Michael Nadra
RESTAURANT

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ALL DAY Weekly Specials

Mid Week 50% off

Truffle Wednesdays

Homemade Tagliolini

Black Truffle & Porcini Sauce

~~£26~~ to £13

Sea Bass Thursdays

Grilled Sea Bass
olive oil, lemon & pea shoots

OR

Steamed Sea Bass
soy, chilli, ginger spring onion

~~£26~~ to £13

Fish Hook Fridays

4 Course Fish Tasting Menu

£65 per person

Saturdays £10 Margaritas

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SIGNATURE NADRA COCKTAILS



PRIMROSE MARTINI
Absolut Vodka, St Germain,
Cranberry & lemon Juice 14

LUPITA MARGARITA
Tequila, Disaronno Amaretto, Triple Sec, Lime Juice & Orange Juice 16

CASAMIGOS MARGARITA
Casamigos Reposado Tequila, Triple Sec
Lime Juice 24

HENDRICK'S MARTINI
Hendrick's Gin, St. Germain, Honey & Lemon Juice 16

PASSION FRUIT CAIPIRINHA
Barreiro Velho Cachaca, Passion Fruit Purée
Lime & Brown Sugar 15

WITHOUT FEAR
Woodford Reserve Whiskey, Apricot Liquor,
Angostura Bitters, Honey, Lemon Juice & Soda 16



SALTY BIRD
White Plantation Rum, Campari, Pineapple Juice,
Lime Juice & Pinch of Salt 15

POMPEII
Absolut Vodka, Prosecco,
St. Germain, Basil & Maple Smoke 16

GIN PARLOUR



FEVER TREE TONIC 4
FEVER TREE TONIC LIGHT 3.75

TANQUERAY 10

OPIHR 11

MALFY GRAPEFRUIT 11.5

ROKU 12.5

TANQUERAY No TEN 11.5

SIPSMITH LONDON DRY 13

HENDRICK'S 12.5

AVIATION 13

FISHERS 13.5

MERMAID GIN 14

SALCOMBE START POINT 19.5

MONKEY 47 18.5

GORDON'S 0% ALCOHOL 5

CLASSSIC MARTINIS



DIRTY
GIN OR VODKA: Berto Bianco Vermouth, Nocellara Olive & Olive Brine 15

DRY
GIN OR VODKA: Berto Bianco Vermouth with Lemon Twist or Olive 15

GIBSON
GIN OR VODKA: Berto Bianco Vermouth Homemade Pickled Shallot Onion 15

GIMLET
GIN OR VODKA: Lime Juice & Lime Cordial. 15

FRANKLIN
GIN OR VODKA:Berto Bianco Vermouth, Nocellara Olive 15

VESPER MARTINI
Tanqueray Gin, Absolut Vodka , Lillet blanc 16



PERFECT MARTINI
Tanqueray Gin, Berto Rosso & Bianco Vermouths 15

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 9

PASSION FRUIT & APPLETINI
Cloudy Apple Juice, Passion Fruit & A Hint Of Vanilla 9

MOCK SANGRIA
Agua de Jamaica Hibiscus,
Mandarin Juice, Orange, Lime
Fresh Mint & Mixed Berries 9

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soy, chilli, ginger spring onion

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4 Course Fish Tasting Menu

£65 per person

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APÉRITIFS

French Martini
Absolut Vodka
Chambord Raspberry Liqueur
Pineapple Juice 15

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 15

Vermut Cueva Nueva Rosso
On the rocks
Slice of Orange & Nocellara Olives 9

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 Turmeric & Nigella Seed Flat Bread
Olive Oil & Za'atar
(Vegan) 4

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

Imam Bayıldı
Aubergines, Fragrent Spiced Tomatoes & Onions
Strained Yoghurt, Olive Oil, Mint & Home Baked
Za'atar Flat Bread (Veggie) 12

Hummus & Pickles
Pistachios, Pine nuts,
Crisp Onions & Sumac
Pickles: Turnips with Beetroot
Cucumber & Chilli, Shallots
Turmeric Cauliflower (Vegan) 9

Prawn Dumpling
Homemade Steamed Dumpling
Spring Onion, Ginger, Chilli & Soy 3.5 each

STARTERS

Soft Shell Crab Tempura
Daikon, Carrots, Wakame Sesame
Shiso, Sweet Chilli Dressing 17

Salmon Ceviche
Sweet Potato Purée, Avocado, Grilled Corn
Pickled Cucumber, Red Onion
Chilli, Lime & Coriander 16

Baked Scallops & Prawns
Creamed Leeks, Samphire
Smoked Paprika & Herb Crust 17

Steamed Confit Duck Lasagne
Truffled Leeks
Celeriac & Red Wine Jus 18

Leek & Potato 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) 16

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MAINS

Miso Black Cod
Steamed Basmati Rice
with Kaffir Lime Leaf, Ginger
Chilli Crisp Onion 38

