

**World inspired food to snack,
savour or share.**

*Influenced by our travels & love for
global cuisine.
Everything is made fresh in house
daily, with loving hands.
For plate combinations & quantities
please don't hesitate to ask.*



EVENING MENU

LUNCH OFFER

Any 3 dishes

£12

Monday - Saturday | Excluding specials

MEAT

HAM & CHICKEN CROQUETTES 2.00 EACH

KOREAN FRIED CHICKEN 6.50
Spicy gouchujang chilli sauce

BARBECUED PORK RIBS 7.00
Hawaiian glaze, pineapple salsa

STEAMED BAO 6.50 EACH
Pulled oxtail, miso mayonnaise,
crispy shallots

JAMBALAYA 7.00
BBQ Creole sausage, peppers,
okra, wild rice

LAMB BREAST 7.00
Harissa oil, white bean purée,
pickled cauliflower, olive crumb

FISH

FRESH OYSTERS 3.00 EACH
Chilli vinaigrette

SHELL ON KING PRAWNS 7.00
'Thousand Island' dipping sauce

RIVER EXE MUSSELS 5.50
Peruvian style ginger & chilli broth

CORNISH COD 7.00
Turmeric, coconut sauce,
mango & onion bhaji

BRILL TACO 7.50
Cooked over hot coals,
guacamole, coriander

BLACK PEPPER SQUID 6.50
Crispy noodles, spring onion

VEGETABLE

BURRATINA MOZZARELLA 6.50
Beetroot dressing, rocket, black pepper

MUSHROOM BAO 6.00 EACH
Black bean mushrooms, miso mayo

BARBECUED CALCOTS 5.50
Spanish calcots, romesco sauce

GNOCCHI 6.50
Spinach & cumin, curry vinaigrette
ricotta cheese

JERUSALAM ARTICHOKE SALAD 5.00
White almond sauce, kale, carrots,
apple, black garlic, truffle

MAC N CHEESE 5.00
Deep fried mac n cheese, dill,
pickled squash

SIDES ALL 3.50

HOUSE BREAD & PAPRIKA BUTTER

WALNUT DRESSED SALAD LEAVES, Severn Project leaves, walnut dressing

BASIL ORZO, Orzo, basil, parsley, olive oil, black pepper

PATATAS BRAVAS, Spicy tomato sauce, garlic mayonnaise

PURPLE POTATOES & PERUVIAN BUTTER, Salt baked heritage potatoes, peruvian herbs

MIXED BEAN & SHERRY SALAD, Single origin mixed beans, sherry vinegar dressing

SPECIALS

**12OZ AGED GALICIAN SIRLOIN
TO SHARE 21.00**

Served with patatas bravas &
dressed baby gem salad

*-- Ask our team about our seasonal
changing specials --*