

GLORIOUS FOOD

BY THE LAST ZEBRA

TABLE NO.

Please Note Down The Amount of dishes your table requires and hand back to server

SMALL PLATES CREATE YOUR OWN TASTING PLATE CHOOSE ANY 3 SMALL PLATES FOR £16.00 (initial "S" for starter or "SP" for sharing plate)

TRIPLE CHEESE MAC & CHEESE (v) Macaroni in a creamy cheese sauce, topped with cumbrian cheddar & grated parmesan	5.5	<input type="checkbox"/>	CRAB CAKES dressed waterdress & a lemon herb mayo	7	<input type="checkbox"/>	MOULES MARINIERE Cooked in a garlic, cream & parsley sauce with sourdough toasts	6.5	<input type="checkbox"/>
CHICKEN KARAAGE Japanese fried chicken, light, crisp, full of flavour served with herb & lemon mayo	6.5	<input type="checkbox"/>	VIETNAMESE BELLY PORK Spiced & sticky soy dressing, Asian salad & sesame	6.5	<input type="checkbox"/>	TAIWANESE SHREDDED BEEF Spicy chilli dressing, fresh lime & coriander	6.5	<input type="checkbox"/>
PICO NACHOS (v) Pico de gallo salsa, guacamole, jalapeños homemade nachos & sour cream	6	<input type="checkbox"/>	PANKO KING PRAWNS Crispy panko coated king prawns with katsu sauce sesame & coriander salad	6.5	<input type="checkbox"/>	CRISPY HALLOUMI (v) with tzatziki, pomegranate seeds, fresh mint, chilli relish & fresh lime	6.5	<input type="checkbox"/>

BURGERS

STEAK CHEESE BURGER Steak patty, seeded brioche, mustard mayo, house ketchup, gherkins, rocket, pickled onion rings & house fries	12.5	<input type="checkbox"/>	BUTTERMILK CHICKEN Butterflied crispy buttermilk spiced chicken, seeded brioche, piri piri slaw, shredded lettuce & sweet potato fries	12.5	<input type="checkbox"/>	HALLOUMI SCHNITZEL (v) Crispy Halloumi Schnitzel, chargrilled red peppers, red onion marmalade, sweet chilli relish, spinach, seeded brioche & sweet potato fries	12	<input type="checkbox"/>
ADD CHEESE	1	<input type="checkbox"/>	Cheddar <input type="checkbox"/> Blue Cheese <input type="checkbox"/> Halloumi <input type="checkbox"/>			ADD MAPLE BACON	1.5	<input type="checkbox"/>

SANDWICHES

PHILLY CHEESE STEAK Inka grilled steak, peppers, onions, mushrooms, double cheese sauce & house fries	10	<input type="checkbox"/>	CLASSIC CHICKEN CLUB Triple decker club, chicken, bacon, tomato, garlic mayo & house fries	10	<input type="checkbox"/>	HALLOUMI & CHILLI WRAP (v) Halloumi chips, sweet chilli relish, spinach, tortilla & house fries	10	<input type="checkbox"/>
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MAINS