Sea Bass
Grilled OR **Steamed**

Greek Extra Virgin
Olive Oil & Lemon 26

Soy, Chilli, Ginger
Spring Onion 26

Steamed Skate Wing
Fondant Potatoes, Truffled Leeks, Parsnip Purée
Vermouth, Caper, Herbs & Butter Sauce 36

Barnsley Lamb Chop
Stuffed Savoy Cabbage, Merguez Sausage
Couscous Salad & Red Pepper Jus 36

Argentinian Black Angus Fillet Steak & Ox Cheek
Truffled Mash Potatoes, Swiss Chard
Grilled Shallot & Truffled Jus 45

Argentinian Black Angus Ribeye Steak
Sauce Bordelaise 39

Homemade Tagliolini
Black Truffle & Porcini Sauce
(Veggie) 26

Delica Squash, Sage & Parmesan Risotto
Baked Flat Cap Mushroom & Baby Spinach
Tomato & White Balsamic Dressing
(Vegan Option Available) 29

Sides

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

Wild Rocket, Raw Cabbage
Tomatoes, Red Onion, Mint
ExtraVirgin Olive Oil & Lemon
(Vegan) 7/12

Sautéed Baby Spinach
Garlic, Lemon & Olive Oil
(Vegan) 8

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

Roasted Baby New Potatoes & Dill
(Vegan) 7

Truffle Mash Potatoes
(Veggie) 7

Baked Sweet Potato
Chervil, Lime & Maldon Salt
(Vegan) 7

Pommes Frites
Herbs de Provence
(Veggie) 7

Sautéed Shimeji Mushrooms
Garlic & Parsley
(Vegan) 11

Steamed Basmati Rice
Kaffir Lime Leaf, Ginger, Chilli & Crispy Onion
(Vegan) 7

Please be aware the Roasted Pheasant may contain shot.
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KIDS MENU

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

Haddock Goujons & Chips
12 Kids/ 7 Toddler

SUNDAY ROASTS

Aged Argentinian Black Angus Sirloin 32

Corn-Fed Chicken Breast & Leg 32

Slow Roasted Pork Belly
Granny Smith Apple Sauce 32

The Three Horsemen
Aged Argentinian Black Angus Sirloin
Corn-Fed Chicken Breast & Leg
Slow Roasted Pork Belly 40

Nut Roast
(Vegan Option Available) 32

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

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

SUNDAY COCKTAILS

Bloody Mary Martini
Tomato Consommé, Tabasco Absolut Vodka
Celery, Garlic Wasabi
Worcestershire Sauce, Tabasco
Homemade Infused Sherry Vinegar 15

Bloody Mary
Tomato Juice, Absolut Tabasco Vodka, Celery Salt,
Horseradish, Worcestershire Sauce, Tabasco
Homemade Infused Sherry Vinegar 13

Breakfast Martini
Tanqueray Gin, Triple Sec, Orange Marmalade
Lemon Juice & Strip of Orange Zest 14

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DESSERTS & CHEESE

Halva
Espresso Sauce, Pistachios,
Summac & Pistachio Ice Cream
(Vegan) 12

Chocolate Fondant
Salted Caramel Ice Cream 12

Eton Mess
Fresh Strawberries
Crème Chantilly & Meringue 12

Sticky Toffee Pudding
Vanilla Ice Cream 12

Treacle Tart
Clotted Cream
Raspberry Sorbet 12

Homemade Ice Creams & Fresh Fruit Sorbets
ICE CREAMS: Balinese Vanilla, Salt Caramel
Chocolate Brownie, Vegan Pistachio
SORBETS: Raspberry, Mango, Greek Yoghurt
Per Scoop 4

Artisan Cheese Selection
Waterloo, Keens Cheddar
Colston Bassett Stilton, Dazel Ash Goats Cheese
Homemade Pumpkin, Flax & Sunflower Seed Crackers,
Grapes & Red Onion Marmalade 14

Crème Brûlée & Apple Crumble 12

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 22.5 glass/124 (500ml)

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 10 glass (75ml) / 83 (750ml)
Quinta De La Rosa 10 Years Old Tawny Port 12.55 glass (75ml) / 70 (500ml)
Taylor's Reserve Tawny 12.55 glass (75ml)/ 100 (750ml)

Flight of Port £12
Kopke LBV 2018
Quinta De La Rosa 10 Years Old Tawny
Taylor's Reserve Tawny

After Dinner Liqueur Coffees
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 £13
Jameson/ Frangelico/ Kraken Rum/ Grand Marnier
Butterscotch Schnapps /Cazcabel Coffee Liqueur Tequila

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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

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 XO 14
Patron Silver 17
Casamigos Silver 17
Casamigos Reposado 19
Mezcal Casamigos 24
Clase Azul Plata 35
Don Julio 1942 Anejo 39
Clase Azul Reposado 43

Grappa

Riserva, Antica Cuvee, Aged 5 Years Nonino Riserva, Italy 15

Vermouth

Cueva Nueva Vermut, Spain, Served On Rocks with Orange Slice & Olives, 75ml 9

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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