



RESTAURANT
Sirocco

A LA CARTE MENU
TOO GOOD NOT TO SHARE
SERVED FROM 7PM- 9.30PM

TO START

CHARGRILLED AUBERGINE SMALL 10.50 | LARGE 18.50
Piquillo peppers, tomato and red onion salsa, honey,
yoghurt and pomegranate
(VG available - Tofu dressing)

CHERRY TOMATO, WATERMELON & FETA 11.65
Marinated cherry tomatoes, watermelon and feta with
mint & lemon

SCALLOPS 'KINILAW' 14.75
Phillipine style cured Jersey scallops with calamansi,
lime and coconut dressing, mango, red onions, chilli
and ginger salsa

TUNA TARTARE SMALL 14.75 | LARGE 27.00
Tuna tartare, soy & extra virgin olive oil, raw tuna,
cucumber, mango and parsley with sesame lavash

SEA BASS & ORANGE CEVICHE 15.50
Sweetcorn, chilli, lime and coriander

ORIENTAL DUCK SALAD 13.75
Soy and mirin braised duck, grapefruit, pomegranate,
carrots, pine nuts and mixed cress

BEEF & FOIE GRAS ROLLS 13.25
Crispy beef with foie grass mousse

BEEF TATAKI SMALL 14.25 | LARGE 26.00
Seared beef, pico de gallo, chilli, soy, mirin, sesame
and truffle dressing, garlic crisps

FOR MAIN

BEETROOT & POTATO CAKE SMALL 12.00 | LARGE 21.50
Mildly spiced beetroot & potato cake, spinach,
coconut broth with green chilli & turmeric

TERIYAKI SCALLOPS 24.75
Pan seared scallops, teriyaki braised mushrooms,
Jerusalem artichoke and sesame

SEA BASS 28.00
Sweet potato purée, miso, samphire and spinach

HALIBUT 31.50
Teriyaki glazed halibut & pickles

MISO CHICKEN 24.75
Miso and mirin glazed spatchcock baby chicken,
sweetcorn, green beans, sesame and pickles

THAI DUCK 1 PERSON 26.50 | 2 PERSONS 51.50
Honey and soy glazed roast duck with Thai red curry,
Asian vegetables and steamed rice

FILLET STEAK 33.50
King oyster mushroom, vine tomato, beef fat chips,
truffle jus or teriyaki

NORTH AFRICAN LAMB (FOR 2 PEOPLE) 57.50
Duo of lamb, buttered baby carrots, spinach, ras el
hanout spiced jus and new potatoes

SIDES

TRUFFLE MAC AND CHEESE (V) 4.75

BUTTERED GREENS (V) 4.55

TRUFFLE PARMESAN FRIES (V) 5.50

THYME ROAST HERITAGE CARROTS (V) 4.75

STEAMED RICE 4.75

BEANS & COURGETTES 4.75

WITH GREMOLATA BUTTER

DESSERTS

CHOCOLATE MOUSSE 12.75
Chocolate mousse, caramel sauce, peanuts

STRAWBERRY SHORTCAKE 12.50
Strawberry and lime shortcake, poppy seed tuile

PASSION FRUIT PARFAIT 12.50
Passion fruit parfait, white chocolate, orange

LAVENDER PANNACOTTA 11.75
Lavender pannacotta served with lemon mousse

CHEESE BOARD 13.15 | ONE PIECE 5.50
Selection of cheese and biscuits

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS
USED IN THE PREPARATION OF OUR MENUS. IF YOU HAVE ANY DIETARY REQUIREMENTS
PLEASE INFORM YOUR WAITER. AS OUR WINES COME FROM A SELECTION OF SMALL
PRODUCERS AND CHÂTEAUX SOME VINTAGES MAY VARY. AN OPTIONAL SERVICE
CHARGE OF 10% WILL BE ADDED TO THE BILL FOR GROUPS OF TEN OR MORE.