

# BUNS

## SHARING MENU

**£29**  
per person

Enjoy our All Day Sharing Menu, created for groups large and small. It features an array of our dishes designed for sampling & sharing.

### STARTERS

#### Corn fritters

Beer battered sweet corn, sumac, lime wedges, aioli

#### Cauliflower & tahini

Golden cauliflower, sumac & pomegranate seeds

#### Hummus & tzatziki

Focaccia with fresh tomato relish

### BAO BUNS SELECTION

#### Wild mushrooms bun

#### Chilli Thai prawn bun

#### Pork belly bun

#### Mac bun

### MAINS

#### Norma aubergine pizza

Honey glazed Mauve aubergine with salted ricotta & datterini tomatoes

#### Ribeye sandwich

Uruguayan aged ribeye in ciabatta bread with crispy shallots, aji panka sauce & french fries

#### Organic rotisserie chicken

Marinated with yoghurt, lemon & thyme

#### Rainbow beets salad

Tomatoes, walnuts, pomegranate, carrots & sourdough

#### French fries

Sea salt & ketchup on the side

### DESSERT

#### Wild berries & Madagascar vanilla cheese cake



# BUNS

## SHARING MENU

**£47**  
per person

*Enjoy our All Day Sharing Menu, created for groups large and small.  
It features an array of our dishes designed  
for sampling & sharing.*

### STARTERS

#### Corn fritters

Beer battered sweet corn, sumac, lime wedges, aioli

#### Cauliflower & tahini

Golden cauliflower, sumac & pomegranate seeds

#### Hummus & tzatziki

Focaccia with fresh tomato relish

#### Rainbow beets salad

Tomatoes, walnuts, pomegranate, carrots & sourdough

### BAO BUNS SELECTION

Wild mushrooms bun

Chilli Thai prawn bun

Pork belly bun

Mac bun

### MAINS

#### Half grilled native lobster

Ponzu beurre blanc, caramelized lemon & French fries

#### Clams & mussels

Steamed in white wine, cream, lime, chilli, garlic, parsley & French fries

#### Organic rotisserie chicken

Marinated with yoghurt, lemon & thyme

#### Norma aubergine pizza

Honey glazed Mauve aubergine with salted ricotta  
& datterini tomatoes

#### Carbonara pizza

Guanciale Toscano, pecorino, cream, baked egg, chives

#### Burrata with pesto heart salad

Puglian burrata stuffed with pesto, heritage tomatoes & sourdough

#### A nice tomato salad

Heritage tomatoes, tropea onions, Sicilian oregano

#### French fries

Sea salt & ketchup on the side

### DESSERT

Wild berries & Madagascar vanilla cheese cake



# BUNS

## CANAPES MENU

**£29**  
per person

*Enjoy our All Day Canapes Menu, created for groups large and small. It features an array of our famous dishes and it's designed for cocktail receptions.*

### COLD

#### Mini lobster roll

Portions of lobster roll on brioche buns

#### Asian chicken focaccia

Our signature Asian chicken salad on focaccia squares

#### Prosciutto di Parma focaccia

24 month-aged prosciutto on focaccia squares

#### Cauliflower & tahini portions

Samplers of our golden cauliflower dish

#### Caprese focaccia

Fresh mozzarella, tomatoes & basil on focaccia squares

### HOT

#### Bun bites

Selection from our featured buns: chilli Thai shrimp, pork belly, mac bun & wild mushrooms

#### Steak skewers

Chilean aged ribeye with aji panca

#### Mini pizza selection

Aubergine Norma & Margherita pizza squares

#### Crispy calamari

Served with fresh lime & aioli

#### Cornfritters

Sumac, lime & aioli

### DESSERT

#### It's a sweet thang!

Enjoy a selection of our desserts



# BUNS

## DRINKS MENU

### SOFT DRINKS

Coke/Coke Zero/Fanta/Sprite 4

Still/Sparkling water 4.5

Homemade Peach iced tea 4

### FRESH JUICES

Fresh juice 5.5

Orange, Apple, Carrot, Mandarin

Ginger shot 4

### BEERS

**Bottle:** Harbour Cornwall Pilsner, 5% 5.5

**Draft:** Harbour Cornwall Daymer Pale Ale, 3.8% 6

Harbour Cornwall Lager, 4% 6

### WINE

Sauvignon Blanc, Saint Clair New Zealand - white 9/38

Chardonnay, Berton Australia - white 7.5/32

Pinot Noir, Vina Echeverria Chile - rose 8/34

Merlot, Gerard Bertrand France - red 9/38

### BUBBLES

Prosecco Millesimato Spumante Extra Dry 8/36

Champagne Collet Brut NV, France 58

### COCKTAILS

**Passion Fruit (By Drake) 11**

Vodka, lemon juice, passion fruit syrup, baby basil

**Heavenly Gingertini**

**(By Molton Brown) 12**

Mandarin, chestnut liqueur, aperol

**Raspberry Wine Spritzer 11**

Chardonnay, raspberry cordial, soda water

**Chai Spice Mule 11**

Caramel Vodka, ginger shot, chai tea syrup

**Spicy Margarita 11**

Tequila, agave syrup, chilli peppers, coriander, lime juice

**Gin & Tonic 10**

Hendrick's gin, Schweppes 1783 cucumber tonic

**Southern Peach 11**

Whiskey, peach syrup, lemon juice, mint

**Aperol Spritz 10**

Aperol, prosecco, soda water

**Mandarin Spritz 11**

Aperol, prosecco, mandarin juice

**Lychee Martini 11**

Gin, lychee liqueur, lavender syrup, lime juice

**Negroni 11**

Gin, Campari, sweet vermouth

**Bellini 11**

Prosecco, white peach puree

**Old Fashioned 11**

Bourbon, bitter, sugar cane

### COFFEE & CHOCOLATE

Espresso 3

Latte | Flat White | Cappuccino 4.5

Americano 4

Hot chocolate 6

*Corkage fee of £20 for BYO*

All our dishes are prepared in a kitchen where nuts, gluten and other allergens are present, therefore we can not guarantee any dish is completely free from allergens due to risk of cross contamination. Detailed allergen information is available upon request. If you have a food allergy, intolerance or sensitivity please ask your waiter before placing your order and they will help you with your choice. Optional service charge will be added to your bill.

