



STARTERS

- LEBANESE KIBBEH 9.50**
Rocket salad, cucumber mint yoghurt,
pomegranate *864kcal*
- CRAB AND POACHED SALMON PATE 11.00**
Pink grapefruit salad, seeded cracker *399kcal*
- PEKING DUCK CROQUETTE 10.00**
Spring onion, ginger compressed cucumber,
hoi sin *606kcal*
- TOMATO GAZPACHO 10.00**
Mozzarella, heritage tomato salad, basil *379kcal*

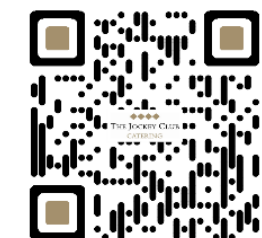
MAINS

- 80Z BRITISH SIRLOIN STEAK 32.00**
Chips, Vine Cherry Tomatoes, Green Salad
112kcal
Peppercorn Sauce
60kcal
Bearnaise Sauce
353kcal
- BUTTERFLY CHICKEN BREAST 19.00**
Chips, Vine Cherry Tomatoes, Mozart's Slaw,
Green Salad
135Kcal
Sweet Chilli Mayonnaise
206Kcal
Texan BBQ Sauce
30Kcal
- ROASTED SUMMER VEGETABLE TART 17.00**
Feta cheese, caramelised red onion, toasted seeds
537Kcal
- FIVE CHEESE TORTELLINI 17.00**
Baby spinach, peas, white wine and lemon cream
893Kcal
- SALMON LINGUINE PUTTANESCA 23.00**
Tomatoes, capers, olives, chilli, Italian parsley
829Kcal
- FISH AND CHIPS 20.00**
Pea puree, tartare sauce, chip shop curry sauce,
lemon *864Kcal*

DESSERTS

- RASPBERRY PEBBLE 10.00**
Raspberry sauce, fresh raspberries,
raspberry ripple meringue
455Kcal
- CARAMEL WHITE CHOCOLATE AND
BISCOFF FINGER 10.50**
Miso caramel, toffee popcorn, crème fraiche
sorbet
528Kcal
- SELECTION OF BRITISH CHEESE 12.00**
Crackers, grapes, red onion chutney
358Kcal

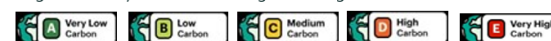
Menu created by Head Chef
Damian Adams



Scan Me

Or visit this url:
mnu.mx/OCBD311
to see our allergen menus

On our journey to net zero, we have teamed up with Foodsteps to analyse the environmental impact of our menus. The carbon labels display the carbon footprint per serving of each item, which refers to the greenhouse gas emissions released from farm to waste.



Food items are rated based on their carbon intensity, from A (Very Low' impact) to E (Very High' impact). This rating is highlighted by a traffic light colour system.

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns, please speak to a member of staff. Please note this menu is subject to change.