

# 31K

## DINNER MENU

FOCACCIA £6  
1-COURSE £17  
2-COURSE £23

TUESDAY-SATURDAY  
4-9

we've included notes for our vegan and gluten-free diners;  
for a full list of allergens, please scan the QR code

## FOCACCIA

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■ *oven-warmed Italian bread to start, served with a choice of:*

■ **olive oil + balsamic**

v<sub>g</sub>

■ **roast red pepper butter**

v<sub>g</sub>

■ **confit garlic butter**

v<sub>g</sub>

## MAIN

■ **chicken roulade** filled with a tarragon and lemon mousse, and poached

g<sub>f</sub>

■ **crispy cauliflower** deep-fried and coated in a spicy mojo rojo

v<sub>g</sub>

■ **fillet of hake** pan-fried in lemon butter, and served with a crispy skin

g<sub>f</sub>

■ **ricotta filo tart** cream cheese with piquillo and cherry peppers

## + SAUCE

■ **piccata** lemon, garlic and capers sautéed in white wine and butter

v<sub>g</sub>

■ **truffle aioli** rich emulsion of garlic, dijon mustard and mayonnaise

g<sub>f</sub>

■ **dill butter** churned with lemon zest and spring onions, and flamed

v<sub>g</sub>

■ **salsa brava** spicy, smoky, spanish tomato and red pepper sauce

g<sub>f</sub>

## + CARB

■ **parmentier potatoes** diced, roasted, and coated in herbs de provence

v<sub>g</sub>

■ **potato salad** with chopped parsley, cornichons and pickled chilli

v<sub>g</sub>

■ **polenta fries** baked, deep-fried and sprinkled with rosemary salt

g<sub>f</sub>

■ **watercress risotto** stewed in white wine and finished with parmesan

g<sub>f</sub>

## + GREEN

■ **marinated tomatoes** and red onion, in olive oil and salt and pepper

v<sub>g</sub>

■ **leek gratin** roasted and topped with a grilled gruyere crust

g<sub>f</sub>

■ **white wine braised cabbage** quartered, charred and slow-cooked

v<sub>g</sub>

■ **oven-roasted green beans** in garlic-infused olive oil and paprika

g<sub>f</sub>

## FOR PUD

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■ **chocolate ganache tart** served with sweet poached pears

v<sub>g</sub>

■ **lemon mousse** with raspberry coulis and homemade lemon sherbet

g<sub>f</sub>

■ **tiramisu cake** chocolate, mascarpone and coffee-soaked sponge layers

