined Then Fried Chicken Wings Finished In Our Spicy Korean BBQ Sauce Garnished With Micro Coriander, Chilli Crushed Peanuts, Sesame Seeds & Spring Onion

£12

Thai Style Squid

Dusted In Corn & Rice Flour Then Flash Fried, Finished With Coriander, Red Chillis, Spring Onions, Crispy Fried Ginger & Garlic Served With A Lemongrass, Galangal & Kaffir Lime Leaf Sweet Vinaigrette

£10

MAINS

Kent Shot Wild Duck Wellington £27

Kentish Wild Duck Breast Wrapped In A Mushroom And Chestnut Duxelle, Encased With Leeks And Finished In Puff Pastry Served With Orange And Honey Glazed Carrots. A Confit Wild Duck Leg And Savoy Cabbage Parcel, Fondant Potato And A Wild Duck And Orange Jus

Herb Crusted 4 Bone Rack of Lamb £30

Rosemary Roasted Parisienne Potatoes, Roasted Cauliflower, Carrot Purée, Crispy Leeks And A Minted Lamb Jus

Whole Grilled Rye Bay Plaice £25

Served With A Lemon, Caper And Cherry Vine Tomato Beurre Blanc, Garlic Salt And Chopped Dill Pomme Frites

8oz Fillet of Beef £42

Roasted Red Onion Tarte Tartin, Caesar Salad Garnish Served In A Parmesan Basket With A Choice Of Either Bearnaise, Peppercorn Or Chimi Churi Sauce

Roasted Beetroot & Thyme Risotto £21

Topped With Balsamic Roasted Beetroot, Root Vegetable Crisp & Finely Chopped Chives

SIDES

Creamy Dauphinoise £8

Pea à la Française - Fresh Peas, Bacon, Gem Hearts And Cream £8

Red Chilli and Garlic Tenderstem Broccoli £8

Sautéed Brussel Sprouts with Pancetta and Chestnuts £7

Triple Cooked Hand Cut Chunky Chips £7

Skin On Fries £6

If You Have Any Food Allergies, Please Let Staff Know Before Ordering.



DESSERT MENU

Baked Apple Pithivier £9

Classic French Puff Pastry Apple Pie With A Golden Sultana butter core, Served With a Calvados Crème Anglaise

“The Soul Street London’s Unravelling” £11

Mango & Passionfruit Cheesecake, Mango Cream Cheese, Honey & Oat Crunchy Biscuit Crumb, Passion Fruit Gel And Mango Sorbet

Rich Baked Dark Chocolate Tart £11

Chocolate Shortcrust Pastry, Dark Chocolate Soil With Shards Of Honeycomb, Homemade Crème Fraîche Ice Cream

Fig & Frangipane Tart £9

Baked Frangipane Tart Topped With An Apricot Glaze, Fresh Figs, Creme Patissiere and Toasted Almonds

Profiteroles £9

Topped With A Salted Caramel Sauce Filled With Hazlenut Praline Cream, Spun Sugar Cages

Sticky Toffee Pudding £10

Injected With A Slightly Salted Toffee Sauce, Served With White Chocolate Custard, Toffee Sauce, Pistachio Praline And Madagascan Vanilla Ice Cream

Selection Of Devon’s Salcombe Dairy Homemade Ice Creams & Sorbet £3 Per Scoop

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