Chef's Specials

(available Tuesday – Saturday 11.30am – 2:30pm & 5:30pm – 9.30pm)

Wasabi Steak (T) 14.80 🌶️

10oz Dart's Farm Dry Aged Sirloin on a bed of Rocket, drizzled with Wasabi Mayo
Upgrade to 20oz Ribeye – add 10.00

Sautéed Chicken Paillard 6.80

Sautéed Chicken Breast served with seasoned Rocket Salad topped with
Sauce Vierge (diced vine tomatoes with shallots, olive oil and balsamic vinegar)
Make it Veggie – change Chicken to Tofu
[Pairs perfectly with our Astley Vineyard Bacchus]

Thai Green Ox Cheek Curry (T) 6.80 🌶️🌶️🌶️

Slow cooked Darts Farm Ox Cheeks in an Authentic Style fiery
Thai Green Curry served with slices of Roti Paratha
Make it Veggie – change Ox Cheeks to Tofu
[Pairs beautifully with our Aromatic Lychee-filled Gewurztraminer or super floral Sabrinna from Astley Vineyard]

Chorizo Hash 7.00

Chorizo and Potato Chunks fried together with Onions and Garlic
topped with Grated Cheese and a Fried Egg

Malaysian Satay Mee (v) 6.50 🌶️

Thick Knife-Cut Noodles, stir-fried in Traditional Malaysian Satay Sauce with Mushrooms, Peppers & Egg
Add Panko Prawns 2.00

Guaca Shroom (T) (v) 4.50

Homemade Guacamole spooned on Grilled Mushrooms on top of toasted Ciabatta slices

Fish & Chip Butty 4.80

Fish Goujons, Skin on Fries and Tartar Sauce in Buttered Crusty Farmhouse Bread

Nutella & Banana Waffle (v) 4.90

Warm Belgian Waffle, slices of fresh Banana
topped with Dairy Ice Cream and drizzled with
Nutella Sauce

Milky Nut Waffle (v) 4.90

Warm Belgian Waffle spread with natural Peanut
Butter, topped with Dairy Ice Cream and drizzled
with Condensed Milk
(Hong Kong Style)

Cheese Board (v) 6.80

A selection of Cheeses and Toastettes served with Onion Chutney
Add a Glass of Douro LBV Port (50ml) 4.00

All dishes are cooked to order, so please be patient when ordering, especially during busy times…

(v) – vegetarian (T) – tapas size *all specials are subject to availability