FISH FRITES Beer battered haddock, tartare sauce, mushy peas grilled lemon with fries or thick cut chips	13	<input type="checkbox"/>	NORTH INDIAN LAMB CHOPS Grilled spiced Lamb Chops, gunpowder potatoes, garlic tender stem broccolli, cucumber & mint Raita finished with pomegranate & fresh mint	13.5	<input type="checkbox"/>	CHICKEN KATSU CURRY Crispy breaded chicken served with a warm fragrant Katsu sauce, sticky rice, asian orange & sesame slaw	13.5	<input type="checkbox"/>
SEA BASS HASH Pan Seared sea bass served on a hash of crispy potatoes, pancetta, spinach poached egg, chimichurri & capper and dill sauce	12	<input type="checkbox"/>	SALT & CHILLI CONFIT DUCK Confit duck leg, salt & chilli fries, asian slaw & Hoi Sin gravy	13.5	<input type="checkbox"/>	TOFU KATSU CURRY (v) Crispy breaded tofu served with a warm fragrant Katsu sauce, sticky rice, asian orange & sesame slaw	13.5	<input type="checkbox"/>
DEEP FILLED STEAK PIE Rich, meaty & wrapped in pastry, served with duck fat chunky chips, mushy peas & a jug of gravy	13	<input type="checkbox"/>	PIRI PIRI CHICKEN INKA KEBAB Piri piri chicken & bell pepper kebab, house slaw tzatziki, grilled corn & sweet potato fries	12.5	<input type="checkbox"/>	BUTTERMILK CHICKEN CAESAR SALAD Caesar dressed baby gem, sourdough croutons, shredded buttermilk chicken, shaved parmesan & anchovies	11.5	<input type="checkbox"/>
MOULES FRITES fresh mussels in dry wine sauce, parsley, fresh chilli & garlic, artisan bread, butter with fries & garlic mayo dip	12.5	<input type="checkbox"/>						

STEAKS

RIBEYE 10OZ R MR M MW WD <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	17.5	<input type="checkbox"/>	SIRLOIN 12OZ R MR M MW WD <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	21.5	<input type="checkbox"/>	RUMP 9OZ R MR M MW WD <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	12.5	<input type="checkbox"/>
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UPGRADES

FILO PRAWN	4	<input type="checkbox"/>	MACARONI CHEESE	3	<input type="checkbox"/>	CRACKED PEPPERCORN SAUCE	2.5	<input type="checkbox"/>
3 PICKLED ONION RINGS	1.5	<input type="checkbox"/>	BLUE CHEESE & TRUFFLE OIL SAUCE	2.5	<input type="checkbox"/>	GARLIC BUTTER	1.5	<input type="checkbox"/>

COOKED IN OUR INKA CHARCOAL OVEN WITH BALSAMIC TOMATOES, ROASTED PORTOBELLO FIELD MUSHROOMS, CAESAR DRESSED LETTUCE WEDGE AND THICK CUT CHIPS

BREADS

GARLIC SOURDOUGH CIABATTA (v) Salted parsley butter / + cheese 0.50	3	<input type="checkbox"/>
CHILLI CHEESE SOURDOUGH (v) Eden Chieftain Cheddar melted over toasted sourdough with fresh chilli	4	<input type="checkbox"/>
GARLIC & CORIANDER NAAN (v) With cucumber & mint Raita	3.5	<input type="checkbox"/>

SIDES

DUCK FAT CHIPS Finished in duck fat & rosemary	3.5	<input type="checkbox"/>	CHUNKY CHIPS (v)	3	<input type="checkbox"/>
GUNPOWDER POTATOES (v) Indian spices, lime, coriander & mint raita	3.5	<input type="checkbox"/>	TRUFFLE CHIPS (v) Summer truffle & parmesan	3.5	<input type="checkbox"/>
HOUSE FRIES (v)	3	<input type="checkbox"/>	PICKLED ONION RINGS (v)	3	<input type="checkbox"/>
SWEET POTATO FRIES (v)	3	<input type="checkbox"/>	SEASONAL GREENS (v) Finished in garlic butter	3	<input type="checkbox"/>

SUNDAY ROASTS

Roast Picanha Beef	12.5	<input type="checkbox"/>
Roast Chicken	12.5	<input type="checkbox"/>
Pan Seared Lamb	13.5	<input type="checkbox"/>
Chestnut Roast (Veg)	10.5	<input type="checkbox"/>

Served with seasonal vegetables, roasted & mash potato, cauliflower cheese, yorkshire pudding, gravy

NOTES & ALLERGENS

Please identify your allergen: celery cereals containing gluten crustaceans eggs fish lupin milk molluscs mustard peanuts sesame soybeans sulphur dioxide and sulphites tree nuts