

Michael Nadra

BRASSERIE

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(Wednesdays to Fridays 12pm to 5pm)	
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Mid Week Dinner

Special 50% off

Truffle Wednesdays

Homemade Tagliolini

Black Truffle & Porcini Sauce

~~£24~~ to £12
Available from 5pm

Sea Bass Thursdays

Grilled Sea Bass
olive oil, lemon & pea shoots

OR

Steamed Sea Bass
soy, chilli, ginger spring onion

~~£24~~ to £12
Available from 5pm

Fish Hook Fridays

4 Course Fish Tasting Menu

£59 per person

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SIGNATURE NADRA COCKTAILS

PRIMROSE MARTINI
Stoli Vodka, St Germain, Cranberry
& lemon Juice 13

LUPITA MARGARITA
Omelca Reposado Tequila, Disaronno Amaretto,
Triple Sec, Lime Juice & Orange Juice 15

CASAMIGOS MARGARITA
Casamigos Reposado Tequila, Triple Sec
Lime Juice 24

HENDRICK'S MARTINI
Hendrick's Gin, St. Germain, Honey & Lemon Juice 15

PASSION FRUIT CAIPIRINHA
Barreiro Velho Cachaca, Passion Fruit Purée
Lime & Brown Sugar 14

WITHOUT FEAR
Woodford Reserve Whiskey, Apricot Liquor,
Angostura Bitters, Honey, Lemon Juice & Soda 15

SALTY BIRD
White Plantation Rum, Campari, Pineapple Juice,
Lime Juice & Pinch of Salt 14

POMPEII
Stoli Vodka, Prosecco, St. Germain,
Basil & Maple Smoke 14

GIN PARLOUR

FEVER TREE TONIC 4
FEVER TREE TONIC LIGHT 3.75

TANQUERAY 8

OPIHR 9.5

MALFY ROSA 10.5

ROKU 11

SIPSMITH LONDON DRY 11.5

TANQUERAY No TEN 11.5

HENDRICK'S 12

AVIATION 12

FISHERS 13

MERMAID GIN 13

SALCOMBE START POINT 13.5

MONKEY 47 18.5

GORDON'S 0% ALCOHOL 5

CLASSIC MARTINIS

DIRTY
GIN OR VODKA: Berto Bianco Vermouth, Nocellara Olive
& Olive Brine 14

DRY
GIN OR VODKA: Berto Bianco Vermouth with Lemon
Twist or Olive 14

GIBSON
GIN OR VODKA: Berto Bianco Vermouth Homemade
Pickled Shallot Onion 14

GIMLET
GIN OR VODKA: Lime Juice & Lime Cordial 14

FRANKLIN
GIN OR VODKA: Berto Bianco Vermouth, Nocellara Olive 14

VESPER MARTINI
Tanqueray Gin, Belka & Strelka Vodka, Lillet blanc 15

PERFECT MARTINI
Tanqueray Gin, Berto Rosso & Bianco Vermouths 13

ESPRESSO MARTINI
Balinese Vanilla Infused Stoli Vodka Kalhua,
Espresso 14

CLASSIC MARTINI ENHANCEMENTS

VODKAS

Belvedere +5
Grey Goose +5
Crystal Head +6.5
Jordanov +6

GINS

Opihr +1
Malfy Rosa +2
Hendrick's +2.5
Roku +2.5
Tanqueray Ten +3
Sipsmith +3
Aviation +4
Salcombe +4.5
Midsummer Hendricks +4.5
Fisher +5.5
Monkey 47 +6.5

MOCKTAILS

DOLCE VITA
Lychee, Raspberry, Fresh Lemon Juice & Lemonade 7

PASSION FRUIT & APPLETONI
Cloudy Apple Juice, Passion Fruit & A Hint Of Vanilla 7

MOCK SANGRIA
Agua de Jamaica Hibiscus,
Mandarin Juice, Orange, Lime
Fresh Mint & Mixed Berries 8

Please ask a member of staff for any allergy & dietary requirements.

Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.

