



ROOFTOP GARDENS

SMALL PLATES & STARTERS

Bread & Olives (gfa)	6
Halloumi fries, sweet chilli sauce (gfa)	8.5
Babaganoush, flatbread (gfa)(ve)	6
Tomato, basil, and vegan feta arancini, tapenade, red pepper coulis (ve)	7
Confit chicken wings, buffalo sauce, blue cheese, spring onion (gfa)	8.5
Korean pork belly, sesame aioli, parmesan (gfa)	8.5
Confit tomato, red pepper, caramelised onion and mozzarella bruschetta (gfa)	7
Soup of the day (ve)(gfa)	7
Crispy lamb rilette, pea, feta, olive, red pepper coulis	8.5
Smoked salmon pate, pickled cucumber, cauliflower ketchup, salmon cavier, sourdough croutons (gfa)	7.5
Bloody Mary crayfish, gem lettuce, sourdough (gfa)	8
Salt and pepper squid, lime aioli	8

Seafood platter for two

Bloody Mary crayfish, smoked salmon, salt and pepper squid, 25
smoked salmon pate, red pepper dip, sourdough, pickled vegetables
(gfa)

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

Torbay sole, fennel seed potatoes, samphire, pizzaiola sauce (gf)	19
Pan fried chalk stream trout, dill pomme puree, charred baby gem, artichoke, bacon and pea vignole (gf)	17
Pesto linguine, rocket, parmesan (vea) <i>add chicken / 3</i>	14
Chargrilled cauliflower, cauliflower ketchup, pomegranate, baby gem, quinoa (ve)	15
Slow cooked chicken thighs, spiced tomato ragu, roasted new potatoes, tenderstem broccoli (gf)	16
Pork chop, sweetcorn puree, lyonnaise potatoes, charred leek, sage sauce (gf)	23
Lamb chops, aubergine, minted new potatoes, peas, leeks, jus (gf)	24
Pork belly, burnt apple puree, pomme dauphine, confit carrot, buttered greens, bacon butter sauce	18

SALADS

Classic caesar salad (gfa)	13
Vegan green salad, babagonoush, peas, broccoli, spring onion, cucumber, mixed leaf (ve) (gf)	12
Quinoa salad, red pepper, pomegranate, baby leaf (ve)(gfa)	12

Add halloumi / 3 Add Chicken / 3 to any salad



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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 bloody mary crayfish 4

BURGERS

Served with fries

Two beef patties, streaky bacon, cheddar, red pepper ketchup, gem lettuce, tomato, pickles (gfa) 16
add blue cheese / 2

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

SIDES

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

Minted new potatoes 4 **Seasonal veg** 3.5

Mixed leaf salad 3.5 **Handcut chips** 4

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DESSERTS

Salted chocolate brownie, caramel sauce, vanilla ice cream (gf)	8.5
Eton mess, macerated berries (gf)	8.5
Orange cheesecake, marmalade, orange puree	8.5
Bakewell tart, vegan Ice cream (ve)(n)	8.5
Creme brûlée, lavender shortbread (gfa)	8.5
Baklava, toasted walnut crumb, vanilla ice cream (n)	8.5
Selection of ice creams and sorbets (<i>ask your server for flavours</i>)	6
Cheeseboard <i>for one or for two</i>	10/15

DESSERT COCKTAILS

Strawberries & Cream	13.5
<i>Vodka, strawberry, sugar, cream, white chocolate strawberries and cream cheesecake</i>	
Flat white martini	13.5
<i>Baileys, coffee liqueur, espresso, sugar, white chocolate, sugar waffle</i>	

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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