

APPETISERS

Panko Fried Salted Paprika Olives, Citrus Mayonnaise **£4.5 (Ve)**

Khobez, Grissini and Freshly Baked Sourdough, Chipotle Houmous, Olive Oil & Balsamic **£9.5 (V)**



SMALL PLATES

Aranchini, White Truffle & Chestnut Mushroom **£10 (V)**

Deep Fried Calamari, Garlic & Spring Onion Aioli **£11**

Halloumi Fries, Harissa & Mint Aioli **£10 (V)**

Roasted Tomato & Buffalo Mozzarella, Sundried Tomato Salsa **£9.5 (V)**

Chicken Pakora, Mint Dressing **£10.5**

Crispy Cod Tempura, Orange, Chilli & Soya Dressing **£11.5**

Celeriac & Wild Mushroom Soup, White Truffle & Croutons **£9.5 (Ve)**

GRILL MENU

8oz Sirloin Steak

Pont Neuf Potatoes, spicy crispy Mushrooms Peppered Salsa Verde **£27.5**

8oz Fillet of Beef

Smoked Garlic Fondant Potato, Peppered Mushrooms, Red Wine and Pearl Onion Sauce **£32**

Ras El Hanout Halloumi

Tomato and Avocado Salad and Roasted Chickpea Houmous **£13.5 (V)**

Homemade Burger,

Austrian Smoked Cheese, Crispy Pancetta & Sweet Chilli Onion Ketchup, Cob Bun, Fries **£15.5**

Moroccan Crusted Pork Loin

Harissa Mustard Braised Savoy & Spiced Pome Anna **£17.5**

Asian Marinated Supreme of Chicken

Spicy Bombay Sauté Potato, Green Fire Vegetables, Chilli, & Coriander Jus **£17.5**

Harissa & Yoghurt Marinated Salmon,

Courgette and Red Onion Skewers Crispy Kale and Sharp Lemon Salad & Tzatziki **£17**

MAIN PLATES

Cumin Butternut Squash & Lentil Filo,

Crispy Pont Neuf Potatoes, Sun Dried Tomato Salsa **£15.5 (Ve)**

Ssamjang Vegan Chicken

BellPepper Rice Noodles **£15.5 (Ve)**

Fish & Chips

Cod, Home Cut Chunky Chips, Mushy Peas **£14.5**

Pan-Fired crispy Paprika Aubergine in Honey

Citrus Pesto and Edamame Orzo Salad **£14 (V)**

Pan Seared Seabass with Norwegian Prawn

Sapphire Salad, Lemon Butter Sauce **£19.5**

Mushroom Ravioli,

Peppered Porcini Mushroom Sauce **£14**

SIDES

Fries £4.5 (Ve)

Chips £4.5 (Ve)

Parmesan & Garlic Fries or Chips £5

Creole Fries or Chips £5 (Ve)

Madras Fries or Chips £5 (Ve)

Tender Stem Broccoli & Chilli Flakes £5 (Ve)

Meculin Garden Leaf & Herb Salad £5 (Ve)

Dijon Mustard Creamed Savoy Cabbage £4 (V)

Onion Rings £5 (V)

PIZZA & SALADS

Stonebaked Buffalo Mozzarella Pizza, (V)

Beef Tomato and Basil Pesto **£13**

Stonebaked Parma Ham & Chestnut Mushroom Pizza,

Soft Herb and Cream Cheese **£14**

Pepperoni Chickpea & Garlic Herb Tortilla Pizza

Sundried Tomato Salsa **£13 (Ve)**

Chicken Caesar Salad

Anchovies, Baby Gem, Shaved Parmesan, Crispy Crouton **£14**

Cobb Salad

Bacon, Avo, Chicken, Tomato, Hard boiled egg, Chives, Mixed Leaf **£15**

ADULTS NEED AROUND 2000 KCAL PER DAY.

ALL OUR FOOD IS FRESH AND MAY CONTAIN ALLERGENS. INGREDIENTS CAN BE SUBJECT TO CHANGE. PLEASE ASK YOUR SERVER FOR MORE INFORMATION.

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO YOUR BILL.

