



## BREADS

<b>CHOCOLATE &amp; BEETROOT BREAD</b>	<b>£3.50</b>
<b>SOURDOUGH BREAD</b>	<b>£3.50</b>
<b>MIXED BREAD PLATTER</b>	<b>£13.50</b>

Chocolate & beetroot bread, sourdough bread, cheesy garlic bread

## ENTRÉES

<b>CHEFS SOUP OF THE DAY (v)</b>	<b>£6.00</b>
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Wholesome bowl of fresh soup prepared daily

<b>OUR FAMOUS CHEESY GARLIC BREAD (v)(n)</b>	<b>£7.00</b>
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A crisp baked baguette, garlic & parsley butter, loaded cheese crust.

Served with home-made dip & marinated olives

<b>BOEREWORS</b>	<b>£10.25</b>
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Grilled traditional African beef sausage, served with polenta chips, chakalaka sauce & micro herbs

<b>MUSHROOM ARANCINI (v)</b>	<b>£7.00</b>
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Fried mushrooms risotto balls, truffle cream, piquillo pepper & cress

<b>CHICKEN WINGS</b>	<b>£8.75</b>
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BBQ chicken wings, grilled to perfection, served with blue cheese sauce & rocket leaves

<b>SALT &amp; PEPPER CALAMARI (house favourite for a decade) (s)</b>	<b>£8.00</b>
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Scored calamari lightly tossed in salt, pepper & spiced flour.

Shallow fried & served with home-made nam jim sauce

<b>RIB MEAT CROQUETTE</b>	<b>£9.00</b>
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Slow braised beef rib meat, roasted mushroom & smoked sriracha mayonnaise

<b>SMOKED SALMON &amp; GOATS CHEESE (s)(n)</b>	<b>£15.00</b>
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Oak smoked salmon, goats cheese mousse & croquette, roasted baby beetroot, puree, honey walnuts & croutons

<b>RED CHILLI PRAWNS (house favourite for a decade) (sf)</b>	<b>£10.50</b>
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Succulent prawns pan-fried with garlic, ginger, red chilli, lemongrass & cream, served with flavoured rice

<b>ENTRÉE TASTING PLATTER (sf)</b>	<b>£32.50</b>
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Delicious platter of salt & pepper calamari, BBQ chicken wings, mushroom arancini, boerewors & polenta chips

## SALADS

<b>ROCKET, APPLE &amp; WALNUT SALAD (v)(n)</b>	<b>£11.50</b>
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Fresh rocket leaves, drizzled with lemon mustard dressing, shavings of aged parmesan, sliced apple, beetroot & spiced walnuts

<b>SEAFOOD SALAD (sf)(s)</b>	<b>£15.00</b>
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Marinated baby prawns, crab meat, avocado, tomato & cucumber salsa.

Served with crispy puff pastry shell

<b>GREEK SALAD (v)</b>	<b>Sml: £5.75 Lrg: £10.50</b>
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Cherry tomatoes tossed in home-made Greek dressing with cucumber, Kalamata olives, onion, green peppers, croutons & Greek feta cheese

<b>CAESAR SALAD</b>	<b>Sml: £5.75 Lrg: £10.50</b>
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Cos lettuce, beef bacon, garlic croutons, boiled egg, parmesan shavings.

Tossed with chef's traditional Caesar dressing

## SALAD TOPPINGS

**GRILLED CHICKEN £4.25**  
**£9.50**

**GRILLED PRAWNS £6.50**

**GRILLED BEEF FILLET**

## GOURMET BURGERS

All burgers are flame-grilled on a sesame seed brioche bun, served with lettuce, caramelised onion, tomato, pink sauce & hand cut potato chips

<b>CLASSIC BURGER (ss) 200g / 400g</b>	<b>£12.50 / £20.00</b>
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A superb, 100% pure beef burger

<b>CHICKEN BURGER (ss) 200g / 400g</b>	<b>£12.00 / £19.50</b>
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Flame-grilled chicken fillet

<b>RIB MEAT BURGER (ss) 200g / 400g</b>	<b>£21.00 / £31.00</b>
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Braised boneless rib meat.