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APÉRITIFS

Watermelon Martini

Stoli Vodka
Fresh Watermelon Juice
White Wine & Lime 14

French Martini

Stoli Vodka
Chambord Raspberry Liqueur
Pineapple Juice 14

Strawberry Daiquiri

Planteray White Rum
Strawberry & Lime 14

Dark Rum Negroni

Kraken Spiced Dark Rum, Campari
Berto Rosso Vermouth 14

NIBBLES

Olives

Nocellara, Colossus Green & Kalamata
Black Olives with Chilli, Lemon & Garlic
(Vegan) 5

Home Baked Artisan

Rye Bread Roll
Sea Salt Crystal Butter 2.5

Home Baked Flat Bread

Olive Oil & Za'atar
(Vegan) 3

Grilled Mastelo Cheese

Thyme Honey, Sherry Vinegar
Pistachio & Pine Nuts
(Veggie) 9

Imam Bayildi

Aubergines, Fragrant Spiced Tomatoes & Onions
Strained Yoghurt, Olive Oil, Mint & Home Baked
Za'atar Flat Bread (Veggie) 11

Hummus & Pickles

Pickles: Turnips with Beetroot
Cucumber & Chilli, Shallots,
Turmeric Cauliflower (Vegan) 8

Prawn Dumpling

Handmade Steamed Dumpling
Spring Onion, Ginger, Chilli & Soy 3.5 each

Argentinian Sausage

Chimichurri Sauce 12

STARTERS

Soft Shell Crab Tempura

Daikon, Carrots, Wakame Sesame
Shiso, Sweet Chilli Dressing 16

Salmon Sashimi

Soy & Yuzu Dressing
Tenderstem Broccoli Tempura
Edamame & Shiso Purée, Salmon Skin Cracker 16

Baked Scallops & Prawns

Creamed Leeks, Samphire
Smoked Paprika & Herb Crust 17

Burrata

Grilled Ciabatta, Cherry Tomato Salsa
Basil & Apple Balsamic Vinegar
(Veggie) 17

Broccoli, Kale & Garlic Soup

Toasted Almonds
Pea Shoots & Crostini
(Vegan) 13

Greek & Nicoise Cross

Crispy Poached Cornish Egg
Tenderstem Broccoli, Green Beans, Manouri Cheese
Avocado, Tomato, Capers, Kalamata Olives, Basil
Olive Oil & Lemon Dressing (Veggie) 15

Spiced Chickpeas

Smoked Aubergine, Tahini, Tomato
Mint, Pickled Cucumber
Pomegranate & Sumac (Vegan) 15

Ruliano Culatello Parma Ham & Gerini Finocchiona Salami

Cherry Tomato & Basil Salsa
Artisan Rye Bread Rolls
(Great for Sharing) 25

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B R A S S E R I E

MAINS

Miso Black Cod

Steamed Basmati Rice with
Kaffir Lime Leaf, Ginger, Chilli
Crisp Onion 37

Sea Bass

Grilled

Greek Extra Virgin
Olive Oil & Lemon 24

OR

Steamed

Soy, Chilli, Ginger
Spring Onion 24

Lobster Tagliolini

Cherry Tomato & Basil Salsa
Bisque Sauce 45

Grilled Lamb Rump

New Potatoes, Red Peppers
Baby Corn, Red Onions,
Ancho Chilli Butter
Sherry Vinegar Dressing 37

Argentinian Black Angus

Fillet Steak & Ox Cheek

Truffled Mash Potatoes, Swiss Chard
Grilled Shallots & Truffled Jus 45

Grain-fed Argentinian Black Angus Sirloin Steak

Sauce Bordelaise 35

Homemade Tagliolini

Black Truffle & Porcini Sauce
(Veggie) 24

Risotto

Asparagus, Peas, Wild Garlic & Mint
Roasted Red Onion & Aged Parmesan
Apple Balsamic Vinegar
(Vegan Option Available) 28

Sides

Baby Gem, Fresh Avocado, Red Onion
ExtraVirgin Olive Oil & Lemon
(Vegan) 7

Wild Rocket, Raw Cabbage,
Tomatoes, Red Onion, Mint,
ExtraVirgin Olive Oil & Lemon
(Vegan) 6/11

