

A LA CARTE

Bread & Balsamic Olive Oil – 4.95

Crab and Avocado Tian – 11.95

Crab meat, avocado Marie Rose sauce and crostini

Sesame Seared Tuna – 12.95

Sesami seared tuna with ponzu sauce,
wasabi and micro coriander

Prawn and Chorizo – 11.95

Pan-fried prawns and chorizo,
garlic chilli and parsley with extra virgin oil

Ribeye Steak 10oz – 31.95

Hand-selected 36-day-aged premium ribeye,
grilled to your liking and served with fries

Grass-Fed Fillet Steak 7oz – 31.95

Tender grass-fed fillet steak, grilled to your liking
and served with fries

Sauces: Peppercorn / Truffle Jus - 3.5 each

Slow Cooked Pork Belly – 22.95

Slow-cooked pork belly with silky potato purée,
spiced apple sauce and Calvados jus

Lamb Shanks Massaman – 26.95

Slow-cooked lamb shank in an aromatic Massaman curry with
coconut and Thai spices, served with vegetables and rice

Mixed Salad with Yuzu dressing – 5.95

Jasmine Rice with Sesame seeds – 3.95

Marinated Olives – 4.95

Starters

Crispy Pork Belly & Ginger Soy – 9.95

Slow-cooked pork belly glazed with ginger and soy,
finished with crispy shallots

Salt & Pepper Squid – 10.95

Crispy salt-and-pepper squid and fresh lime
with sweet chilli sauce

Mains

The 44 Classics

Blackened Miso cod – 23.95

Miso glazed baked cod with pickled ginger,
grilled broccoli and yuzu sauce

Monkfish & Prawn Curry – 22.95

Monkfish and prawns in an aromatic Thai green curry
with sweet potato, served with jasmine rice

Special of the day

Vegetables & Sides

Tender Steam Broccoli – 5.95

Spinach & Olive Oil – 5.95

Green beans & rock salt – 5.50

Padron Peppers & Rock Salt – 7.95

Goat Cheese & Heritage Beetroot – 9.95

Grilled goat's cheese with heritage beetroot,
mixed leaves and toasted walnuts

Crispy Deep-Fried Brie – 9.95

Golden breaded Brie wedges, served with
a warm mixed berry compote

Potato Rosti & Wild Mushroom – 9.95

Crisp potato rosti with creamy wild mushrooms,
Truffle oil and Quail egg

Golden Chicken Milanese – 21.95

Golden crumbed chicken breast served
with rocket, Parmesan and grilled lemon

Salmon & Haddock Fishcake – 21.95

Homemade salmon and haddock fishcake on wilted spinach,
topped with a poached egg and herbs sauce

Wild Mushroom Risotto – 19.95

Creamy Arborio rice with roasted butternut squash,
wild mushrooms, Parmesan and crispy sage

Baked Sea Bass Fillet – 23.95

Sea bass fillet, crushed new potatoes with crème fraîche,
wilted spinach and vibrant salsa verde

Truffle Parmesan Fries – 6.50

Skinny Fries – 4.95

Please notify a member of staff if you have an allergy. Staff can consult with the chef to advise of specific ingredients or allergens of concern.

Due to having nuts and gluten products in our kitchen we are unable to guarantee our dishes are nut or gluten free.

A discretionary optional service charge of 12.5% will be added to your bill.

The background of the entire image is a vibrant tropical floral pattern. It features large, dark green palm fronds and banana leaves interspersed with bright orange hibiscus flowers, smaller white lilies, and clusters of tiny orange blossoms. The pattern is set against a light cream-colored background. A white rectangular box with a thin black border is centered over the pattern, containing the text.

Forty Four

Sheen Lane Restaurant