Topped with a garlic marinated portobello mushroom

<b>HALLOUMI &amp; PORTOBELLO MUSHROOM BURGER (ss) 200g / 400g</b>	<b>£11.00 / £18.50</b>
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Grilled halloumi with a roasted portobello mushroom, served with rocket, caramelised onions &

home-made tomato & pepper chutney

## BURGER TOPPINGS

Personalise your burger with one of these extra toppings

<b>BEEF BACON</b>	<b>£4.00</b>	<b>PORTOBELLO MUSHROOM</b>	<b>£2.00</b>
<b>CHEDDAR CHEESE</b>	<b>£2.00</b>	<b>FRIED EGG</b>	<b>£2.00</b>
<b>BLUE CHEESE</b>	<b>£3.00</b>	<b>GRILLED PINEAPPLE</b>	<b>£2.00</b>
<b>GOATS CHEESE</b>	<b>£3.00</b>		

## CHICKEN

<b>CHAR-GRILLED CHICKEN BREAST</b>	<b>£16.00</b>
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Skinless chicken breasts marinated in lemon & herbs.

Flame-grilled, served with creamy mash, lemon & chive butter

<b>CHAR-GRILLED CHICKEN SKEWER</b>	<b>£20.00</b>
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Thigh fillets, marinated with Middle Eastern spices, skewered with peppers, flame-grilled & served with flavoured rice

<b>WHOLE BONELESS CHICKEN</b>	<b>£21.00</b>
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Portuguese style flame-grilled chicken, marinated & basted with our unique peri-peri & Chef's special herbs & spices.

Served with fried polenta chips

## SEAFOOD

<b>SEA BASS FILLET(s)</b>	<b>£22.00</b>
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Pan seared sea bass fillet, Mediterranean ragout with crushed olives, cherry tomato & grilled asparagus

<b>SALMON FILLET (sf)(s)</b>	<b>£19.00</b>
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Pan seared salmon fillet, crushed potato with fresh peas, poached prawns & leek velouté sauce

## VEGETARIAN

<b>TRICOLOUR RAVIOLI (v)</b>	<b>£17.50</b>
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A combination of beetroot, spinach & ricotta, roasted wild mushroom, spinach, truffle oil & Parmesan

<b>VEGETARIAN DISH OF THE DAY (v)</b>	<b>£9.50</b>
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Freshly prepared daily. Please ask your waiter for details

### Food allergies & intolerances

Some of our menu items contain nuts, seeds & other allergens. As a result, traces of these could be found in other products we sell here. We understand the dangers to those with severe allergies. Please speak to a waiter or manager to make them aware of any allergies or intolerances you suffer from

### RAW OR UNDERCOOKED FOODS

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

**We do not knowingly use any GM ingredients**



## SUPER AGED MEAT

### Steak is our speciality...

The quality of our beef is carefully managed from pasture to plate. From the four corners of the world, we are proud to present the very best beef. Dry aged for up to 30 days, and then wet aged to ensure succulent, tender steaks of the highest quality

All of our steaks are cooked in butter & glazed with our unique house basting or your choice of, pepper basted, black pepper crusted, natural. All served with fresh hand cut potato chips

### NATURAL FREE RANGE GRASS-FED BEEF

FILLET	200g / 300g	£39.00 / £50.00
RIB-EYE	300g / 400g	£34.00 / £44.00
NEW YORKER	300g	£35.00
RUMP	250g / 300g	£20.50 / £26.00

### THE VERY BEST PRIME, 150 DAY GRAIN-FED BEEF

FILLET	200g / 300g	£44.00 / £59.00
RIB-EYE	300g / 400g	£38.00 / £48.00
NEW YORKER	200g / 300g	£31.00 / £41.00

Enhance your steak with one of our 'steak style' sauces or side dishes.

## CONNOISSEURS CHOICE

**CHATEAUBRIAND** **500g** **£100.00**

(serves 2 or 1 hungry – allow up to 45 minutes to prepare)  
Grain-Fed Fillet roasted to perfection & carved, cut from the centre of the beef tenderloin. Served with glazed baby potatoes, grilled asparagus, sautéed mushrooms & choice of sauce  
Ask your waiter for sizes available

**WAGYU RIB-EYE (AUSTRALIA)** **300g / 400g** **£60.00 / £75.00**

World renowned for superior marbling characteristics & naturally enhanced flavour, tenderness and juiciness.  
Wagyu beef takes steak to another level.  
Marble score (4-5). Flame-grilled with our unique house basting.  
Served with your choice of a side

**RIB-EYE ON THE BONE** **500g** **£49.50**

Dry aged grass fed rib-eye on the bone, flame-grilled with our international renowned unique house basting.  
Served with fresh hand cut potato chips

