

podium
RESTAURANT & BAR

À La Carte Menu

QUICK & TASTY

Omelette Fries	17
<i>Choose 2 fillings (Tomato, Ham, Onion, Cheese)</i>	
<i>Additional £1 per filling</i>	
Scottish Smoked Salmon	17
<i>Avocado Baby Spinach Poached Egg on Sour Dough</i>	
Sautéed Baby Calamari	14
<i>Fresh Chilli Tomato on Toast</i>	
BBQ Chicken Wings	12
<i>Crispy Shallots Sesame Seeds</i>	
Halloumi Chips	9
<i>Spicy Yoghurt Dip</i>	

SOUP

Ginger Turmeric and Carrot Soup	10
<i>Stem Ginger Cream</i>	
Chicken Soup	10
<i>Smoked Chicken Rillete</i>	

STARTERS

Scottish Seared Scallops - Hand dived	21
<i>Chorizo Lightly Spiced Tomato Sauce</i>	
Cured Salmon with a hint of Gin	18
<i>Wasabi Mayo Oat and Honey Bread</i>	
Seasoned Beef Carpaccio	16
<i>Mozzarella Balsamic Gel Rocket Parmesan Wafer</i>	
Burrata	15
<i>Preserved Peach Tomato Avocado Puree</i>	
Tomato and Basil Terrine	14
<i>Beetroot Puree Goat's Cheese Curd</i>	
Cauliflower Custard	13
<i>Pumpkin Seeds Granola Pickled Shallots Baby Vegetables</i>	

MEAT

Poussin	28
<i>Arabic Rice Cucumber Mint Tzatziki Almonds</i>	
Lamb Rump	28
<i>Lamb Shoulder Bon Bon Sweet Potato Puree Harissa jus</i>	

GRILL

Beef Fillet Steak 170g approx.	39
Rib Eye Steak 225g approx.	38
<i>Both steaks are served with:</i>	
<i>Sun Blushed Tomato Oven Roasted Portobello Mushroom </i>	
<i>Chunky Chips Watercress Salad Choice of Béarnaise or</i>	
<i>Peppercorn Sauce</i>	

For those with special dietary requirements or allergies who may wish to know more about the ingredients used, please ask for the manager.







FISH

Dover Sole	46
<i>Grilled Pan Fried</i>	
Glazed Teriyaki Salmon	30
<i>Sticky Rice Baby Bok Choi Miso Broth</i>	
Oven Baked Stonebass	26
<i>Mussel Veloute Broccoli Daikon</i>	
Beer Battered fillet of Haddock	24
<i>Chunky Chips Mushy Peas Tartare Sauce</i>	
Crisp Sea Bream	24
<i>Coconut Curry Sauce Tempura Samphire</i>	
Pan Seared Gurnard	22
<i>Seafood Orzo Risotto Cornish Shrimps Langoustine Vinaigrette</i>	

VEGETARIAN

Baked Ratatouille	19
<i>Mixed Leaf Mozzarella in Carrozza</i>	
Wild Mushroom and Truffle Tagliatelle Pasta	19
Vegetarian Burger	19
<i>Beef Tomato Caramelised Onions Portobello Mushroom </i>	
<i>Chickpea Pate Beetroot Bun</i>	
<i>Add Vegetarian Cheese</i>	2

SIDES

Artichoke hearts in tempura	7
Seasonal vegetables 	7
Triple cooked chips 	7
Skinny fries / sweet potato fries 	7
Baked sweet potatoes, sour cream and chilli 	7
Jasmine rice 	7
Broccoli, garlic and anchovies butter 	7

DESSERTS

Cheese Board	14
<i>Godminster Cheddar Ashlynn Blacksticks Blue Ossau-Iraty</i>	
<i>Biscuit Grapes Apricot Celery Chutney</i>	
Mango Mousse	11
<i>Kalimanzi White Chocolate Ganache Short Bread</i>	
Warm Chocolate Tart	11
<i>Vanilla Ice Cream</i>	
Strawberry Mascarpone Parfait	11
Vanilla Crème Brulee	11
<i>Berry Compote Macadamia Cookie</i>	
Lemon and Coconut Russian Tower	11

 Vegetarian

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. This amount will be distributed to your servers.

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Drinks

CHAMPAGNE & SPARKLING WINE

	125ml	750ml
Prosecco / Bolla	10	44
BLÅ Sparkling Tea (Non-alcoholic)		55
Pommery Brut Royal / NV	15	79
Pommery Rosé	18	85
Veuve Clicquot Brut / NV		99
Bollinger Rosé / NV		119

WHITE WINE

	175ml	750ml
Chenin Blanc <i>Cullinan View</i> / South Africa	8	27
Pinot Grigio-Solstice <i>Italy</i>	9	30
Chardonnay <i>The Pick</i> / Australia	10	35
Riesling - Nelson <i>New Zealand</i>	11	42
Sauvignon Blanc <i>Villa Maria</i> / New Zealand	12	46
Chablis <i>William Fevre</i> / France		54

RED WINE

	175ml	750ml
Shiraz <i>The Pick</i> / Australia	8	27
Cabernet Sauvignon <i>The Manor</i> / South Africa	9	30
Biferno Riserva <i>Molise</i> / Italy	10	38
Merlot <i>Luis Felipe Edwards</i> / Chile	11	40
Malbrontes <i>Malbec Torrontes</i> / Argentina	12	45
Montepulciano <i>Italy</i>		49

ROSÉ WINE

	175ml	750ml
White Zifandel Rose <i>USA</i>	8	30
Château La Gordonne <i>France</i>	10	34

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BEERS, ALES & CIDER

Brewdog Punk IPA N RB 5%	330ml	7.5
Meantime Lager 5%	330ml	6.5
London Pride 4.3%	330ml	6.5
Peroni 5.2%	330ml	6.5
Heineken 5%	330ml	6.5
Corona 4.5%	330ml	6
Magners Irish Cider 4.5%	330ml	6
Heineken 0% (Non-alcoholic)	330ml	5.5

SOFT DRINKS & JUICES

Coca-Cola	330ml	4.5
Diet Coca-Cola	330ml	4.5
Coca-Cola Zero	330ml	4.5
Fruit Juice <i>Orange</i> / <i>Apple</i> / <i>Cranberry</i> / <i>Mango</i> / <i>Tomato</i> / <i>Pineapple</i>	250ml	4.5

GIN & VODKA

Beefeater 40.0%	50ml	8
Hendrick's 41.4%	50ml	10
Soho 42.0%	50ml	11
London No. 1 47.0%	50ml	11
Plymouth Gin 41.2%	50ml	12
Monkey 47 47.0%	50ml	13
Absolut / Absolut Citron 40.0%	50ml	8
Ciroc 40.0%	50ml	10
Belvedere 40.0%	50ml	12

MIXERS - FRANKLIN & SON'S

Indian Tonic Water	4.5
Elderflower Tonic Water with Cucumber	4.5
Wild Strawberry and Scottish Raspberry with cracked black pepper	4.5

HOT BEVERAGES

Espresso	4.5
Caffé Americano	5
Cappuccino	5
Hot Chocolate	5
Caffé Latte	5.5
Hope & Glory Loose Leaf Tea	6

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