



NIBBLES 4.00

Mixed Nuts or Olives

SMALL PLATES _____

1 Plate 7.90 3 Plates 22.00 5 Plates 33.00

Falafel with Minted Yoghurt (V)

Grilled Flatbread with Hummus (V)

Vegetable Tempura with Sweet Chilli Sauce (V)

Aubergine with Halloumi Skewers served with Minted Yoghurt Dip and Pomegranate (V)

Crispy Baby Squid with Aioli

Prawns with Garlic, Olive oil and Chilli

Mini Fish & Chips

Minted Lamb Skewers

Spicy Buffalo Chicken Wings with Buffalo Dip

Chicken Satay Skewers with Peanut Sauce

Spiced BBQ Spare Ribs

Fried Buttermilk Chicken with Sweet Chilli Mayo

Cajun Chicken Skewers

Chicken and Serrano Ham Croquettes served with Tarragon Mayo

Flame Grilled Chicken and Chorizo Skewers

STARTERS _____

Soup Of The Day 6.50
Served with Bread.

Garlic Bread (with / without Cheese) 6.90

Octopus 9.90
Seasoned with Olive Oil, Spanish Paprika and Sea Salt and served on a base of New Potatoes.

Buffalo Mozzarella 9.90
With Marinated Heritage Tomatoes, Basil & Balsamic Dressing.

Antipasti 9.90
A selection of cured Meats and Cheeses.

Scallops 11.00
Served with Celeriac Puree, Crispy Chorizo.

SALADS _____

Caesar Salad (V) 9.80

Add the following:

Cajun Spice Chicken/Grilled Salmon Supreme. 5.00

Grilled Tiger Prawns. 6.00

Greek Salad (V) 9.80
With Cucumber, Olives, Feta, Onion, Cherry Tomatoes and Balsamic Dressing.

MAINS _____

Quinoa 13.50
With Roast Vegetable Truffle Oil.

Chilli Con Carne 14.30
Served with Rice topped with Jalapeños.

Linguini 14.50
With Halloumi, Mushrooms, and Homemade Tomato Sauce (Vegan option available).

Chicken Thai Green Curry, Bok Choy, Green Beans 15.50
Served with Basmati Rice.

Beer Battered Fish & Chips 15.50
Served with Mushy Peas and Tartare Sauce.

Chicken Parmesan 15.50
Breaded Chicken Breast on a bed of Linguini, Tomato and Mushroom Sauce and topped with Parmesan Cheese.

Chilli Prawn Linguini 16.00
Served with Basil, Garlic and Cherry Tomatoes.

Rack of Spiced BBQ Spare Ribs 16.80
In a Smokey BBQ Sauce served with French Fries.

Grilled Salmon 17.50
Served with Buttered New Potatoes, Seasonal Vegetables and Dil Mayo.

Rack of Lamb 20.90
Served with Mixed Beans, Slow Roasted Tomatoes and Dauphinoise Potatoes.

JAKATA STEAKS _____

Our 28 Days Dry aged Steaks are Sourced from Aubrey Allen from ethically reared grass fed cattle.

Sirloin Steak - 8oz 23.00

Rib Eye Steak - 10oz 25.50
Served with Chunky Chips or French Fries, Peppercorn or Mushroom Sauce.

BURGERS & SANDWICHES _____

(Sides not included)

Meat Free Moving Mountain (Vegan) (V) 9.30
Served with Rocket, Gherkins and Hummus.

Falafel and Portobello Mushroom Burger (V) 9.30
Served with Rocket, Gherkins and Hummus.

Halloumi and Portobello Mushroom Burger (V) 9.30
Served with Lettuce, Tomato and Gherkin.

Classic Club Sandwich 9.80
With Chicken, Bacon, Boiled Egg, Cheese and Lettuce.

Chicken Satay Burger 9.80
Served with Coleslaw, Peanut Butter and Sweet Chilli Mayo.

Aged Beef Burger 9.90
Served with Lettuce, Tomato, Gherkin and Mayo.

Pulled Beef Burger 10.50
Served with Caramelised Onion, and Barbecue Sauce.

Add: Bacon / Fried Egg / Cheese 1.00

SHARERS _____

Nachos 9.50
Cheese, Sour Cream, Guacamole, Salsa and Jalapenos.

Add: Chilli Beef 2.00

Antipasti / Cheese / Charcuterie Board 19.00
Served with Olives and Focaccia or Biscuits and Fruits.

SIDES _____

Onion Rings 4.20

Chunky Chips 4.20

French Fries 4.20

Seasonal Vegetables 4.20

Sweet Potato Fries 4.90

Rocket Parmesan Salad 5.90

DESSERTS _____

Lemon & Lime Cheesecake

Flavoured Ice Cream - Strawberry, Chocolate or Vanilla

Chocolate Fondant

Crème Brulee

KIDS MENU _____

Spaghetti Bolognese / Spaghetti al Pomodoro (V)

Buttermilk Chicken with Salad and French Fries

Mini Fish & Chips

If you suffer from any allergies or have a specific dietary requirement please tell your waiter when placing your order

There will be a 12.5% discretionary service charge added to your bill

All offers at the managements discretion

COCKTAILS

JAKATA 0%

Virgin Mojito	5.90
<i>Non-alcoholic version of a popular classic.</i>	
The Berry Basil	5.90
<i>Fresh strawberries, basil leaves, dash sugar syrup topped up with lemonade.</i>	
Elderflower Fizz	5.90
<i>Elderflower syrup, mint leaves, fresh lime topped up with soda.</i>	

