

Michael Nadra

BRASSERIE

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(Wednesdays to Fridays 12pm to 5pm)	
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Weekly Specials

Mid Week Dinner 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 & Cocktails 2-4-£20

Saturdays All Day £10 Margaritas

SIGNATURE NADRA
COCKTAILS

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

LUPITA MARGARITA
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
Absolut Vodka, Prosecco,
St. Germain, Basil & Maple Smoke 14

GIN PARLOUR

FEVER TREE TONIC 4
FEVER TREE TONIC LIGHT 3.75

TANQUERAY 10

OPIHR 11

MALFY ROSA 11.5

ROKU 12

TANQUERAY No TEN 11.5

SIPSMITH LONDON DRY 12.5

HENDRICK'S 12.5

AVIATION 13

FISHERS 13

MERMAID GIN 14

MONKEY 47 18.5

SALCOMBE START POINT 19.5

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, Absolut Vodka, Lillet blanc 15

PERFECT MARTINI

Tanqueray Gin, Berto Rosso & Bianco Vermouths 14

ESPRESSO MARTINI

Balinese Vanilla Infused Vodka Kalhua, Espresso 14

CLASSIC MARTINI ENHANCEMENTS

VODKAS

Crystal Head +4

Belvedere +5

Grey Goose +5

GINS

Opihr +1

Tanqueray Ten +1.5

Malfy Rosa +1.5

Roku +2

Hendrick's +2.5

Midsummer Hendricks +2.5

Sipsmith +2.5

Aviation +3

Fisher +3

Monkey 47 +8.5

Salcombe +9.5

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.

13.5% discretionary service charge will be added to your bill.

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APÉRITIFS

French Martini

Absolut Vodka
Chambord Raspberry Liqueur
Pineapple Juice 14

Bloody Mary Martini

Tomato Consommé, Absolut Vodka
Celery, Garlic, Wasabi & Mustard
Worcestershire Sauce, Tabasco
Herb Infused Sherry Vinegar 15

Dark Rum Negroni

Kraken Spiced Dark Rum, Campari
Berto Rosso Vermouth 14

Michael's

Mulled Wine 10

Hibiscus Mulled Wine
Non Alcoholic 8

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

Ruliano Culatello Parma Ham & Gerini Finocchiona Salami

Cherry Tomato & Basil Salsa 16

STARTERS

Soft Shell Crab Tempura

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

Beetroot Cured Gravadlax

Pickled Red Onion & Cucumber
Horseradish Crème Fraîche
Dill & Dark Rye Bread 16

Baked Scallops & Prawns

Creamed Leeks, Samphire
Smoked Paprika & Herb Crust 17

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

Brussel Sprout, Comté Cheese Spring Onion & Saffron Quiche

Salad of Beetroot, Chicory, Watercress
Toasted Hazelnuts & Clementine Dressing 17
(Vegan option available)

Potato, Leek & Brussel Sprouts Soup

Toasted Hazelnuts, Pea Shoots
& Crostini (Vegan) 13

Guineafowl & Mushroom Lasagne

Truffled Leeks, Celeriac Veloute
& Red Wine Jus 17

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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

OR

Steamed

Greek Extra Virgin
Olive Oil & Lemon 24

Soy, Chilli, Ginger
Spring Onion 24

Pheasant Ragout

Homemade Campanelle Pasta
Chanterelles, Girolles & Trompette Mushrooms
Pancetta, Wild Rocket & Parmesan 35

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

Butternut Squash Risotto

Sage & Aged Parmesan
Onion & Courgette Fritters
Apple Balsamic Vinegar
(Vegan Option Available) 28

S i d e s

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 Girolles, Trompette & Shimeji Mushrooms
Garlic & Parsley (Vegan) 11

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
Available

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

EXTRAS: Gravy 3, Yorkshire pudding 3, Roast Potatoes 7

SUNDAY
COCKTAILS

Bloody Mary

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

Breakfast Martini

Tanqueray gin, triple sec, orange marmalade
lemon juice & strip of orange zest 14

Bloody Mary Martini

Absolut vodka
tomato consommé, celery, garlic wasabi & mustard
Worcestershire sauce, dash of tabasco & dash of
homemade infused vinegar 15

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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

Cox Apple & Williams Pear Compote
Brandy Prune D'Agen 11

Festive Sticky Toffee Pudding

Brandy & Vanilla Ice Cream 11

Treacle Tart

Clotted Cream
Raspberry Sorbet 11

Balinese Vanilla Ice Cream Profiteroles

Mixed Berry Compote & Hot Chocolate Sauce 11

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
Brandy & Vanilla, Chocolate Brownie, Pecan & Maple
Vegan Pistachio
SORBETS: Raspberry, Mango
Per Scoop 3.75

DESSERT WINE & DIGESTIVES

Dessert Wines

Muscat de Beaumes de Venise, 2023, Rhone, France 8.25 glass/35 (375ml)
Sauternes, Lieutenant De Sigalas, 2018, Sauternes, France 10.5 glass/45 (375ml)
Les Trois Schistes, Coteaux de L'aubance, 2022, Loire, France 12 glass/66 (500ml)
Tokaji Aszu, 5 Puttonyos, 2016, Tokaj Classic, Hungary 22 glass/123 (500ml)
Gruner Veltliner Eiswein - Rabl, 2011, Langenlois, Austria 97 (375ml)
Sauternes, Chateau d'Yquem, 1996, Bordeaux, France 300 (375ml)
Tokaji Aszu, Eszencia, 2006, Tokaj Classic, Hungary 321 (500ml)

Flight of Dessert Wines £15

Sauternes, Lieutenant De Sigalas, 2018, Les Trois Schistes 2022, 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

Port Wines

Kopke LBV Port, 2018 9.80 glass (75ml) / 82 (500ml)
Kopke 10 Years Old Tawny Port 11 glass (75ml) / 91 (500ml)

Flight of Port £10

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 12
Baileys Coffee - Baileys Irish Cream 50ml 10
Calypso Coffee - Plantation Original Dark Rum & Kalhua 25ml 13
French Coffee - Courvoisier VS Cognac & Grand Marnier 25ml 15

Liqueur Hot Chocolates

Jameson/ Frangelico/ Kraken Rum/ Grand Marnier
Butterscotch Schnapps /Cazcabel Coffee Liqueur Tequila 13

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DIGESTIVES

Whisky, Whiskey & Bourbon

All 50ml

Canadian Club, Canada 8
Jameson, Ireland. 9
Monkey Shoulder, Scotland 10
Chivas Regal 12 Years Old, Scotland 11
Johnny Walker Black Label, Scotland 11.5
Bulleit 95 Bourbon, USA 12
Woodford Reserve Bourbon, USA 12
Glenlivet 10 Years Old, Scotland 13
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 10
Goslings Black Seal Dark Rum, Bermuda 11
The Kraken Spiced Rum, Trinidad & Tobago 10.5
Planteray Original Dark Doubled Aged Rum, Barbados 10
Angostura 1919, Trinidad & Tobago 17.5
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 12
Courvoisier VS Cognac, France 12.5
Janneau VSOP, Armagnac, France 12.5
Lelouvier Fine, Calvados, France 13
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

Jose Cuervo, Reposado 10
Cazcabel Coffee Liqueur with Tequila Blanco 10.5
Mezcal Ojo de Tigre 13
Patron Silver 17
Casamigos Silver 17
Casamigos Reposado 19
Mezcal Casamigos 24
Don Julio 1942 Anejo 39

Grappa

Grappa Nonino Tradizione 9
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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