Mixed Greens
Kale, Tenderstem Broccoli &
Green Beans (Vegan) 7

Roasted Baby New Potatoes & Dill
(Vegan) 6

Truffle Mash Potatoes
(Veggie) 7

Pommes Frites
Herbs de Provence
(Veggie) 6

Sautéed Shimeji Mushrooms
Garlic & Parsley (Vegan) 9

Steamed Basmati Rice
Kaffir Lime Leaf, Ginger, Chilli
& Crispy Onion (Vegan) 6

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KIDS MENU

Homemade Tagliolini

Roasted Tomato Sauce
Aged Parmesan & Basil
12 Kids/ 7 Toddler

Hake Goujons & Chips

12 Kids/ 7 Toddler

SUNDAY ROASTS

Aged Argentinian
Black Angus Sirloin

Slow Roasted
Pork Belly
Granny Smith Apple Sauce

Corn-Fed Chicken
Breast & Leg

Nut Roast
Vegan Option
Gluten Free
Gram Flour Pancake
Instead of Yorkshire Pudding

All Roasts include Yorkshire Pudding, Roasted Potatoes, Carrots,
Parsnips, Tenderstem Broccoli, Green Beans, Kale & Red Wine Jus 29.50

EXTRAS: Gravy 2.50, Yorkshire pudding 2.50, Roast Potatoes 6

SUNDAY
COCKTAILS

Bloody Mary

Belka Strelka vodka, tomato juice, celery salt, horseradish,
Worcestershire sauce, dash of tabasco & dash of
homemade infused vinegar 13

Breakfast Martini

Tanqueray gin, dry curacao, orange marmalade, lemon juice
& strip of orange zest 14

Peachy Perfect Vodka Tea

Belka Strelka vodka, peach purée, english breakfast tea,
peach schnapps, lemon juice & sugar syrup 12

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DESSERTS & CHEESE

Halva

Espresso Sauce, Pistachios,
Summac & Pistachio Ice Cream
(Vegan) 11

Chocolate Fondant

Salted Caramel Ice Cream 11

Vanilla Custard Tart

Sour Cherry Compote
Marachino Liqueur Cherries 11

Sticky Toffee Pudding

Vanilla Ice Cream 11

Treacle Tart

Clotted Cream
Raspberry Sorbet 11

Eton Mess

English Strawberries & Basil 11

Fresh Watermelon 8.8

Artisan Cheese Selection

Waterloo, Keens Cheddar
Colston Bassett Stilton, Dazel Ash Goats Cheese
Homemade Pumpkin, Flax & Sunflower Seed Crackers,
Grapes & Red Onion Marmalade 13

Homemade Ice Creams & Fresh Fruit Sorbets

ICE CREAMS: Balinese Vanilla, Salt Caramel, Frozen Yogurt
Vegan Pistachio, Chocolate Brownie
SORBETS: Raspberry, Mango
Per Scoop 3.75

DESSERT WINE & DIGESTIVES

Dessert Wines

Muscat de Beaumes de Venise, 2022, Rhone, France 8 glass/ 34 (375ml)

Les Trois Schistes, Coteaux de L'aubance, 2018, Loire, France 10 glass/ 56 (500ml)

Sauternes, Lieutenant De Sigalas, 2018, Sauternes, France 10 glass/ 42 (375ml)

Tokaji Aszu, 5 Puttonyos, 2016, Tokaj Classic, Hungary 19 glass/ 109 (500ml)

Gruner Veltliner Eiswein - Rabl, 2011, Langenlois, Austria 85 (375ml)

Sauternes, Chateau d'Yquem, 1996, Bordeaux, France 260 (375ml)

Tokaji Aszu, Eszencia, 2006, Tokaj Classic, Hungary 315 (500ml)

Flight of Dessert Wines £14.5

Sauternes, Lieutenant De Sigalas, 2018, Les Trois Schistes 2018, Tokaji Aszu, 5 Puttonyos, 2016

Dessert Cocktails

Espresso Martini (Vodka, Kalhua, Espresso) 14

Mexican Espresso Martini (Tequila, Cazacbel Coffee Liqueur, Espresso) 15

Amaretto Sour 13

Fortified Wines

Kopke LBV Port, 2018 9.80 glass (75ml) / 82 (500ml)