**Allergens
& Calories**

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RED WINE

Fico Grande Sangiovese di Romagna Poderi dal Nespoli £23.00 /£8.00 /£5.60 /
£4.00

The Paddock Shiraz £25.00 /£8.70/ £6.10/ £4.40

Santa Rita Gran Hacienda Merlot £28.00 /£9.80/ £7.00/ £5.00

Argento Malbec £32.00 /£11.00 /£7.80 /£6.00

Le Versant Pinot Noir £35.00/ £12.50/ £9.00/ £6.40

Journeys End Huntsman Shiraz Mourvedre £38.00

Vivanco Rioja Crianza £40.00/ £14.00/ £9.80/ £7.00

St Cosme Cotes du Rhone Rouge £42.00

Catena Appellation Vista Flores Malbec £46.00

Passion by Punks Shiraz Cabernet Sauvignon £50.00

Chateau La Croix Ferrandat St-Emilion £55.00

Castellare di Castellina Chianti Classico £60.00

Domaine Roux Bourgogne Pinot Noir £65.00

ROSÉ WINE

The Bulletin Zinfandel Rose £23.00 /£7.80/ £5.60 /£4.00

Conto Vecchio Pinot Grigio Blush £28.00 /£9.80 /£7.00 /£5.00

Cote Rose VDP Cotes Catalanes Domaine Lafage £35.00 /£12.40/ £8.60/
£6.20

Mirabeau Côtes de Provence Rosé Azure £50.00

WHITE WINE

Acacia Tree Chenin Blanc £23.00/ £8.00/ £5.60/ £4.00

Vivanco Rioja Blanco £28.00 /£9.80 /£6.80 /£4.80

Statua Pinot Grigio della Venezie £30.00 /£10.50 /£7.40 /£5.20

Valdivieso Chardonnay £32.00 /£11.00 /£7.70 /£5.60

San Abello Sauvignon Blanc £35.00

Mas Puech Picpoul de Pinet £38.00

Le Versant Viognier IGP d'Oc £42.00/ £14.80/ £10.30/ £7.60

Satellite Sauvignon Blanc Marlborough £46.00 /£16.00/ £11.50/ £8.20

Morgassi Superiore Tuffo Gavi del Comune di Gavi £48.00

La Chablisienne Chablis Sereine £65.00

FIZZ

Vitelli Prosecco NV £33.00 /£5.90

Belstar Cuvee Rosé Sparkling NV £35.00 /£6.50

Mirabeau La Folie Sparkling Rosé £48.00

Fitz Sparkling Wine NV £55.00

Palmer & Co Brut Reserve NV £46.00 /£10.00

Palmer & Co Rosé Solera NV £53

Taittinger Brut Réserve, NV £75.00

Veuve Clicquot Yellow Label Brut NV £80.00

Taittinger Prestige Brut Rosé £90.00

CLASSICS £9.50

A Day In The Life – Tequila, Orange Juice, Cranberry Juice & Grenadine

L7 Martini - Rascal Passionfruit Gin, Pineapple Juice, Crème de Peche & shot of Prosecco

Pineapple & Sage Daiquiri – Lost Dock Pineapple, sage syrup, Pineapple & Lime Juice

Sbagliato - Gin, Sweet Vermouth, Campari & Prosecco

Zest Mojito – Limoncello, Mint, Lime, topped with soda

Espresso Martini- Absolut Vanilla, Kahlua, Bean coffee and Gomme

Lost in Kensington- Lost Dock Dark Rum, Demerara, Angostura Bitters & Orange

Rhubarb & Ginger- Rascal Rhubarb Gin, Lime juice & Ginger Ale

SIGNATURES £10.50

Me & Paddington- Murphy's Vodka, Marmalade, Cointreau, Lemon & Orange Bitters.

All Your Dairy Needs - Vodka, Cream, Milk, Vanilla & Cinnamon Powder

The View From The Novotel – Murphy's Cherry Gin, Apple Juice, Orgeat & Foamer

Rusty Novo - Scotch & Drambuie

Ob-la Di Ob-la Da – Prosecco , Pear & Apple

Sitting In My English Garden - Gin, Elderflower, mint & Mediterranean tonic

Royal Margarita – Tequila, Agave, Kiwi & Salted rim

The Fourth Grace - Murphy's Lemon & Lime, Cointreau & Cranberry juice