

Daiquiri 12 Strawberry | Mango | Peach | Passionfruit

Mojito 12 Raspberry | Passionfruit | Strawberry

> **Aperol Spritz** 10 Aperol | Prosecco | Soda

TO BEGIN

Sweet potato soup coconut & chilli oil	9
Creamy garlic wild mushrooms toasted sourdough, fresh truffles	15
Griddled spiced tiger prawns chilli, tomato, green mango jam	16
Roasted scallops in the shell creamed potato, miso garlic butter	18

THE MAIN SHOW

Roasted cod spinach, herb mashed potato, saffron cream mussel sau	26 ce
Suffolk chicken breast <i>truffle mashed potato, sautéed wild mushrooms, chicker</i> <i>sage gravy</i>	26 1 &
Teriyaki salmon sauteéd pak choi, ginger, chilli, coriander, sesame seeds, Asian dressing & micro herbs	24
Wagyu cheeseburger melted onions, mustard mayo, blue cheese, truffle fries	22
Mediterranean sea bass summer vegetables, olives, capers, baby potatoes, basil o	28 il
Shellfish platter for one scallops, prawns, sea bass fillet, garlic butter, fries	38
House Caesar salad baby gem salad, shaved Parmesan cheese, garlic croutor Add cold Atlantic prawns or grilled chicken breast +8 e	
Black Angus rib eye steak (300g) green peppercorn sauce, fries	36

Prosecco, Il Caggio, Italy 8

Great Fizz. Lots of fun, creamy with white stone fruit flavours. 125ml

Prosecco Spumante Rose 9 Crisp and refreshing on the palate with tiny, creamy rose pink bubbles. Delicious. 125m1

APERITIFS

Gremillet Brut Champagne 15 Typical 'Entry level' Champagne of excellent quality and style. 125m1

Atlantic prawn & avocado cocktail <i>Marie Rose sauce</i>	15
Severn & Wye oak smoked salmon capers & shallots	12
Crispy calamari panko crumbed fried calamari, wild rocket, saffro	15 on aioli
Parma ham celeriac remoulade, sourdough bread	12

SOULSTREET FAVOURITES

Spaghetti king prawn35tomato & chilli sauce, heritage tomatoes, herbs & chilli oil

Spaghetti lobster39tomato & chilli sauce, heritage tomatoes, herbs & chilli oil

Tagliatelle creamy truffle chicken	32
mushroom cream sauce, fresh summer truffles	

FOR THE TABLE

Marinated olives	5
Basket of baguette maple butter	5
Minted peas & baby carrots pea shoots	6
Tenderstem broccoli chilli & garlic	6
Gem heart, tomato & avocado salad	6
Fries / Mashed potato / Baby potatoes	6
Aspen fries	12

fries tossed in truffle oil & fresh summer truffles



All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. A 14.5% compulsory service and entertainment charge will be added to your bill, with thanks.