

A LA CARTE

• ISLINGTON SQUARE •

Bread & Butter

Homemade Fresh Bread, Served with Coconut Date Butter

5

STARTERS

Scallop with Chicken Jus, Crispy Potatoes & Samphire

12

Mackerel, Purple Kale & Wild Mushroom

13

Beef Fillet Yakimiku, Pommés Anna, Beef Demi Glace, Pickled Radish & Shallot

16

Broccoli Soup, Pea Tuile, Shaved Tenderstem, Charred Peas & Herb Oil

10

MAINS

Aged Sirloin Beef (Served Medium)

32

Harissa Slow Cooked Lamb Roast (Harissa Gravy)

30

Rosemary Confit Chicken Leg Roast

27

All Roasts Served w/ Gravy, Roasted Veg, Roast Potatoes, Stuffing, Neeps Puree, Tenderstem Broccoli, Cauliflower & Traditional Yorkshire puddings.

Sea Bass

26

Baby Potato Ragout, Mangetout, Leek Crisps, Pea Puree & Leek Butter Bearnaise

Vegan Wellington

Served w/ Vegan Gravy, Roasted Veg, Roast Potatoes, Stuffing, Tenderstem Broccoli & Cauliflower

25

STEAKS

30 Dry Aged Ribeye

38

30 Dry Aged Sirloin

36

All Steaks Served w/ Roasted Tomatoes & Koffman Chips

Beef Wellington (Roasted Vine Tomatoes, Beef Dripping Mash & Beef Demi Glace)

68

SIDES

Beef Dripping Mash, Crispy Shallots, Chives & Gravy

8

Koffman Chips

6

Leafy Salad & Salted Radish

6

Peppercorn Sauce

4

Bearnaise Sauce

4

DESSERT

Crumble

12

Pear & Apple, Served with Cornflake gelato, Raspberry Coulis, Frangipane & Sweet Buttermilk

Sticky Toffee Pudding

12

Served with Cornflake gelato

Tiramisu

11