

Lunch Grill - £15.99 pp

12:00 pm to 4:00 pm

(Upgrade to Unlimited for just £6.99)

Course One (To start with)

Assorted breads served with hummus, beetroot, and mint yogurt (G)(EGG)(D)(S)
Caramelized onion & rosemary / olive and sundried tomato and basil focaccia and garlic Brioche bread

Course Two (Mains) (You get all the dishes mentioned below)

Slaska Pork Sausage (D)(M)(G)
Classic Slaska smoked sausage

Lamb Chops/Back Chops (M)
Classic minty flavoured with herbs and spices

Grilled Chicken Skewer (M)(D)
Grilled chicken skewer cooked with yogurt mix spices and garlic

Pork Loin Spare Ribs (M)
Slow cooked smoked baby pork loin ribs in tangy homemade BBQ sauce

Louisiana Chicken Wings (M)(D)
Buffalo chicken wings cooked in classic hot Louisiana sauce

Beef Patty (M)
Succulent and Soft beef mince blended with spice

All main course served with peppercorn and mushroom sauce(D)(G)

Vegetarian Platter

(You get all the dishes mentioned below)

Stuffed Portobello Mushroom (D)
Portobello mushroom stuffed with cheese served with pomodoro sauce

Chargrilled Halloumi (D)
Halloumi grilled to perfection to golden crust served with sweet chili sauce

Veggie Burger (D)(EGG)(G)
Breaded crispy potato, sweetcorn, peppers, carrot & pea patty, cheese and mayo

Sides

Cheese and Tomato Pizza (D)(G) - £7.99

Brisket Cheesy Chips (D)(M)(G) - £7.99

Pepperoni Pizza (D)(G) - £8.99

Fried Halloumi (5 PCS)(D)(S)(G) - £6.99

Battered Onion Rings (7 PCS)(G) - £3.99

Garlic Butter Green Beans (D) - £5.50

House Salad (French Dressing)(M)(C)(G) - £5.50

Vegan Platter

(You get all the dishes mentioned below)

Stuffed Portobello Mushroom
Portobello mushroom stuffed with vegan cheese served with pomodoro sauce

Chargrilled Vegan Cheese
Grilled to perfection to golden crust served with sweet chili sauce

Vegan Burger (G)
Breaded crispy potato, sweetcorn, peppers, carrot & pea patty, vegan cheese and vegan mayo

Corn on the Cob (D) - £2.99

Creamy Mash Potato (D) - £4.99

Mac and Cheese (D)(G) - £5.50

Tomato Rice - £5.50

Chips (G) - £2.99

Cheesy Chips (D)(G) - £4.99

Evening Grill - £20.99 pp

12:00 pm to 10:00 pm

(Upgrade to Unlimited for just £6.99)

Course One (To start with)

Assorted breads served with hummus, beetroot, and mint yogurt (G)(EGG)(D)(S)
Caramelized onion & rosemary / olive and sundried tomato and basil focaccia and garlic Brioche bread

Course Two (Mains) (You get all the dishes mentioned below)

Brisket of Beef (M)
Brisket of beef marinated in a special rub and slow cooked in a smoker overnight

Slaska Pork Sausage (D)(M)(G)
Classic Slaska smoked sausage

Chargrilled Sirloin Steak (M)
Sirloin steak mildly seasoned with chargrill marinade (we serve our steak medium rare)

Lamb Chops/Back Chops (M)
Classic minty flavored with herbs and spices

Grilled Chicken Skewer (M)(D)
Grilled chicken skewer cooked with yogurt mix spices and garlic

Pork Loin Spare Ribs (M)
Slow cooked smoked baby pork loin ribs in tangy homemade BBQ sauce

Louisiana Chicken Wings (M)(D)
Buffalo chicken wings cooked in classic hot Louisiana sauce

All main course served with peppercorn and mushroom sauce(D)(G)

Desserts

Baked Cheese Cake - £6.99 (D)(EGG)(G)(SOYA)
New York style baked cheese cake

Sticky Toffee Pudding - £6.99 (D)(EGG)(G)(SOYA)
British classic packed with dates and golden sultanas, toffee sauce served with vanilla ice cream

Chocolate Fondant - £6.99 (G)(D)(EGG)(SOYA)
Molten chocolate cake, chocolate sauce, and vanilla ice cream

Belgian Chocolate Pyramid - £6.99 (G)(D)(EGG)(SOYA)
Chocolate truffle, vanilla mousse, caramel sauce

Blackcurrant Mousse - £6.99(OATS)(SOYA)
Light and airy blackcurrant vegan and gluten - free mousse

(C) CELERY (S) SESAME (G) GLUTEN (D) DAIRY (M) MUSTARD

TERMS & CONDITIONS: All the above dishes might not be available at all times. Sides and desserts are charged extra. Food to be consumed in the restaurant only and not available for take out. Optional 10% Service charges is added to the bill. For all allergen and any special dietary requirements, please inform the waiting staff while placing your order. We are a nut-free restaurant. Although we take allergens very seriously, our dishes may contain traces. Maximum seating time is 2 hours. We can either do Ala Carte or a fixed menu at a time on one table. Last orders 30 Mins before closing time.