



Sample a La Carte menu

New season asparagus & baby radishes with garlic butter, walnuts & chilli oil 7.50
Buffalo mozzarella with baby carrots, heritage tomatoes, purple basil & wild garlic pesto 6.50
Spring lamb cutlets with horseradish labneh, broad beans, black chilli & Taggiasca olives 8.00
'Mousakhan' quail baked in flat bread with spinach, chickpeas & whipped feta 7.25
Seared sesame tuna, avocado Fattoush salad, tahini yoghurt 8.50/14.50

Grilled asparagus with smoked celeriac, hazelnuts, chickpeas, olives & Mimosa dressing 13.50
Braised duck leg with rhubarb, cauliflower, seeded Brik pastry & pomegranate jus 16.00
Slow roasted lamb shoulder with parsnip puree, spiced swiss chard & Marsala jus 17.50
Char-grilled rib eye with wild garlic potatoes, fresh peas, tomatoes & tarragon butter 24.50

Skin on chips with rosemary salt 3.00
Mixed leaf salad, Amalfi lemon dressing 3.00
Spinach, hazelnuts & garlic butter 4.00
Polenta chips with parmesan 3.50

*A discretionary service charge of 12.5% will be added to your bill
All dishes are made in an environment in which nuts are used.
If you have a food allergy or intolerance, please inform your server.*

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