

# A LA CARTE

**Bread & Balsamic Olive Oil – 4.95**

**Nocellara Olives – 4.75**

**Padron Peppers & Rock Salt – 7.95**

**Crab and Avocado Tian – 9.95**

Crab meat, avocado Marie Rose sauce and crostini

**Sesame Seared Tuna – 11.95**

Ponzu sauce, Wasabi and Coriander

**Seared Scallops – 13.95**

Pea pure, basil oil and baby herbs

## Starters

**Beef Tataki – 13.95**

Thinly sliced marinated beef in ginger, garlic, carrots, shallots, celery, sake Tataki sauce

**Potato Rosti & Wild Mushroom – 9.95**

Potato Rosti with wild mushrooms and Quail egg

**Goat Cheese & Heritage Beetroot – 9.95**

Grilled Goat cheese, mixed salad, walnuts

**Crispy Pork Belly & Ginger Soy – 9.95**

Slow cooked pork belly, ginger, soy & crispy shallots

**Salt & Pepper Squid – 9.95**

Crispy squid, sweet chilli sauce and lime

## Mains

### *The 44 Classics*

**Blackened Miso cod – 22.95**

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

**Grilled Seabass Fillet – 21.95**

Asparagus, tomato, olives, spinach and shallots

**Monkfish & Prawn Curry – 21.95**

Thai green curry, sweet potato, Jasmine rice

**Chicken Milanese – 19.95**

Crumbed cornfed chicken breast, rocket and parmesan

**Salmon & Haddock Fishcake – 18.95**

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

**Wild Mushroom and Asparagus**

**Risotto – 18.95**

Wild mushroom, asparagus, peas and parmesan cheese

**Sirloin Steak 10oz – 27.95**

Hand-selected 21-day aged premium beef, served with fries

**Centre-cut Fillet Steak 7oz – 29.95**

Grilled lean and tender, served with fries  
**Sauces:** Peppercorn / Truffle Jus - 3.5 each

**BBQ Glazed Baby Pork Ribs – 21.95**

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

**Grilled Harissa Chicken – 19.95**

Marinated chicken with Harissa paste, mixed salad and garlic mint yogurt sauce

## Vegetables & Sides

**Mixed Salad with Yuzu dressing – 5.50**

**Jasmine Rice with Sesame seeds – 3.95**

**Tender Steam Broccoli – 5.50**

**Spinach & Olive Oil – 5.50**

**Green beans – 5.50**

**Truffle Parmesan Fries – 6.50**

**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	£10.50
Campari, Gin, Red Vermouth, Yuzu	
Venetian Bellini	£ 9.50
Prosecco & Peach Nectar	
Aperol Spritz	£10.50
Prosecco, Aperol splash of Soda water	
Margarita	£11.50
Tequila, Triple sec, Lime, Gomme Syrup	
Hugo	£10.50
Prosecco, Elderflower, Mint, Lime	
Cosmopolitan	£11.50
Vodka, Cointreau, Cramberry J, Lime	

### Gin & Match Tonic (50ml)

Bone Idyll London Bone Dry England 40%	£11.00
That Boutique-Y Gin Co. Yuzu Gin England 46%	£11.00
Roku Noryo Tea Edition Japan 43%	£11.50
Hendrick's Scotland 41%	£11.50
Ondina Mediterranean Italy 45%	£11.75
Hyogo 135 East Dry Gin Japan 42%	£11.75

### Alcohol Free

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

### Soft Drinks

Coke	£4.00
Coke Zero	£4.00
Lemonade	£4.00
Match Tonic (Indian - Mediterranean - Floral - Spicy)	£4.50
Soda Water	£4.00
Orange Juice	£4.00
Apple Juice	£4.00
Cranberry Juice	£4.00
Acqua Panna Still Water 750ml	£4.95
San Pellegrino Sparkling Water 750ml	£4.95