



SET MENU

TWO COURSES £19.95 THREE COURSES £23.95

MONDAY - FRIDAY ALL DAY

STARTERS

Coxinha - crispy chicken croquettes, chipotle mayo

Nachos - fried tortilla chips, cheddar, house guacamole and soured cream (GF, V, VGO)

Beetroot and Mushroom Tartar - crumbled goats cheese, candied walnuts, sriracha and sesame dressing (GF, V, VGO)

Chorizo & Manchego Croquettes - grated parmesan, chili oil

Sopa de castaña - sweet white onions, roasted chestnuts, sourdough bread (GFO, V)

MAINS

Smoked Haddock and Salmon Fishcake - creamed spinach and charred baby corn

Chargrilled Chicken Skewer - house salad, skin on fries (GF)

Pulled Pork Burger - sesame brioche, coleslaw, cajun cassava

Seafood Chowder - grilled corn, chorizo, king prawn and fresh clams (GFO)

Shredded Beef - 14 hour slow cooked beef rib, pickled red cabbage and poached eggs, served with sourdough bread (GFO)

Domino Sandwich - Black beans, ancho chili, vegan feta, sourdough (GFO)

Caesar Salad - anchovy dressing, garlic croutons, parmesan. **Add chicken - £3.50** (GFO)

Rump Cap Steak - chimichurri, mixed leaf salad, french fries. **£3.95 supplement** (GFO)

DESSERTS

Churros - warm chocolate sauce (V)

Edesia Sundae -, ginger gelato, honeycomb, roasted cashews, dulce de leche. (V, GF)

Triple Chocolate Mousse - fresh berries (V)

Ice cream & Sorbet (2 scoops) - chocolate, vanilla clotted cream, strawberry / mango, raspberry, lemon (GF, V, VGO)

(V) Vegetarian (VG) Vegan (GF) Gluten free (GFO) Gluten-free optional

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary service charge of 12.5% will be added to your bill.

HOT DRINKS

Cappuccino	3.95	Tea Selection	3.95
Latte	3.95	Breakfast Tea / Earl Grey / Peppermint / Green / Chamomile	
Americano	3.95	Fresh Mint Tea	4.25
Espresso	2.95	Roobois	4.25
Double Espresso	3.95	Macha	4.25
Macchiato	2.95	Irish coffee	
Double Macchiato	3.95	Single	7.5
		Double	11

Please ask your server for other liqueur coffees

SWEET & PORT

	100ml glass	75cl bottle
Barossa Valley Botrytis Semillon	6	28
Peter Lehmann 2021 V Ve Valle Central, Chile		
Sauternes	7.5	40
Château Delmond 2018 V Ve Bordeaux, France		
Moscato d'Asti		41
G.D. Vajra 2021 V Ve O Piemonte, Italy		
Unfiltered Late Bottled Vintage Port	8	49
Sandeman 2017 V Ve Douro, Portugal		
10-Year-Old Tawny Port	11	58
Sandeman NV Douro, Portugal		
`Royal Ambrosante` Pedro Ximénez, Sandeman Jerez NV Andalucía, Spain	15	51

BRANDY / COGNAC / ARMAGNAC

	25ml	50ml
Pisco 1615 Quebranta	6	10
Courvoisier VS	4.8	8
Courvoisier VSOP	6	10
Courvoisier XO	18	30
Baron de Sigognac: Armagnac 10 YO	7.2	12
Armagnac 20 YO	14.4	24

LIQUEURS

	25ml	50ml
Disaronno Amaretto	4.5	7.5
Baileys	4.5	7.5
Chambord	4.5	7.5
St Germain	4.5	7.5
Cointreau	4.5	7.5

Grand Marnier	4.5	7.5
Kahlua	4.5	7.5
RAKI	4.5	7.5
Sambuca White	4.5	7.5
Limoncello	4.5	7.5