



## ROOFTOP GARDENS

### SMALL PLATES

Bread & Olives	7
Halloumi fries, sweet chilli sauce (gfa)	8
Sweet and sour monkfish, sesame aioli	8
Mushroom and mozzarella arancini with spicy arrabiata	7
Tortilla chips, spiced guacamole	6
Korean chicken, sesame aioli, pecorino	8.5

### STARTERS

Caponata bruschetta, crispy artichokes, rocket (gfa)(ve)	7
Soup of the day (ve)(gfa)	7
Crispy beef rilette and horseradish, peppercorn sauce	7
Chicken liver and ndjua pate, toast, chutney (gfa)	6
Sea trout pastrami, chicory, lime crème fraîche (gf)	8.5
Shell on king prawns, garlic butter, rocket (gf)	9.5
Salt and pepper squid, chilli and ginger jam	8.5

A sharing platter for two with five cheeses, bread, olives and chutney and a bottle of our house red or white wine 40

All dishes are prepared fresh in our kitchen, so please ask your server if you have any specific dietary requirements, or would like more information on any of our dishes.  
ALLERGY ADVICE - Please note that our food is prepared in an environment where nuts are present. (N) Contains Nuts (GF) Gluten Free (V) Vegetarian (VE) Vegan  
An optional 10% discretionary charge will be added to groups of 8+.



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### MAINS

Whole plaice, samphire, salt and vinegar hasselback potato, tartar butter (gf)	20
Pan fried hake, chive and shallot crushed potato, tenderstem broccoli, lobster bisque (gf)	17
Spicy arrabiata papardelle pasta with rocket and parmesan (vea) <i>add chicken or shell on king prawns 3 / 4</i>	13
'Ras el Hanout' Aubergine tagine with spiced bulgur wheat (ve)	14
Beef and Guinness pie, mash, cavolo nero, jus	17
Chicken supreme, garlic confit potato, cavolo nero with a bacon and mushroom forestière sauce (gf)	18
Braised short rib, creamy parmesan polenta, savoy cabbage, jus (gf)	22
Turkey schnitzel, crisp potatoes, sauerkraut with a mustard, mushroom and spinach sauce	15.5
Pork belly, celeriac purée, carrot fondant, tenderstem broccoli, cider jus (gf)	16.5

### SALADS

Panzanella salad	13
Vegan green salad, avocado, peas, broccoli, spring onion, courgette, rooftop house dressing	11
Bulgur wheat salad, marinated aubergine, red pepper, golden sultana, baby leaf salad, pomegranate molasses dressing (ve)	11

*Add halloumi / 3 Add Chicken / 3 Add shell on king prawns / 4*



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### FROM THE GRILL

*All served with, slow roasted tomatoes, portobello mushroom, watercress and handcut chips*

**10oz Sirloin (gf)** 32

**10oz Ribeye (gf)** 34

**8oz Fillet (gf)** 34

**16oz Chateaubriand to share (gf)** 60

*Served with two sauces of your choice*

*Add Garlic butter* 3

*Add Peppercorn sauce* 3

*Add Blue cheese sauce* 3

*Add shell on king prawns* 4

### BURGERS

*Served with fries*

**Two beef patties, streaky bacon, cheddar, truffle aioli, gem lettuce, tomato, pickles (gfa)** 16

*add blue cheese / 2*

**'Moving Mountains' vegan burger, gem lettuce, red pepper, spiced vegan mayo** 14

### SIDES

**Truffle mash** 5      **Fries (gf)** 4

**Garlic new potatoes** 4      **Handcut chips (gf)** 4.5

**Mixed leaf salad** 3.5      **Seasonal veg** 3.5

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### DESSERTS

Salted chocolate brownie, dulce de leche, vanilla bean ice cream (GF) (V)	8
Caramelised lemon tart, torched Italian meringue, raspberry sorbet (V)	8
Mint chocolate cheesecake	8
Charred pineapple, spiced rum molasses, sorbet (gf) (VE)	8
Chocolate chip banana bread, burnt banana, honeycomb, miso caramel ice cream (VE) (GF)	8
Stem ginger sticky toffee pudding, ice cream	8
Selection of ice creams and sorbets ( <i>ask your server for flavours</i> )	5.5
<b>Cheeseboard</b> <i>for one or for two</i>	10/15

### DESSERT COCKTAILS

<b>The grass hopper</b> <i>Crème de cacao, fernet, crème de menthe, cream, dairy milk™, after eight™</i>	12.5
<b>Flat white martini</b> <i>Mr. Black, baileys, espresso, sugar, sugar waffle</i>	12.5

### COFFEES, TEAS & HOT CHOCOLATE

Latte / White Americano	4
Regular Cappuccino / Large Cappuccino	4/4.5
Flat White / Americano / Double espresso	3.9
Espresso	3
Liqueur Coffee	8.5
Earl Grey / English breakfast	3.5
Hot Chocolate / White Hot Chocolate	5



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