

LUNCH (12pm - 2.45pm)

Express Poke Lunch

£
18.50

Large poke salad

Black Roe poke, freekeh, cucumber kimchi, seaweed salad,
macadamia

Choice of dessert

Two scoops of ice cream or sorbet

Strawberry & mango tiramisu

Pacific Rim Set Lunch

26.50

three course set lunch priced per person

Choice of poke

course one

Salmon poke

yellow chilli salsa

Sea bass poke

mustard salsa

Vegetable poke

yuzu lemon

Pacific rim lunch plate

course two

Cajun sea bass

chilli noodles

Tuna tataki

sesame crumb

BBQ chicken pepper

avocado salsa, chipotle miso

Pineapple rice

Choice of dessert

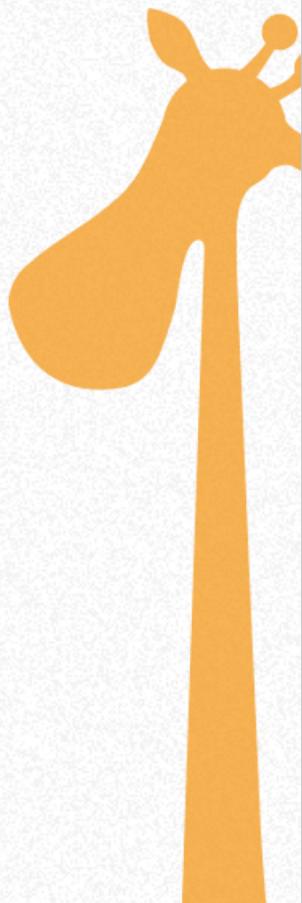
course three

Coconut & white chocolate cake

2 scoops of ice cream or sorbet

Strawberry & mango toasted tiramisu

lime, dried sponge



DINNER (6pm - 10.45pm)

Poke (Pronounced "Poe-Kay")

A dish favoured by the locals of the Hawaiian islands, Poke traditionally consists of marinated chopped ahi tuna on a bed of seasoned short-grained rice. The evolution of Poke is here...

	£
Classic ahi poke roasted sesame soy marinade	10.95
Scallop & braised octopus poke sriracha citrus salsa	10.50
Beef tataki poke roasted sesame soy	11.95
The "Black Roe" ahi & yellowtail poke spicy yuzu salsa	11.95
Smoked swordfish poke mustard salsa, watermelon	10.95
Salmon poke yellow chilli salsa	10.50
Vegetable poke (v) sriracha citrus salsa	8.95
Yellowtail poke spicy garlic salsa	11.50

Sides

Kale with garlic butter	4.50
Sautéed broccoli	4.50
Grilled asparagus	8.50
Beef salt fries	5.50
Garlic butter fries (v) with ponzu mayo dip	5.50
Steamed nishiki rice	3.50
Heritage tomato salad	7.50

Appetisers

Prawn tempura coriander salsa, truffle aioli	16.50
Prawn & pork pot stickers chives, ponzu	13.50
Ahi sashimi salad avocado, maui onion dressing	14.00
Asparagus & cavolo nero tempura (v) coriander salsa, truffle aioli	12.50

Ahi tuna tataki	13.95
piquillo peppers, aubergine	
Beef fillet tataki	14.50
sun blush tomatoes, parmesan crisp, salsa picante	
BBQ mushrooms (v)	12.00
grilled corn salsa	
Grilled scallops	14.50
black quinoa, mango salsa	
Ahi ramen	8.50
tuna, sesame, noodle broth	
Oysters au gratin	3.80ea

From Our Kiawe Wood Grill

Octopus aioli	17.00
chilli salsa & coriander	
Yellowtail & tiger prawns	19.50
citrus miso glaze	
Whole lobster "mac 'n' cheese"	36.50
BBQ pepper chicken	15.95
avocado salsa, chipotle miso	
Smoky lamb rack	16.50
coconut, piquillo reduction	
Cajun style blackened seabass	16.95
pineapple salsa	
28 day aged Aberdeen angus steak	30.00
fennel & tomato confit, yuzu soy hollandaise	
Kalua pork belly	18.00
mirto puree, apple salsa	
Soy glazed salmon	16.50
pickled daikon, pineapple	
Sesame tofu	11.95
pickle daikon, pineapple	
Yellowtail collar	19.50
onion, chilli soy	

DESSERTS

Desserts

Anise biscuit glace	£
hibiscus poached pear, milk cracker	7.50

Strawberry & mango toasted tiramisu lime, dried sponge	0.50
Coconut & white chocolate bake macadamia, passion fruit ice cream	8.50
Chocolate tasting selection for two	12.95
Shake & bake try me, for two	14.00

Ice Creams & Sorbets (2 Scoops) 6.50

- Granny Smith apple sorbet
- Green melon sorbet
- Mango sorbet
- Yuzu sorbet
- Chocolate & coconut ice cream
- Mascarpone ice cream
- Passion fruit ice cream
- Vanilla ice cream

Digestifs 8.00

- Grand marnier
france, 40%
- Sambuca
italy, 40%
- Baileys
ireland, 17%
- Jagermeister
germany, 35%
- Drambuie
scotland, 40%
- Frangelico
italy, 20%
- Limoncello evangelista
italy, 26%



Coffees

Espresso	2.50
Double espresso	2.50
Macchiato	2.50
Americano	3.50
Flat white	3.50
Latte	3.50

Cappuccino	3.50
Teas	3.50
Sencha	
Rooibos	
Jasmine	
Earl grey	
Citrus camomile	
Fresh mint	
English breakfast	
Persian pomegranite	

COCKTAILS

House Cocktails

	£
Spicy mai tai	11.50
el dorado 3 rum, gosling rum, cointreau, chilli, almond syrup, pineapple juice	
Hau'oli ka waii	11.50
bombay sapphire gin, manzana verde, cucumber, spiced vanilla sugar	12.00
Yuzu grapefruit collins	12.00
tanqueray 10 gin, yuzu, grapefruit & lemon juice, soda	12.00
Peated blood & sand	12.00
ardbeg 10 year whisky, cherry heering, antica formula, orange juice	12.00
Smoky apple negroni	12.00
nikka from the barrel whisky, cocchi americano, campari, manzana verde, apple smoke	
Single rum punch	11.50
diplomático reserve exclusiva rum, evangelista ratafia, apricot juice, passion fruit	
Spicy tommy's	11.50
ocho blanco tequila, san cosme mezcal, yuzu, spiced agave	
Cherry pistacchio sour	11.50
buffalo trace bourbon, pistacchio, lemon, egg white, cane syrup	

Non-Alcoholic

Berry cooler	6.50
raspberry, blackberry, strawberry, lime, ginger ale, cranberry juice, grenaline	
Quiet storm	6.50
coconut cream, passion fruit, lime, lychee & apple juice, mint	

The Classics

Our talented bar staff can also make all the classics and more - just ask!