**T-BONE** **700g** **£55.00**

Dry aged grass fed T bone, flame-grilled with our international renowned unique house basting.  
Served with fresh hand cut potato chips

## STEAK TOPPINGS

GIANT PRAWNS X3	£20.00	BONE MARROW X1	£5.00
SCALLOPS X3	£10.00	SAUTÉED MUSHROOMS	£5.50
ROASTED BONE MARROW WITH BORDELAISE SAUCE	£7.25		

## SAUCES £2.25 each

PERI – PERI	BÉARNAISE
BLUE CHEESE	CHILLI
CREAMY PEPPERCORN	GARLIC & PARSLEY BUTTER
CREAMY MUSHROOM	BORDELAISE

## SIDES

HAND CUT POTATO CHIPS	£2.95
MACARONI & CHEESE	£3.50
MASHED POTATO	£3.00
ONION RINGS	£2.75
STEAMED SEASONAL VEGETABLES	£5.00
BROCCOLI WITH CHILLI & GARLIC	£5.00
CHUNKY POLENTA CHIPS WITH TRUFFLE AIOLI	£3.50
GARLIC MUSHROOMS	£5.00
GRILLED ASPARAGUS	£4.50
KALAMATA OLIVES	£3.75
TOMATO, ONION & BASIL SALAD	£3.75
CRUSHED ROSEMARY & GARLIC POTATOES	£3.50
FRESH GARDEN SALAD	£3.75

## SPECIALITIES

**SLOW BRAISED OXTAIL** **£24.00**

Traditional African slow braised dish.  
Served with creamy mash & glazed carrots

**BEEF RIBS (HALF RACK OR FULL)** **£23.00 / £40.00**

Beef ribs slow-cooked in BBQ sauce and finished on a flaming hot char-grill, sealing in our unique taste & flavour.  
Served with hand cut potato chips

**BARBEQUE BEEF SHORT RIBS** **£24.00**

Braised for 3 hours, then grilled with our home-made BBQ sauce.  
Served with choice of mashed potato, chips or onion rings

**LIGHTLY SMOKED LAMB CUTLETS** **£30.00**

Lamb cutlets marinated in Mauritian spices, smoked & flame-grilled with our unique house basting, served with garlic rosemary potato & red pepper coulis

## HANGING SKEWERS

**GRASS-FED FILLET BUTCHER'S SKEWER** **£35.00**

Skewered with mixed peppers & flame-grilled.  
Served with your choice of mashed potato or hand cut potato chips

**ANGUS BUTCHER SKEWER** **£23.00**

A selection of marinated, aged beef cuts skewered with onions & peppers, flame-grilled with our unique house basting & served with fresh hand cut potato chips

**MARINATED LAMB RUMP SKEWER (served medium or more)** **£25.00**

Tender lamb rump cubes, marinated in Mauritian spices, garlic, ginger, olive oil. Skewered with courgettes, shallots & flame-grilled

*Blue:* Sealed, very red in the centre. Room temperature  
*Rare:* Red in the centre. Lukewarm temperature  
*Medium-Rare:* Pinkish-red in the centre. Warm temperature  
*Medium:* Pink in the centre. Hot temperature  
*Medium-well:* Very little pink in the centre. Hot temperature  
*Well-Done:* No pink, brown in the centre. Hot temperature



## BREADS

<b>CHOCOLATE &amp; BEETROOT BREAD</b>	<b>£3.50</b>
<b>SOURDOUGH BREAD</b>	<b>£3.50</b>
<b>MIXED BREAD PLATTER</b>	<b>£13.50</b>

Chocolate & beetroot bread, sourdough bread, cheesy garlic bread

## ENTRÉES

<b>CHEFS SOUP OF THE DAY (v)</b>	<b>£6.00</b>
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Wholesome bowl of fresh soup prepared daily

<b>OUR FAMOUS CHEESY GARLIC BREAD (v)(n)</b>	<b>£7.00</b>
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A crisp baked baguette, garlic & parsley butter, loaded cheese crust.