SPRITZ

Fiero & Tonic	9.80
<i>Martini Fiero bitter-orange aperitif with tonic and a slice of orange.</i>	
Pink Gin Fizz	11.00
<i>Bosford Rose Pink Gin with Martini Premium Prosecco, lemonade and fresh berries.</i>	
Chambord Spritz	11.00
<i>Chambord Black Raspberry Liqueur with Martini Premium Prosecco, soda and fresh raspberries.</i>	
St-Germain Spritz	11.00
<i>St-Germain Elderflower Liqueur with Martini Premium Prosecco, soda and a slice of lemon.</i>	
Bellini	11.80
<i>Peach purée topped with Prosecco (Other flavours available).</i>	
Aperol Spritz	11.80
<i>Aperol, Prosecco and soda.</i>	
Pornstar Spritz	11.90
<i>Bacardi Anejo Cuatro Rum with passion fruit syrup, Martini Premium Prosecco, soda and a fresh passionfruit.</i>	

WHITE WINE

175ml Bottle
(125ml available on request)

2017 Trebbiano IGT Rubicone, Rometta	6.60	25.80
<i>Italy - 11% abv Straw-yellow with light greenish hue. Intense!</i>		
2018 Colombard Blanc de Blancs, Le Rouleur Vdf	6.90	28.00
<i>France - 11.5% abv An attractive glossy yellow, soft in texture with a persistent finish.</i>		
2018 Pinot Grigio DOC, Veritiere	7.80	29.50
<i>Italy - 12% abv Straw yellow colour and intense perfume, with a lasting fruity bouquet.</i>		
2018 Sauvignon Blanc, Yealands Estate	31.00	
<i>New Zealand - 13% abv Lovely flavours of passion fruit and blackcurrant leaf with notes of thyme.</i>		
2018 Organic Roussane The Money Spider, D'arrenberg	38.00	
<i>Australia - 12.9% abv Exotic Asian green mango, papaya and pickled ginger across the palate.</i>		
2017 Gavi di Gavi, La Minaia, Nicola Bergaglio	41.00	
<i>Italy - 13% abv The palate is fresh, crisp and classically mineral with a touch of wild herbs.</i>		

ROSE WINE

175ml Bottle

2018 La Lande Cinsault Rosé, Vin de France	7.90	28.50
<i>France - 12.5% abv Attractive pale pink colour, light rosé from the Southern France.</i>		
2018 Provence Rose Domaine de l'Amour Rose, La Vidaubanaise	8.75	35.50
<i>France - 12.5% abv Delicate Provence aromas of strawberry and cherry on the nose.</i>		

RED WINE

175ml Bottle
(125ml available on request)

2018 Carignan Vin de France, La Cadence	6.60	25.80
<i>France - 12.5% abv A bright cherry red colour packed with red berry aromas and hint of nutmeg.</i>		
2015 Montepulciano Aglianico, Biferno Rosso Riserva DOC Palladino	7.90	29.50
<i>Italy - 13% abv A lovely easy drinking red wine, ruby hued, with a nose of blackberry.</i>		
2016 Rioja Crianza, Ramón Bilbao	33.80	
<i>Spain - 14% abv Intensity aromas of fresh dark fruit, such as blackberries and blackcurrants.</i>		
2017 Malbec, Don David, El Esteco	36.50	
<i>Argentina - 14% abv Well balanced with soft tannins & notes of red fruits & hints of chocolate.</i>		

2016 Zinfandel, Sonoma Heritage, Rancho Zabaco
USA - 15% abv Richly Full-Bodied with Juicy notes of blackberry, raspberry and boysenberry. 46.00

2017 Fleurie Poncié, Domaine du Vissoux, Chermette
France - 13% abv Light and Juicy with a delicate and floral, fully blown rose, peony and violet. 54.50

CHAMPAGNE, SPARKLING WINE & PROSECCO

	Glass	Bottle
Martini Sparkling Rose	9.30	35.00
Martini Premium Prosecco	9.80	39.50
Taittinger NV Brut Reserve	12.90	65.00
Taittinger Nocturne NV		95.00
Perrier-Jouët Grand Brut NV		95.00
Bollinger Special Cuvée NV		120.00
Laurent Perrier Cuvée Rosé Brut		145.00
Dom Pérignon Cuvée		290.00

HOUSE SPIRITS WITH MIXERS

	50ml	10.00
<i>(25ml available on request)</i>		
<i>Add mixer</i>		
Finlandia Vodka		0.60
Bacardi Carta Blanca Rum		
Bacardi Carta Oro Rum		
Bombay Sapphire Gin		
Dewar's White Label Whisky		
Jack Daniel's Whisky		
Johnnie Walker Red Label Whisky		
Olmecca Tequila		

BEERS & CIDERS

Becks Blue	4.50
Budweiser (5%)	5.50
Corona (4.5%)	5.50
Brahma (4.3%)	5.50
Magners Original, 330ml (4.5%)	5.50
Magners Dark Fruit (4.5%)	5.50
Old Mout Kiwi & Lime, 500ml (4%)	6.60
Old Mout Berries & Cherries, 500ml (4%)	6.60
Meantime London Pale Ale (4.3%)	7.15

DRAUGHT BEERS

½ Pint 1 pint

Becks Vier (4%)	4.00	7.00
Goose Island Midway (4.1%)	4.50	7.20

SOFT DRINKS

Still or sparkling water, 330ml	3.50
Selection of juices and soft drinks (please ask)	3.50
Red Bull	5.00

COFFEES

Americano	3.90
Cappuccino	4.00
Espresso	2.75 (sgl) 3.30 (dbl)
Hot Chocolate	3.50
Latte	4.00
Mocha	4.00
Irish Coffee	8.80

QUALITY PYRAMID TEA SELECTION

English Breakfast, Lemon and Ginger, Peppermint Leaves, Camomile Flowers, Redberry Fruit Blend, Chun Mee. (ask your server for seasoned flavours)	3.50
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