



APPETISER

Artisan Bread and Olives £7.00
Houmous, Virgin Olive Oil, Aged Balsamic

STARTERS

Mozzarella and Basil Arancini £7.00
Tomato Salad, Aioli, Rocket Pesto

Smoked Salmon and Prawns £10.00
Pickled Cucumber, Granary Bread,
Lemon Cream Cheese, Caviar

Honey and Soy Sticky Chicken £9.00
Crisp Asian Salad, Toasted Sesame Seeds

Charred Asparagus and Artichokes £7.00
Baba Ganoush, Pepper Houmous, Pomegranate
Suitable for vegans and gluten free



MAINS – FROM THE SEA

Roast Salmon Supreme £20.00
Sweet Dukkah Crumb, Mozart's Slaw,
New Potatoes, Green Salad

Pan Seared Sea Bream £20.00
Lobster Chive Sauce, Long Stem Broccoli,
Herb Potato Cake

Mozart's Cod Fish Finger Burger £14.00
Hand Cut Chips, Tartare Sauce, Brioche Bun

MAINS - FROM THE CHAR-GRILL

8oz British Sirloin Steak £29.00
Hand Cut Chips, Vine Cherry Tomatoes, Green Salad
Available with a Béarnaise or Peppercorn Sauce

Butterfly Chicken Breast £18.50
Hand Cut Chips, Mozart's Slaw, Green Salad
With Chipotle Chilli Mayo or Texan BBQ Sauce

Why not add a little surf to your turf with:
Hot Breaded Scampi with Tartare Sauce £5.00

VEGETARIAN - MAIN

Courgette and Spelt Fritter £19.50
Roasted Vegetable Salad, Herb Oil Dressing
Suitable for vegans

SIDES

Mozart's Salad Bowl £3.50
Hand Cut Chips £3.50



DESSERTS

Chocolate Fudge Cheesecake £8.50
Salted Caramel Sauce

Warm Belgian Waffle £9.00
Clotted Cream Ice Cream, English Strawberries,
Toasted Almonds

Lemon Panna Cotta £7.50
Meringue, Lemon Curd, Summer Raspberries



HOT BEVERAGES

Coffee/Latte/Cappuccino/Mocha £3.00
Standard tea £2.50
Brew & Co Special Teas £3.00
Hot Chocolate £3.00

Menu created by Head Chef
Damian Adams