

APPETISERS

- Panko Fried Salted Paprika Olives**, Citrus Mayonnaise **£5 (Ve)**
Selection of Freshly Baked Breads Chipotle Houmous, Olive Oil ,
Balsamic & Garlic Butter **£9.5 (V)**
Chickpea Fries Garlic Ailoi **£6.50**



SMALL PLATES

- Arancini** Sun blushed tomato & Bocconcini with a Pesto dressing **£7.5**
Baked Sushi Mango & Cucumber with Spicy Mayo **£8.50 (Ve)**
Duck Salad Asian Slaw, Crispy Wonton, Hoisin Sauce & Sesame seeds **£10.50**
Chicken Pakora , Spiced Mint Dressing **£9**
Chef's Choice of Soup Bread & Butter **£7.5 (V)**
Thai Fish Cake Sweet potato & Ginger Velouté **£9.50**

MAIN PLATES

- Vegan Oriental Spiced Chicken**
Vegan Chicken, Green Chilli Coconut Sauce , Hot Roasted Aubergine & Rice
Salad. **£19**
Chicken Caesar Salad
Bacon, Baby Gem, Shaved Parmesan & Crispy Croutons **£15.50**
Vegan Fish & Chips
Haddock, Home Cut Chunky Chips & Mushy Peas **£15**
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Char Siu Pork Belly
Fried Rice, Egg, Pak Choi **£18.50**
Crispy Braised Beef
Prawn Ravioli, Gratin Potato, Spinach & Chipotle Hollandaise **£25**
Nduja Crusted Cod
Panache of Green Vegetables, Potato Fondant & Sweetcorn Cream **£21.50**
Mediterranean Platter
Roasted Sweet Potato, Tender stem, Herby Houmous
with pomegranates, Panko Olives , Citrus aioli,
Cous-cous and Pesto Salad with Pitta Bread.
£17.50 (Ve)

STRAIGHT OFF THE JOSPER

Josper was born in 1969 by Pere Juli and Josep Armangué in Pineda de Mar, Barcelona. It has become a legend in the world of charcoal and barbecue gastronomy. Here is a selection of coal cooked dishes created by our head chef.

- Boz Sirloin Steak**
Pont Neuf Potato and Herb Butter with
Bearnaise or Peppercorn Sauce **£28**
Harissa Salmon
Moroccan Quinoa, Tenderstem & Roasted Red Pepper Sauce **£19.50**
Oriental Spiced Chicken
Chicken Breast , Green Chilli Coconut Sauce, Hot Roasted Aubergine
and Rice Salad. **£19**
Burger
Smoked Cheese , Sticky Bacon , Onion Rings ,
Brioche Bun & Fries **£16**
Spicy Chicken Burger
Chipotle Mayo,
Brioche Bun & Fries **£16**
Panko Tofu Burger
Katsu Mayo, Vegan Bun **£15 (Ve)**

Allergens & Calories

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PIZZA

- Stone baked Mozzarella Pizza,**
(V) **£14**
Spicy Pepperoni & Nduja Pizza
£15
Mexican Chicken Pizza **£16**

SIDES

- Fries** **£4.5 (Ve)**
Parmesan & truffle Fries **£5**
Peri-Peri Fries **£5 (Ve)**
Tenderstem Broccoli **£5(Ve)**
Petite Garden Salad **£5 (Ve)**
Sweet Potato Wedges **£5 (Ve)**

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.

FIZZ

RED WINE

Castillo de Piedra Tempranillo £23.00 /£8.00 /£5.80 /£4.20

Pocketwatch Shiraz £25.00 /£8.70/ £6.30/ £4.70

Caliterra Merlot £28.00 /£10/ £7.20/ £5.20

Drop Dead Gorgeous Malbec £32.00 /£11.00 /£7.50 /£5.50

Bougrier Pure Vallee Pinot Noir £35.00/ £12.00/ £8.00/ £6.40

Medievo Rioja Reserva £38.00/ £13.00/ £8.80/ £6.80

Franschhoek 'Baker Station' Shiraz £35.00

Cotes-du-Rhone, Cuvee St Laurent £40.00

Alta Vista Estate Premium Malbec £46.00

Hancock & Hancock Shiraz Grenache, McLaren Vale £50.00

Fortin Plaisance St-Emilion £55.00

Valpolicella Ripasso Classico, Catina de Negrar £60.00

Fleurie Domaine Poncereau, Louis Jadot £62

Louis Jadot Bourgogne Pinot Noir £68.00

ROSÉ WINE

Brightside Zinfandel Rose £23.00 /£8.00/ £5.80 /£4.20

Lyric Pinot Grigio Blush £28.00 /£9.80 /£7.00 /£5.00

Henri Gallard Cotes de Provence Rosé £50.00

WHITE WINE

Franschhoek Chenin Blanc £23.00/ £8.00/ £5.80/ £4.20

Lyric Pinot Grigio £28.00 /£8.70 /£6.80 /£4.80

Ocarina Sauvignon Blanc £30/£10.50/£7.40/£5.20

Pocketwatch Chardonnay £32/ £11.00/£7.70/£5.60

Viogner 'Les Gazelles' £42/£12.00/£8.00/£6.50

CVNE Cune Monopole Rioja Blanco £46/£13.00/£8.50/£6.80

Picpoul de Pinet Cuvee Thetis £38.00

Esk Valley Marlborough Sauvignon Blanco £45

Gavi Terre del Barolo £48.00

Macon-Lugny 'Les Petites Pierres' Louis Jadot £60

Chablis Gautherin & Filles £65

Terre del Doge Prosecco £33.00 /£6.00

Zimor Prosecco Rose £36.00 /£6.50

H.Lanvin & Fils Brut NV £50/£10

H.Lanvin & Fils Brut Rose NV £55/£12

Alta Vista 'Vive' Sparkling Malbec Rosé £48.00

Fitz Sparkling Wine NV £55.00

Veuve Clicquot Yellow Label Brut NV £85.00

TAITTINGER

Taittinger Brut Réserve, NV £75.00 / 12.00

Taittinger Prestige Brut Rosé £90.00 / 15.00

Taittinger Nocturne Sec £110.00

Taittinger Brut Vintage £200.00

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