

## Salads\*

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**Greek Salad**

9  
\$8.0

## Desserts\*

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**Waffles**

\$11.9

## Appetizers\*

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**Prawn Cocktail**

\$12.0



**Garlic Bread**

9  
\$5.3

## Soups\*

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**Soup of the Day**

\$8.0

## Mains

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**Wagyu Meatball Pasta**

\$25.3



**Cajun Haloumi Burger**

\$23.9



**Crazy Alfredo Pasta**

\$25.3



**Welsh Lamb Duo**

\$31.9



**Highland Wagyu Rump Steak**

\$65.2

## Fingerfood

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**Buffalo Wings**

\$10.6

## Italian Classic Sandwiches

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**Porchetta**

\$25.3

## Kids Meal

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**Mac N' Cheese**

\$8.0

## Brunch Menu

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**Coffee and Portuguese Custard Tart**

\$3.3



**Smashed Avocado on Granary Toast**

\$11.9

## To Start

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**Pan Fried Wild Mushrooms**

\$12.0

## Embutidos

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**Iberico Jamon**

\$12.0

## Course #1

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**Baked Goat's Cheese**

\$10.6

## The GRILL

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**Dry Aged RibEye Steak**

\$34.6

## Uncategorized

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**Samphire**

\$8.0



**Asparagus**

9  
\$8.0



**Blooming Onion**

\$8.0



**Stilton**



**Garlic Mushroom**



**Peppercorn**



**Wild Mushrooms**

\$8.0



**Monkfish**

\$31.9



**Swordfish**

\$29.3



**Hot Seafood Platter**

\$91.7



**Cheesy Garlic Bread**

\$6.6



**Homemade Chicken Kiev**

\$23.9



**Prime Fillet Steak**

\$39.9



**Smoothies**

\$5.3



**Dry Aged Sirloin Steak**

\$31.9



**Homemade Chicken Liver Parfait**

\$10.6



**Smoked Salmon Bagel**

\$11.9



**Octopus**

1  
\$13.3



**Wagyu Beef Meatballs**

\$10.6



**Seared Scallops**

\$12.0



**Cooked Breakfast**

\$11.9



**Smoked Kippers**

\$11.9