



MAIN MENU

STARTERS

Oak smoked salmon, homemade rye bread, whipped horseradish butter	13.0
Green lentil and spinach soup, tomato and herb oil (VG)	9.0
Beetroot tart, hazelnut and goat's curd (V)	10.0
Tomato salad, picked shallots, focaccia croutons, fried capers, black olive dressing (VG)	11.0
Homemade naan bread topped with beef keema, coriander and onion	11.0

MAINS

Whole roast seabass herb salad, capers and brown butter	22.0
Slow cooked beef cheek braised fennel and carrot puree	19.5
Chargrilled aubergine (VG) with miso glaze, cured cucumber, sesame dressing and cauliflower karaage (Meat or VG option available)	15.0
Curry of the day steamed basmati rice, mustard greens and home made naan	16.5
Studio Five Fish and Chips: fish fillet in spiced chickpea batter served with masala fries, chilli chutney and pea puree	14.5

SIDES

Cauliflower roasted with sesame and turmeric (VG)	5.0
Fries / Masala fries (VG)	5.0
Fennel and apple salad with creme fraiche and dill (V)	5.0
Charred baby gem, lemon dressing and parmesan (V)	5.0
Greens sauteed with mustard seed, garlic and lemon (VG)	5.0
Homemade naan bread (V)	5.0

PUDDINGS

Chocolate brownie fudge sundae (V)	9.5
Eton mess (V)	8.5
Crème brûlée (V)	8.0
Ice creams and sorbets (V/VG) (Price per scoop)	3.0