Kopke 10 Years Old Tawny Port 11 glass (75ml) / 91 (500ml)

Flight of Ports £10.5

Kopke LBV 2018 & Kopke 10y old Tawny

After Dinner Liqueur Coffees

Grumpy Mule Coffee all topped with freshly shaken double cream

Irish Coffee - Jameson Irish Whiskey 50ml 11

Baileys Coffee - Baileys Irish Cream 50ml 9

Calypso Coffee - Plantation Original Dark Rum 25ml,
& Kalhua 25ml 10.75

French Coffee - Courvoisier VS Cognac 25ml & Grand
Marnier 25ml 14.25

Liqueur Hot Chocolates

Jameson/ Frangelico/ Kraken Rum/ Grand Marnier
Butterscotch Schnapps / Cazcabel Coffee Liqueur Tequila 10

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DIGESTIVES

Whisky, Whiskey & Bourbon

All 50ml

Canadian Club, Canada 8
 Jameson, Ireland. 8
 Chivas Regal 12 Years Old, Scotland 11
 Johnny Walker Black Label, Scotland 11.5
 Toki Suntory, Japan 11.50
 Bulleit 95 Rye, USA 12
 Woodford Reserve Bourbon, USA 12
 Glenlivet 10 Years Old, Scotland 11
 Glenfiddich, Fire & Cane, Scotland 14
 Glenmorangie, Scotland 14
 Glenrothes, Single Malt, Scotland 14
 Laphroig 10 Years Old, Scotland 15.75
 Dalwhinnie 15 Years Old Single Malt, Scotland 17.5
 Yamazaki Suntory Distillers Reserve, Japan 27
 Macallan 12 Years Old Sherry Cask, Scotland 28.5
 Lagavullin 16 Years Old, Scotland 30
 Johnny Walker Blue Label, Scotland 39

Rum

Planteray 3 stars White Rum, Barbados 9.5
 Goslings Black Seal Dark Rum, Bermuda 9.75
 The Kraken Spiced Rum, Trinidad & Tobago 9.5
 Planteray Original Dark Doubled Aged Rum, Barbados 10
 Angostura 1919, Trinidad & Tobago 13
 Planteray Fiji, Dark Rum, Fiji 15
 Planteray Sealander, Dark Rum, Barbados & Mauritius 16
 Planteray XO, Barbados 18.5
 Zacapa 23 year old, Sistema Solera, Guatemala 22

Brandy

All 50ml

Originel de Lecompte, Calvados, France 11
 Courvoisier VS Cognac, France 11.5
 Janneau VSOP, Armagnac, France 11.50
 Lelouvier Fine, Calvados, France 12
 Castarede Bas-Armagnac XO, Armagnac, France 17.5
 Domaine de Joÿ Bas-Armagnac Hors D'Age 15 years old 23
 Lelouvier Hors D'Age, Calvados, France 24
 Castarede Bas-Armagnac 1979, Armagnac, France 29

Tequila

All 50ml

Olmecca, Reposado 9
 Cazcabel Coffee Liqueur with Tequila Blanco 9.5
 Mezcal Ojo de Tigre 12.5
 Patron Silver 17
 Casamigos Reposado 19
 Casamigos Silver 19
 Mezcal Casamigos 24
 Don Julio 1942 Anejo 39

Grappa

Grappa Nonino Tradizione 8.50
 Riserva, Antica Cuvee, Aged 5 Years Nonino Riserva, Italy 15

TEAS & COFFEES

Coffee

Single Espresso 3.3
 Double Espresso. 3.5
 Americano 4
 Latte/ Flat White/ Cappuccino/ Mocha 4.5
 Macchiato 3.5
 Double Macchiato. 3.9
 Decaf & Non-dairy Oat Milk Available

Tea Pot 4

Teapigs English Breakfast
 Teapigs Mao Feng Green Tea
 Teapigs Camomile
 Teapigs Peppermint
 Teapigs Earl Grey
 Darjeeling
 Sencha & Matcha Green Tea Blend
 Freshmint

Hot Chocolate

70% Belgian Dark Chocolate 6

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