

DINNER

5 pm - 8:30 pm

FISH

Classic Fish & Chips (g/d) 18
Curry Sauce - Crushed Garden Peas - Tartare

Queen Scallop Thermidor (sf/g/d) 19
3 Queen Scallops - Spicy Thermidor - Crispy Seaweed

Grilled Tiger Prawns (sf/d) 20
6 Tiger Prawns - Madras Aioli - Lambs Leaf - Burnt Lime

Monkfish Tail Curry (g) 30 To Share
Saag Aloo - Black Onion Bhaji - Fried Rice

Brown Sugar Gravlax (g) 16
Citrus - Dill Sourdough - Apple & Celeriac Remoulade

VEG

All can be vegan

Wild Mushroom & Beans on Brioche (g/d) 17
Grilled Brioche - Wild Mushroom - Spiced Baked Butter Beans

Seeded Flat Bread (g) 16
Smoked Paprika Hummus - Marinated Vegetables - Crispy Onions - Orzo

Pasta of the Day 17
Please ask a member of the team for today's pasta

Squash & Smoked Almond Risotto (d/n) 16
Honey Roast Squash - Seeds - Mascarpone - Crispy Spring Onions

MEAT

Buttermilk Chicken (g/d) 20
Corn Waffles - Pancetta - Maple Syrup

Prosciutto Di Parma (g/d) 20
Balsamic Onion - Parmesan & Potato Aioli - Sourdough

Moritz Burger (g/d) 18
Smoked Cheese - Onion Rings - Pickles - Bacon - Fries

Bacon Jam Doughnuts (g/d) 16
Chicken Scratchings - Herb Crust - Marmite Butter

Spatchcock Chicken Confit (g/d) 30 to share
Whole Confit Chicken - Spicy Fruity Cous Cous

SIDES

All 5

Salted Marmite Butter & Bread (g/d)

Triple Cooked Beef Fat Chips

Salt & Pepper Fries

Flash Padrons

Nduja Sweetcorn (g/d)

Green Vegetables in Butter (d)

Truffle Mousseline (d)

Hasselback New Potatoes & Black Garlic

n = nuts | ve = vegan
g = gluten | d = dairy
sf = shellfish

For further details about allergens, please ask your server