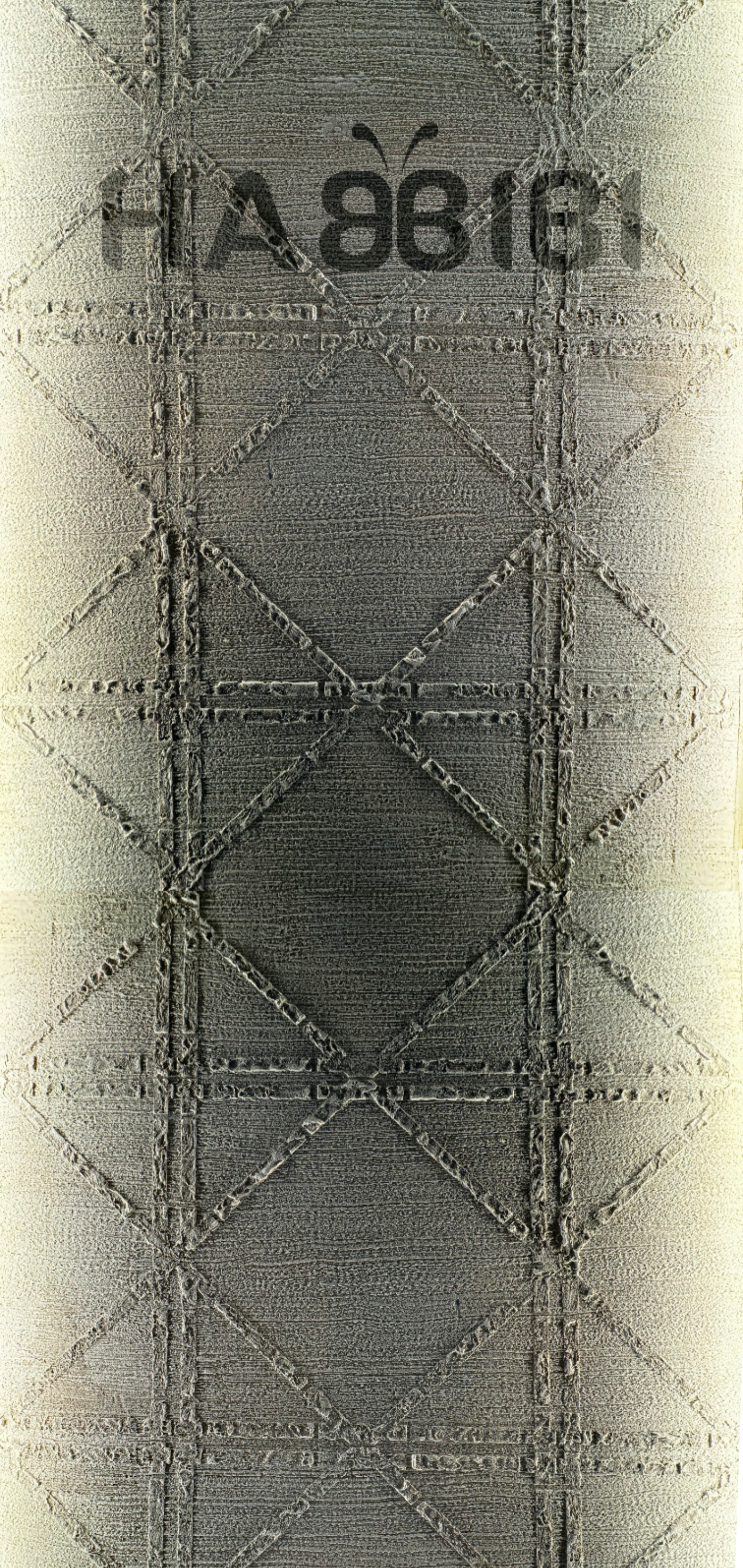


# HA 88101



## NIBBLES

<b>MIXED OLIVES</b> Marinated in lemon, chilli and parsley	4	<b>CANDIED MIXED NUTS</b> A delectable assortment of mixed nuts coated in spiced honey and fragrant vanilla	5
<b>HOUMOUS</b> Chickpeas, lemon, garlic. Accompanied with grilled Arabic flatbread	7		

