



Our culinary delights are designed to encourage discovery and sharing whilst stimulating the tastebuds and exciting the palate. Plates inspired by travels across the world and designed to share; order a few and prepare to order a few more!

Although every effort is made to provide allergen free meals we use products that contain them in our kitchen and cannot rule out contamination. If you suffer from any allergens or intolerances please let your server know when placing your order.

A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.



SNACKS

Compliment your cocktails with a selection of the below nibbles...

POPPADOM'S | 5.00

Spiced onions, madras roasted chickpeas

SALT & CHILLI CHIPS | 5.00

Black garlic & sesame mayo

TRUFFLED MACARONI CHEESE CROQUETTES | 6.50

Smoked tomato fondue

HASH BROWNS | 6.50

Roast garlic aioli, crispy onions

POUTINE FRIES | 7.00

Cheese curds, gravy

MUSHROOM GYOZAS | 6.00

3 gyozas, true ponzu, hoisin & mix of diced Asian greens

SMOKED SALMON SPRING ROLLS | 7.00

Smoked ponzu, herb mayo, cucumber lettuce, kimchi salad, lemon pickled fennel & lemon wedge

BURGERS

Served with slaw & seasoned fries.

CHEESEBURGER | 12.50

Bacon, Monterey Jack

KOREAN FRIED CHICKEN | 12.50

Sriracha, spring onion

KATSU COD FILLET | 13.00

Katsu mayo

SPICED FALAFEL | 12.00

Tomato fondue



PLATES

We recommend 2 plates & 1 snack per person or 3 plates & 2 snacks between 2.

CHANA DAHL MAKHANI | 9.00

Roasted cauliflower, paratha, kachumber pickle

BARBECUED 6oz FLAT IRON STEAK | 16.00

Dirty corn, padron peppers, Cajun fries, chimmichurri sauce

PORK CARNITAS TACOS | 9.90

Guacamole, crispy garlic & onion, refried beans, Padrón pepper

CHICKEN TIKKA KEBAB | 10.50

Paratha, kebab salad, raita, tandoori masala hot sauce

HAND CARVED 10oz SIRLOIN STEAK | 30

45 day aged Scotch beef, stir fried Asian greens, crispy onions, togarashi hollandaise

ROASTED SQUASH GNOCCHI | 9.00

Sage gnocchi, goats curd, sprouts, pumpkin seeds & veggie stuffing

KATSU COD | 14.00

Roasted cauliflower, katsu sauce & sticky rice



SIDES

ALL 5.00

DIRTY CORN

Kewpie, cheese, chilli

FRIED SPROUTS

Guacamole, Pico de Gallo

ROAST POTATOES

Sage & rosemary salt



DESSERTS

ALL 7.00

WARM CLOOTIE DUMPLING

Eggnog ice cream & raspberries

ESPRESSO MARTINI MONT BLANC

Coffee, chocolate, vodka, orange & chestnut

HOT BUTTERED RUM PUDDING

Rum & raisin ice cream, apple & caramel