

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

Prawns & Smoke Salmon Salad – 12.95

Prawns, smoke salmon and frisee salad
with Gravlax dressing

Crab and Avocado tian – 9.95

Crab meat, avocado marie rose sauce and crostini

Halloumi & Fig Salad – 9.95

Roasted sweet potato, lentils & walnuts

Prawn & Chilli Ravioli – 9.95

Spinach, shellfish velouté

Seared Scallops – 13.95

Pea puree and baby herbs

Goat Cheese & Heritage Beetroot – 9.95

Mixed salad, walnuts, and mustard dressing

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

Tomato, olives, spinach, shallots & grilled lemon

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

Spanish Style Grilled Octopus – 19.95

Served with Romesco sauce, lentils tabbouleh
and fresh mojo verde & smoked paprika

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

Soy Ginger Miso Salmon – 18.95

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

Slow Cook Pork Belly – 18.95

Mush potato, salsa verde, golden crumb,
green beans and pork jus

Roasted Lamb Rump – 24.50

Served with new potatoes, pea pure, and rosemary jus

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
& creamy coleslaw

Burger a la 44 – 17.95 Add bacon – 3

Chargrilled wagyu beef, potato buns,
Secret burger sauce and fries

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

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	£9.50
00% Gin & Match Tonic Water	
Crodino Aperitivo	£6.50
Italian Crodino Bitter - Orange & Soda	
Passion Fruit Sparkle	£7.50
Passion fruit - Pineapple & Soda	