

## SHARING PLATES

Rustic breads, extra virgin olive oil, roast garlic and tomato pomodoro 4.50

Box camembert, tomato & chilli chutney, stiratta bread 10.95

Greek mezze: red pepper hummous, taramasalata, tzatziki, pepperdew, feta, olives and flat breads 11.95

Antipasti plate of cured meats, cheeses, marinated vegetables and artisan breads 12.95

## STARTERS

Freshly made soup of the day 4.45

Egg florentine, wilted spinach and hollandaise 6.95/9.95

Ham hock & parsley terrine with piccalilli and sour dough toast 6.95

Field mushroom, dolcelatte on focaccia with rocket 6.95

Asparagus, Serrano ham, duck egg and hollandaise 7.95

Sake home cured salmon, wasabi creme fraiche, pickled ginger, miso, soy and sesame dressing 7.95

Bucatini carbonara with smoked haddock, cream, egg and bacon 6.95/11.95

Spiced crab and prawn cocktail, guacamole, tomato and melba toast 7.95

## SALADS

Baraset Caesar salad:

with chargrilled chicken 6.95/11.95, with garlic prawns 7.95/12.95

Pastrami salmon nicoise, olives, beans and quails egg 7.95/12.95

Crispy Asian beef salad, mouli, watercress, sesame and sweet chilli dressing 7.95/11.95

Piri piri chicken, chorizo, beans, red onion, spinach and rocket salad 7.95/11.95

Warm butternut squash, baby beet, spinach, tomato and pecorino salad 6.95/11.95

## FISH • CRUSTACEA • SCALLOPS • MUSSELS

– See our fish boards

## STOVE

Spit roast chicken with garlic, lemon and thyme butter or Jack Daniels barbeque sauce with frites or potato of the day and green salad 12.95

Orzo, wild mushroom risotto, Madeira and mascarpone 10.95

Spaghettini with creme fraiche, lemon gremolata, courgette, asparagus, rocket, poached egg and panagrattato 10.95

Baraset beer battered fish, minted pea puree, chips and tartar sauce 12.95

Homemade burger with bloody mary relish, horseradish mayonnaise, gherkin and frites 12.95

Asian five spice duck leg confit, pineapple and chilli salsa, noodles and pak choi sweet potato crisps 13.95

Risotto of the day 11.95

Ostrich steak, wrapped in Serrano ham, orange, pomegranate and rocket, rosemary buttered new potatoes 16.95

Two bone rack of lamb and shepherd's pie with chantenay carrots 15.95

Cornish beef liver, smoked bacon and chive mash, with crispy onions 14.95

Rump cap steak with maple shallots and horseradish salad 17.95

Sirloin steak on the bone with a trio of peppercorn sauce 19.95

Medallions of beef fillet with shiitake mushrooms, yuzu sauce and wasabi mash 21.95

Chateaubriand for two, 27.50 per person,

served with frites or dauphinoise potatoes, chargrilled tomato,

field mushrooms, seasonal vegetables and bearnaise or au poivre sauce

All steaks are served with frites or potato of the day

## PLAT DU JOUR – See our specials boards

## SIDES

Potato of the day 2.95      Honey Chantenay carrots 2.95

Cabbage, leeks and peas 2.95      Rosemary + sea salt frites 2.95

Tomato, rocket and parmesan salad 2.95

Mozzarella & confit tomatoes, smoked almond pesto 3.45

Please allow a minimum of 25 minutes if not ordering a starter.

All items may contain nuts or nut derivatives.

An optional service charge of 10% will be added for parties of 6 or more.

**PRIX FIXE MENU: 2 COURSES - £12.50, 3 COURSES - £15  
monday - friday, lunch + early evening...**