



Lounge and Terrace Menu

SHARING PLATTER

Seafood platter to share, whole lobster, coconut-fried shrimp, tiger prawns, mussels, crab claws, grilled corn, fries, sauces and dips 80
(gluten, crustacean, eggs, milk, molluscs, nuts)

SHARING DISHES (Please pick 2 or more per person)

Fries (VG) *(fish, gluten, sesame, may contain nuts, crustacean)* 4.5

Truffle & Parmesan fries (V) *(fish, gluten, sesame, may contain nuts, crustacean)* 6

Pumpkin hummus, toasted seeds, crackers (VG) *(gluten, sesame)* 8

Spicy buttermilk chicken, sriracha ranch dressing *(milk, celery, mustard, gluten)* 9

Saffron & sun-dried tomato arancini, red pesto mayonnaise (V) 9
(celery, egg, gluten, milk, mustard, sulphites)

Coconut-fried shrimp, pineapple sweet chilli sauce *(gluten, crustacean, eggs)* 10

LIGHT DISHES

Stone bass ceviche, orange, avocado, plantain crisps *(fish)* 14

Fish tacos, crispy-fried cod, crunchy tortilla, avocado, mango & jalapenos 13
(gluten, eggs, fish, milk)

Artisan British cheeses, quince, oatcakes *(egg, gluten, milk, sulphites)* 14
Cornish Kern, Maida Vale, Colston Bassett Stilton, Golden Cross

Italian charcuterie board, celeriac remoulade & focaccia *(gluten, celery, milk, nuts, eggs)* 15

MAINS

Madison burger, Red Leicester, house pickles, secret sauce, fries 18
(gluten, mustard, milk, eggs, sulphites)

Buttermilk chicken burger, sriracha mayonnaise, kimchi, cheese, fries 18
(sulphites, gluten, eggs, fish, crustacean, milk)

Gnocchi al Forno, roast peppers, aubergine, buffalo mozzarella (V) *(gluten, eggs, milk)* 18

Crab, fennel and chilli linguine, creamy crab sauce 24
(celery, crustacean, eggs, fish, milk, sulphites, may contain soya)

Whole native lobster, chipotle lime butter, fries, green salad *(crustacean, milk)* 49

V Vegetarian | VG Vegan | G Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Should you have any dietary requirements, including allergies or intolerances, please ask your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. All prices include VAT. A discretionary rate of 12.5% will be added to the bill.