Served with home-made dip & marinated olives

<b>BOEREWORS</b>	<b>£10.25</b>
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Grilled traditional African beef sausage, served with polenta chips, chakalaka sauce & micro herbs

<b>MUSHROOM ARANCINI (v)</b>	<b>£7.00</b>
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Fried mushrooms risotto balls, truffle cream, piquillo pepper & cress

<b>CHICKEN WINGS</b>	<b>£8.75</b>
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BBQ chicken wings, grilled to perfection, served with blue cheese sauce & rocket leaves

<b>SALT &amp; PEPPER CALAMARI (house favourite for a decade) (s)</b>	<b>£8.00</b>
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Scored calamari lightly tossed in salt, pepper & spiced flour.

Shallow fried & served with home-made nam jim sauce

<b>RIB MEAT CROQUETTE</b>	<b>£9.00</b>
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Slow braised beef rib meat, roasted mushroom & smoked sriracha mayonnaise

<b>SMOKED SALMON &amp; GOATS CHEESE (s)(n)</b>	<b>£15.00</b>
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Oak smoked salmon, goats cheese mousse & croquette, roasted baby beetroot, puree, honey walnuts & croutons

<b>RED CHILLI PRAWNS (house favourite for a decade) (sf)</b>	<b>£10.50</b>
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Succulent prawns pan-fried with garlic, ginger, red chilli, lemongrass & cream, served with flavoured rice

<b>ENTRÉE TASTING PLATTER (sf)</b>	<b>£32.50</b>
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Delicious platter of salt & pepper calamari, BBQ chicken wings, mushroom arancini, boerewors & polenta chips

## SALADS

<b>ROCKET, APPLE &amp; WALNUT SALAD (v)(n)</b>	<b>£11.50</b>
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Fresh rocket leaves, drizzled with lemon mustard dressing, shavings of aged parmesan, sliced apple, beetroot & spiced walnuts

<b>SEAFOOD SALAD (sf)(s)</b>	<b>£15.00</b>
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Marinated baby prawns, crab meat, avocado, tomato & cucumber salsa.

Served with crispy puff pastry shell

<b>GREEK SALAD (v)</b>	<b>Sml: £5.75 Lrg: £10.50</b>
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Cherry tomatoes tossed in home-made Greek dressing with cucumber, Kalamata olives, onion, green peppers, croutons & Greek feta cheese

<b>CAESAR SALAD</b>	<b>Sml: £5.75 Lrg: £10.50</b>
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Cos lettuce, beef bacon, garlic croutons, boiled egg, parmesan shavings. Tossed with chef's traditional Caesar dressing

## SALAD TOPPINGS

<b>GRILLED CHICKEN</b> £4.25	<b>GRILLED BEEF FILLET</b>
<b>£9.50</b>	<b>GRILLED PRAWNS</b> £6.50

## GOURMET BURGERS

All burgers are flame-grilled on a sesame seed brioche bun, served with lettuce, caramelised onion, tomato, pink sauce & hand cut potato chips

<b>CLASSIC BURGER (ss) 200g / 400g</b>	<b>£12.50 / £20.00</b>
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A superb, 100% pure beef burger

<b>CHICKEN BURGER (ss) 200g / 400g</b>	<b>£12.00 / £19.50</b>
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Flame-grilled chicken fillet

<b>RIB MEAT BURGER (ss) 200g / 400g</b>	<b>£21.00 / £31.00</b>
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Braised boneless rib meat.

Topped with a garlic marinated portobello mushroom

<b>HALLOUMI &amp; PORTOBELLO MUSHROOM BURGER (ss) 200g / 400g</b>	<b>£11.00 / £18.50</b>
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Grilled halloumi with a roasted portobello mushroom, served with rocket, caramelised onions &

home-made tomato & pepper chutney

## BURGER TOPPINGS

Personalise your burger with one of these extra toppings

<b>BEEF BACON</b>	<b>£4.00</b>	<b>PORTOBELLO MUSHROOM</b>	<b>£2.00</b>
<b>CHEDDAR CHEESE</b>	<b>£2.00</b>	<b>FRIED EGG</b>	<b>£2.00</b>
<b>BLUE CHEESE</b>	<b>£3.00</b>	<b>GRILLED PINEAPPLE</b>	<b>£2.00</b>
<b>GOATS CHEESE</b>	<b>£3.00</b>		

## CHICKEN

<b>CHAR-GRILLED CHICKEN BREAST</b>	<b>£16.00</b>
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Skinless chicken breasts marinated in lemon & herbs.

