

(V) Vegetarian; (VG) Vegan;  
(GF) Gluten Free; (DF) Dairy Free

STARTERS —

**SOUP OF THE DAY – £7.50**

Served with bread & butter

**SPICED CORN KERNELS & SPRING ONION**

**ARANCINI (V) – £8.50**

Stuffed sundried tomato & cheese compôte, pesto & crème fraîche

**CANTONESE SHUMAI – £9.00**

Steamed chicken & vegetable dumplings served with Asian dipping sauce

**BURRATA (V/GF) – £9.00**

Smoked aubergine mash, balsamic glaze, cherry tomato & basil oil

**LEBANESE POTATO SKIN (VG/GF) – £8.00**

Roast potato skin, crumbled falafel, shredded baby gem, hummus & salsa

**PAN-SEARED SCALLOPS (GF) – £13.00**

Cauliflower purée, chorizo, red pepper & green pea compote & basil oil

**ESCABECHE OF YELLOWFIN**

**TUNA (GF/DF) – £13.00**

Aubergine purée, heritage carrots & herbs

**CLASSIC CAESAR SALAD – £7.50**

Boiled egg, anchovies, croutons & shaved parmesan  
Add chicken, prawns or avocado – £3.00

SIDES —

**BUTTERED MASH – £4.00**

**TENDERSTEM BROCCOLI – £5.00**

**ASPARAGUS – £5.00**

**SEASONAL VEG – £5.00**

**THICK-CUT CHIPS – £4.00**

**SAUTÉED SPINACH – £5.00**

**HOUSE SALAD – £4.00**

Please inform your server if you have any allergies.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

MAINS —

**LINGUINE PASTA WITH CHICKEN & CHORIZO – £16.00**

Simmered in basil cream sauce, herb oil & topped with shaved parmesan (Vegetarian option available)

**SPINACH & RICOTTA TORTELLINI (V)– £15.00**

Marinara sauce, basil oil topped with shaved parmesan

**RISOTTO PRIMAVERA (GF)– £12.00**

Arborio rice, asparagus, artichoke, garden peas & parmesan flakes. Add Chicken, Prawns or Wild Mushrooms – £4.00

**GRILLED CHICKEN SUPREME (GF) – £17.50**

Buttered mash, caramelised chicory & creamy mushroom sauce

**POACHED SEABREAM FILLET WITH BASIL (GF)– £22.00**

Silver-skin baby onions, garden peas & light lemon cream sauce

**SHEPHERD'S PIE (GF)– £18.00**

Succulent lamb mince, carrot & fluffy mashed potato

**MUSHROOM, SWEET POTATO & POLENTA STACK (V/GF) – £15.00**

Sautéed spinach & blue cheese sauce

**SLOW-COOKED NEW ZEALAND LAMB SHANK (GF)– £28.00**

Creamy mash, diced heritage carrots, pickled fennel & lamb jus

**CURRIED MONKFISH WITH MUSSEL BROTH (GF)– £28.00**

Carrots, leek, celery, fresh coriander & a touch of cream

**SMOKED TOFU & VEGETABLE BURGER (V)– £15.00**

Crunchy tofu patty, zingy carrot slaw, mashed avocado & chunky chips

**THE MANDEVILLE CHEESEBURGER – £15.50**

Minced beef patty, sliced cheddar, burger relish, beef tomato, gherkins, baby gem lettuce, crispy onion ring & chunky chips

**FISH & CHIPS – £16.00**

Beer-battered baby haddock fillet, thick-cut chips, mushy peas, lemon & tartare sauce

**SIRLOIN STEAK (227G) / RIBEYE STEAK (227G) – £26.00**

Served with house salad & a choice of any one side (béarnaise, peppercorn sauce or red wine jus)