



## STARTERS

### **Vegan Tomato Bisque**

Velvety smooth, garnished with basil oil and micro greens 9

### **Katana Salad**

Served chop house style on iceberg lettuce, with cherry tomato, red onion, cucumber, avocado, hard boiled egg. Fine herb and cider vinaigrette 12

### **Asparagus Salad 'Almandine'**

Roasted asparagus, pickled mushrooms, sundried tomato and artichoke on heritage greens with roasted almond, portuguese breadcrumbs, strawberry and elderflower emulsion 14

### **Onion Tart**

Spanish onions, leeks, shallots and caramelized red onion in a savoury tart shell with chevre and cream cheese. Fig and cherry compote, crostini 14

### **Caesar Salad**

Romaine lettuce tossed with house made croutons, double smoked bacon in our signature garlic and lemon Caesar dressing. Topped with an asiago crisp 12

### **Sharing Plate**

Bombay olives, house made meats, marinated veggies, hummus, grilled naan bread & select cheeses and preserves 17/25

### **Seafood Poppadum**

Yellow curry broth with plumped fruit, crab, mussels, shrimp and shredded vegetables served in a poppadum and garnished with lime and coriander spiked yogurt 15



## MAINS

### **Mediterranean Lamb Lollipops**

Cut from the rack and lightly grilled, served with lemon infused couscous, Greek salad and salsa verde 30

### **Pasta Primavera**

Zucchini, asparagus and arugula tossed with tomato filets and multi herb pesto. Spanish olive oil, fresh herbs and asiago on linguini, topped with finger chilies, parmesan and breadcrumb 25 Add grilled striploin, chicken or shrimp 8

### **Pork Roulade**

Rolled with streaky bacon, roasted red peppers, spinach and almonds. Pave potato, grilled courgettes and morello cherry bordelaise sauce 28

### **10oz NY Striploin**

With confit garlic mashed potato, vegetable medley, blood orange infused hotel butter 32

### **Chicken Duxelles**

Chicken breast stuffed with mushroom duxelles, parmesan and argula. Quinoa pilaf and sautéed vegetable medley. Topped with a pimento and caper cream sauce 28

### **Steel Head Trout**

Pan roasted and served on purple potato and white corn hash. Goji berry and yuzu sauce. Napa slaw and nori confetti garnish 30

### **Braised Veal Cheeks 'Milanese'**

On creamy saffron risotto, braising vegetables, truffle jus, lime gremolata and fried vegetable crisps 29