

A LA CARTE

Bread & Balsamic Olive Oil – 4.95

Nocellara Olives – 4.75

Padron Peppers & Rock Salt – 7.95

Starters

Salt & Pepper Squid – 9.95

Crispy squid, sweet chilli sauce and lime

Sesame Seared Tuna – 11.95

Ginger soy, Wasabi and coriander

Seared Scallops – 13.95

Cauliflower pure, salsa verde and baby herbs

Crab and Avocado tian – 9.95

Crab meat, avocado Marie Rose sauce and crostini

Potato Rosti & Wild Mushroom – 9.95

Potato rosti with wild mushrooms and quail egg

Prawn & Chilli Ravioli – 9.95

Spinach, shellfish velouté

Goat Cheese & Fig Salad – 9.95

Mixed salad, walnuts, figs, lentils, sweet potato

Crispy Pork Belly & Ginger Soy – 9.95

Slow cooked pork belly, ginger, soy & crispy shallots

Grilled Chicken Teriyaki – 9.95

Chicken marinated in Teriyaki sauce
served with crunchy salad

Mains

The 44 Classics

Grilled Seabass Fillet – 19.95

Mash potato, tomato, olives, spinach and shallots

Blackened Miso cod – 20.95

Baked cod, citrus fennel, pickled ginger
grilled broccoli and yuzu sauce

Monkfish & Prawn Curry – 19.95

Thai green curry, sweet potato, Jasmine rice

Soy Ginger Miso Salmon – 19.95

Butternut squash pure, grilled lime, tender stem broccoli
tempura and pickled ginger

Chicken Milanese – 18.95

Crumbed cornfed chicken breast
rocket and parmesan

Salmon & Haddock Fishcake – 17.95

Homemade fishcake, bed of spinach
soft poached egg and herb sauce

Wild Mushroom and J Artichokes

Risotto – 17.95

Wild mushroom, J artichokes, peas
and parmesan cheese

Roasted Duck Breast – 22.95

With apple-parsnip puree, tender stem broccoli,
golden crumble and orange sauce

Lamb Shank Massaman – 24.50

Slow cooked with Malaysian spices, coconut,
crispy shallots and Jasmine rice

10oz Sirloin Steak – 27.95

Served with fries

7oz Fillet Steak – 29.95

Served with fries

Sauces: Peppercorn / Truffle Jus - 3.5 each

BBQ Glazed Baby Pork Ribs – 20.95

Whole rack of baby pork ribs served with skinny fries
and creamy coleslaw

Slow Cooked Pork Belly – 19.95

Mash potato, apple sauce and pork jus

Vegetables & Sides

Tender Steam Broccoli – 5.50

Spinach & Olive Oil – 5.50

Green beans – 5.50

Truffle Parmesan Fries – 5.50

Skinny Fries – 4.50

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.

To Start

Negroni 44 Campari - Gin - Red Vermouth - Yuzu	£10.50
Venetian Bellini Prosecco & Peach Nectar	£8.50
Aperol Spritz Prosecco - Aperol splash of Soda water	£9.50
Margarita Tequila - Triple sec - Lime - Gomme Syrup	£11.00
Cosmopolitan Vodka - Cointreau - Cranberry J - Fresh Lime	£11.50
Bloody Mary Vodka - Tomato J - Tabasco - Worcester sauce - Lemon	£ 9.50
Hugo Prosecco - Elderflower Cordial - Mint - Lime J	£9.75
Espresso Martini Vodka - Kahlua - Espresso Coffee	£11.50

Vodka & Rum

Grey Goose Vodka & Match tonic	£9.75
Rum Bacardi & Spicy Match Tonic	£8.50

Gin & Match Tonic (50ml)

Gordon's London Dry 37.5%	£8.95
Bombay Sapphire London Dry 40%	£9.50
Whitley Neill Rhubarb & Ginger 41.3%	£10.25
Hendrick's Scotland 41.4%	£10.50
Gin Mare Mediterranean 42.7%	£11.00
KI NO BI Kyoto Dry 45.7%	£11.50

Alcohol Free

I Can't Believe It's Not Gin Gin 00% & Match Tonic Water	£9.50
Crodino Aperitivo Italian Crodino Bitter - Orange & Soda	£6.50
Passion Fruit Tropical Passion fruit - Pineapple & Lime	£7.50