Flame-grilled, served with creamy mash, lemon & chive butter

<b>CHAR-GRILLED CHICKEN SKEWER</b>	<b>£20.00</b>
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Thigh fillets, marinated with Middle Eastern spices, skewered with peppers, flame-grilled & served with flavoured rice

<b>WHOLE BONELESS CHICKEN</b>	<b>£21.00</b>
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Portuguese style flame-grilled chicken, marinated & basted with our unique peri-peri & Chef's special herbs & spices.

Served with fried polenta chips

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## SUPER AGED MEAT

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*Ask your waiter for sizes available*

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 World renowned for superior marbling characteristics & naturally enhanced flavour, tenderness and juiciness. Wagyu beef takes steak to another level. Marble score (4-5). Flame-grilled with our unique house basting. Served with your choice of a side

**RIB-EYE ON THE BONE** **500g** **£49.50**  
 Dry aged grass fed rib-eye on the bone, flame-grilled with our international renowned unique house basting. Served with fresh hand cut potato chips

**T-BONE** **700g** **£55.00**  
 Dry aged grass fed T bone, flame-grilled with our international renowned unique house basting. Served with fresh hand cut potato chips

## STEAK TOPPINGS

GIANT PRAWNS X3	£20.00	BONE MARROW X1	£5.00
SCALLOPS X3	£10.00	SAUTÉED MUSHROOMS	£5.50
ROASTED BONE MARROW WITH BORDELAISE SAUCE	£7.25		

## SAUCES £2.25 each

PERI – PERI	BÉARNAISE
BLUE CHEESE	CHILLI
CREAMY PEPPERCORN	GARLIC & PARSLEY BUTTER
CREAMY MUSHROOM	BORDELAISE

## SIDES

HAND CUT POTATO CHIPS	£2.95
MACARONI & CHEESE	£3.50
MASHED POTATO	£3.00
ONION RINGS	£2.75
STEAMED SEASONAL VEGETABLES	£5.00
BROCCOLI WITH CHILLI & GARLIC	£5.00
CHUNKY POLENTA CHIPS WITH TRUFFLE AIOLI	£3.50
GARLIC MUSHROOMS	£5.00
GRILLED ASPARAGUS	£4.50
KALAMATA OLIVES	£3.75
TOMATO, ONION & BASIL SALAD	£3.75
CRUSHED ROSEMARY & GARLIC POTATOES	£3.50
FRESH GARDEN SALAD	£3.75

## SPECIALITIES

**SLOW BRAISED OXTAIL** **£24.00**  
 Traditional African slow braised dish. Served with creamy mash & glazed carrots

**BEEF RIBS (HALF RACK OR FULL)** **£23.00 / £40.00**  
 Beef ribs slow-cooked in BBQ sauce and finished on a flaming hot char-grill, sealing in our unique taste & flavour. Served with hand cut potato chips

**BARBEQUE BEEF SHORT RIBS** **£24.00**  
 Braised for 3 hours, then grilled with our home-made BBQ sauce. Served with choice of mashed potato, chips or onion rings

**LIGHTLY SMOKED LAMB CUTLETS** **£30.00**  
 Lamb cutlets marinated in Mauritian spices, smoked & flame-grilled with our unique house basting, served with garlic rosemary potato & red pepper coulis

## HANGING SKEWERS

**GRASS-FED FILLET BUTCHER'S SKEWER** **£35.00**  
 Skewered with mixed peppers & flame-grilled. Served with your choice of mashed potato or hand cut potato chips

**ANGUS BUTCHER SKEWER** **£23.00**  
 A selection of marinated, aged beef cuts skewered with onions & peppers, flame-grilled with our unique house basting & served with fresh hand cut potato chips

**MARINATED LAMB RUMP SKEWER** *(served medium or more)* **£25.00**  
 Tender lamb rump cubes, marinated in Mauritian spices, garlic, ginger, olive oil. Skewered with courgettes, shallots & flame-grilled

*Blue:* sealed, very red in the centre. Room temperature  
*Rare:* Red in the centre. Lukewarm temperature  
*Medium-Rare:* Pinkish-red in the centre. warm temperature  
*Medium:* Pink in the centre. Hot temperature  
*Medium-well:* Very little pink in the centre. Hot temperature  
*Well-Done:* No pink, brown in the centre. Hot temperature

(SF) Shellfish | (N) Nuts | (S) Seafood | (SS) Sesame Seeds | (V) Vegetarian

Please ask your waiter for dairy free & gluten free options

Prices include VAT & a discretionary 12.5% service charge will appear on your bill.