## SMALL PLATES

<b>LAMB BOREK</b> A rich and aromatic minced lamb, enhanced with mint olives. Wrapped in a crispy, golden pastry and finished with a zesty harissa emulsion	13	<b>TRUFFLE GNOCCHI</b> Pillowy gnocchi infused with earthy truffle, served in a luxurious creamy cheese sauce. Presented in a crispy parmesan cheese basket	12
<b>MUSHROOMS MEZE</b> Sautéed wild forest mushrooms in a creamy sauce on a crispy toasted bread	7	<b>ORIENTAL HOT HONEY WINGS</b> Juicy chicken wings glazed with a sweet and spicy honey sauce, infused with middle Eastern spices. Garnished with toasted sesame seeds	14
<b>CHICKEN BANG-BANG</b> Served in a radicchio leaf, drizzled with a creamy, tangy and slightly sweet sauce. Paired with fresh vegetables	15	<b>ARTICHOKE SALAD</b> A delightful medley of tender artichokes paired with vibrant beetroot, complemented by a zesty chickpea salsa. Topped with creamy whey cheese and garnished with crunchy candied walnuts	13

## LARGE PLATES

<b>GRILLED COD LOIN</b> Tender grilled cod loin, served on a bed of crushed purple potato. Finished with a luxurious saffron sauce and fresh garden peas	21	<b>BEEF SHORT RIBS BOA BUN</b> Stuffed with ribs in home-made BBQ sauce garnished with pickled red onions	18
<b>LOBSTER RAVIOLI</b> Served in bisque sauce. Perfumed with basil and toasted focaccia croutons	19	<b>PAN-FRIED TOFU</b> Soybean curd in massaman coconut sauce, topped with crispy rice noodles and coriander oil	16
<b>LAMB TAJINE</b> Slow cooked lamb shoulder in traditional Moroccan spices with apricot, accompanied with sultanas and couscous	19		

## FROM THE JOSPER

<b>9OZ IRISH WAGYU SIRLOIN</b> Our Irish Wagyu sirloin is a premium beef cut reared in Ireland. Offering superior marbling, which ensures a rich, juicy texture	41	<b>CORN-FED CHICKEN SUPRÊME</b> Served with a robust spiced Provençale sauce, accompanied with duchess potatoes	22
<b>10 OZ BLACK ANGUS RIBEYE</b> This is a premium Argentinian cut, celebrated for its robust flavour which adds depth and juiciness to every bite	34	<b>9OZ WAGYU FILLET</b> Our WX Australian Wagyu fillet is grain-fed for a minimum of 400 days, ensuring a well-marbled cut that is exclusively bred to enhance flavour and tenderness	90

### 1KG ANGUS TOMAHAWK 100

Recommended to share for two, served sliced with your choice of two sauces, two nibbles and two sides.

## ENHANCE YOUR STEAK

GREEN PEPPERCORN SAUCE 3	CAROLINA REAPER CHILLI SAUCE 3	CHIMICHURRI 3
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## SIDES

<b>JOSPER-ROASTED NEW POTATOES</b> In garlic and parsley	6	<b>STEAMED MIXED RAINBOW VEGETABLES</b>	6
<b>FRENCH FRIES</b> Seasoned with Maldon salt and rosemary ADD TRUFFLE AND PARMESAN +£1	5	<b>MIXED BABY LEAF SALAD</b> Served with cherry tomato, cucumber and beetroot toasted in house dressing	5
<b>HABBIBI'S MAC &amp; CHEESE</b> Enhanced with five different types of cheese topped with herbed crumbs	6		

SCAN FOR ALLERGY AND NUTRITIONAL INFORMATION



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. Service charge of 12.5% will be added to your bill.