



Menu

Starters

Mixed olives 3.5
GF VE

Smoked almonds 4
(Nuts) GF VE

Toasted sourdough with dips 4.5
(Sulphur) VE

Padron peppers with romesco sauce 6.75
(Nuts, sulphur) GF VE

Earth

Mushroom Shawarma tacos GF VE

Roasted mushrooms, crumbled feta & basil Ranch dressing
(Sulphur, milk, soya)
Vegan
(Sulphur, nuts, soya)

Falafel GF VE

With whipped feta, crispy fava beans & harissa oil
(Sulphur, sesame, nuts, lupin)

Crispy tofu GF VE

Crispy tofu bites with katsu curry sauce
(Soya, nuts)

Gunpowder Potatoes GF VE

Fried potatoes, date ketchup & mango yoghurt
(Soya)

Land

Grilled rump steak GF

Grilled steak with Aji Verde Peruvian green sauce

Peri - Peri chicken skewers GF

Chicken skewers with spicy Peri-Peri sauce
(Sulphur, celery, mustard)

Sticky wings GF

Deep fried chicken wings with a pomegranate treacle glaze
(Sulphur, mustard)

Kashmiri grilled Lamb chops GF

With Chana salad
(Celery, mustard, lupin, milk)

Sea

Grilled head-on prawns GF

In cilantro & lime sauce
(Sulphur, crustaceans)

Jerk Sea Bass GF

With sweet potato puree, pineapple & chilli salsa
(Celery, fish, sulphur)

Goan fish curry GF

Pan-fried Tilapia & prawns in Goan curry sauce
(Mustard, fish, crustaceans, nuts)

Buttermilk fried calamari GF

With Amarillo chilli aioli
(Milk, fish, molluscs, sulphur)

Salads

8.5

Crispy Thai beef salad GF

Crispy beef, carrot, mooli, cucumber, spring onion,
rice noodles & Thai dressing
(Fish, soya, celery)

10

8.5

Grilled Hispi cabbage salad GF VE

Grilled cabbage, warming spices, coconut &
pomegranate
(Mustard, nuts, soya)

8

8.5

Grilled halloumi salad GF

Mixed leaf salad, grilled halloumi, roquito peppers,
raspberry dressing & toasted pecans
(Nuts, mustard, milk, sulphur)

10

6.75

Sides

Mixed leaf salad **GF**

4

Skin on fries **GF**

4

12.5

Sweet potato fries **GF**

5

11

Grilled halloumi **GF**

With Jerk & maple reduction
(Milk)

6.5

8

Sauces

Amarillo spiced aioli **GF**
(Sulphur)

2

13

Pomegranate treacle **GF**
(Sulphur, mustard)

2

Garlic aioli **GF**
(Sulphur)

2

12.5

11

11

13

8.5





Zero Alcohol

Soft Drinks:

Still water	3
Sparkling Water	3
Coke	3.25
Diet Coke	3.25
Fanta	3.25
Sprite	3.25
Ginger Beer	3.50
Cloudy Apple Juice	3.50
Orange Juice	3

Non-Alcoholic Beer:

Asahi Super Dry 0.0	5
Origin: Japan	
Tasting notes; grassy, malt, sweet cereal edge (Wheat)	

Non-Alcoholic Cider:

Inch's 0.0	4.25
Origin: United Kingdom	
Tasting notes; sweet red dessert apple & hint of vanilla (Sulphur)	

Mocktails:

The Kampasi	6
Blue Curacao syrup, sprite, lime juice & sugar syrup	
Last Stop:	7
Cherries, cherry juice, lime, sugar syrup & mint	
Lychee Spritz	6.5
Lychee syrup, lime juice, sugar syrup & sprite	
The Wanderer	6.5
Cardamon syrup, ginger syrup, orange bitters & ginger beer	
Pineapple Margarita	6.75
Pineapple juice, grilled pineapple syrup lime juice, sugar syrup & sprite	
Watermelon Spritz	6
Watermelon syrup, lime, sugar syrup & sprite	

Non-Alcoholic Wines:

	<u>175ml</u>	<u>250ml</u>	<u>Btl</u>
Red McGuigan zero Shiraz	3.75	7	15
Origin: Australia ABV 0%			
Tasting notes; blackcurrant, spice & notes of vanilla (Sulphur)			
White McGuigan zero Sauvignon Blanc	3.75	7	15
Origin: Australia ABV 0%			
Tasting notes; gooseberry, lime & crisp citrus (Sulphur)			
McGuigan zero Rosé	3.75	7	15
Origin: Australia ABV 0%			
Tasting notes; red berries & watermelon (Sulphur)			

All our dishes are prepared in a small kitchen where all allergens are present. If you have any allergies or intolerances to certain foods, please speak to a member of staff about the ingredients used in our dishes. We cannot guarantee that our dishes are completely free from all allergens.