

## For the table

LEMON & HERB MIXED OLIVES 3  
FRESH BREAD & BUTTER 3

## Tapas

PROOST POTATOES 5  
Crispy fried potatoes | Andalouse sauce \*

CHARRED ASPARAGUS 8  
Toasted hazelnuts | Silver skin onions  
Hazelnut emulsion \*

BRUSCHETTA 8  
Heritage tomato | Toasted sourdough  
Balsamic reduction \*

PADRON PEPPERS 6  
Smoked Maldon sea salt \*

ONION RINGS 5  
Hoegaarden batter | Andalouse sauce \*

PEA & ASPARAGUS RISOTTO 8  
Toasted pine nuts \*

SALMON FISHCAKES 8  
Lobster mayo

CONFIT DUCK LEG 10  
Cointreau emulsion

PORK MEATBALLS 8  
Kriek sauce

SLOW COOKED OX CHEEK 10  
Red wine jus | Shallot rings

CHICKEN SCHNITZEL 8  
Sage & onion mayo | Sauerkraut | Cranberry sauce

TOULOUSE SAUSAGE 8  
Butterbean mash | Marsala wine jus

LAMB CHOPS 12  
Mint gremolata

PORK TENDERLOIN 9  
Brandy & peppercorn sauce

COD GOUJONS 7  
Hoegaarden batter | Tartare sauce

PANKO PRAWNS 9  
Passion fruit Nam Jim

BEEF FILLET STRIPS 12  
Café de Paris butter

## Desserts

TEQUILA ROSE FROZEN PARFAIT 9  
Meringue | White chocolate shavings

WHITE CHOCOLATE TART 9  
Pistachio | Raspberry coulis | Lemon sorbet

GIN & TONIC CAKE 8  
Lime & Yuzu sorbet \*

SICILIAN LEMON SORBET 8  
Limoncello syrup | Gingernut crumb \*

AFFOGATO 8  
Vanilla ice cream | Espresso | Amaretto \*

CHEESEBOARD 9  
4 cheeses | Crackers | Red onion chutney

Please tell your server if you have  
any allergies or special dietary requirements  
\* Dish is vegan or can be adapted to be vegan



PROOST