

Weekday Treat

MONDAY, TUESDAY & WEDNESDAY
FROM 6PM.

2 COURSES £16.95^{PP}
3 COURSES £20.95^{PP}

DRINKS

MIDWEEK TREAT DRINKS OFFERS

Choose any of the wines below for £12 a bottle:

Cutfield & Haworth, Fresh White Sandbox, Chenin Blanc	Crush Grapes Not Dreams, Cabernet Sauvignon
Terre Forti, Trebbiano Chardonnay Cutfield & Haworth, Smooth Red	Claudio de Luca, Sangiovese Cutfield & Haworth, Delicate Rosé VQ, Merlot Rosé

ENJOY 2 COCKTAILS FOR £12 FROM 7PM

See our cocktail menu for the full range

TURN OVER TO SEE THE MENU

2 COURSES
£16.95^{PP}

3 COURSES
£20.95^{PP}

STARTERS

DEEP-FRIED BRIE in panko breadcrumbs with a spiced fruit & sloe gin chutney (v)

TEMPURA OYSTER MUSHROOMS Lightly battered, with a soy, lime & ginger dip (v)

BALSAMIC & ROSEMARY LAMB KOFTAS with a Greek-style salad, creamed goats' cheese, roasted chickpeas and pomegranate molasses

DUCK LIVER & PORT PARFAIT with a spiced fruit & sloe gin chutney, served with rustic toast

SEARED WILD ATLANTIC SCALLOPS with spiced tempura cauliflower, roasted cauliflower purée and micro coriander (+£3pp)

MAINS

LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed, served with a choice of fries or salad

KING PRAWN, CRAB & CHORIZO LINGUINE with white wine, tomatoes, garlic & chilli

ROTISSERIE HALF CHICKEN with skinny fries, garlic confit and preserved lemon aioli

Finished with your choice of flavour: truffle, chimichurri or BBQ

WHOLEFOOD SALAD with black rice, quinoa, avocado, broccoli, spinach and seeds, with a pineapple, lemongrass & ginger dressing (ve)

Add: Chargrilled chicken breast or lamb koftas £3.50 / Salmon fillet £5.00 / Halloumi (v) £2.50 / Goats' cheese (v) £2.00

DIABLO PIZZA Chorizo, pepperoni, bacon, pork & fennel sausage, mozzarella, jalapeños and red chilli

POLLO AMERICANO PIZZA Chicken, portobello mushrooms and mozzarella on a BBQ tomato base

MOROCCAN-INSPIRED CAULIFLOWER TART in a kale & thyme pastry case, with a baby spinach & leek base, topped with seeds and a herb dressing, served with a slow-roasted tomato sauce (ve)

FRESHLY BEER-BATTERED LINE CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce.

BURGERS *All our burgers are served in a sesame seeded bun, with a gherkin on the side*

PRIME BEEF BURGER in a sesame seeded bun with Irish Cheddar, lettuce, tomato, burger sauce, fries and a gherkin

OUR DIRTY BURGER Prime beef burger with crispy bacon, lashings of cheese, beef dripping sauce and fries (+£2pp)

PLANT-BASED BURGER served with coconut tzatziki, slow-roasted tomato sauce and lettuce (ve). Served with your choice of a house salad (ve) or fries (v)

STEAKS

Experience our new steak collection, featuring three premium cuts from selected British & Irish farms, expertly aged for a minimum of 21 days to deliver superb tenderness and flavour. Hand-cut by skilled butchers to finish and expertly chargrilled by us for you to savour.

10OZ RIB-EYE STEAK Juicy in texture and bursting with flavour, recommended medium (+£8pp)

8OZ RUMP STEAK Firm in texture and rich in flavour, recommended medium (+£4pp)

Add Steak Sauces: Peppercorn sauce / Béarnaise sauce / Beef dripping sauce / Chimichurri / Red wine jus £1.95

SIDES

Halloumi fries & sweet chilli sauce (v) £4.95 / Crispy onion rings (v) £3.50 / Mac & Cheese (v) £3.95

Rocket & Gran Moravia cheese salad (v) £3.50 / Dressed house salad (ve) £3.95 / Tenderstem broccoli,

asparagus & green beans in a soy glaze (ve) £3.95 / Fries & aioli (v) £3.50 / Twice-cooked chunky chips (v) £3.50

Sweet potato fries with Gran Moravia cheese & rosemary (v) £3.95 / Dauphinoise potatoes (v) £3.95

DESSERTS

THE AMBASSADOR'S MELTING CHOCOLATE & HAZELNUT BOMB Rich chocolate ganache, hazelnut, crisp wafer and vanilla ice cream, encased in a dark chocolate sphere, melted with hot white chocolate sauce. Excellent! (v) (+£3pp)

RUM BABA Rum-soaked sponge, black cherries in Kirsch and whipped cream (v)

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and Bourbon vanilla ice cream (v)

CARAMEL CRÈME BRÛLÉE served with home-baked sultana & oatmeal biscuits (v)

APPLE, PLUM & DAMSON CRUMBLE topped with a Demerara crumb, served with vanilla (v) or soya (ve) custard

WARM BLUEBERRY & ALMOND POLENTA CAKE with Herefordshire blackcurrants and vanilla custard or ice cream (v) *Vegan alternative available*

BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester and Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) (+£2pp)

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