



RESTAURANT
Sirocco

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

TO START

CHARGRILLED AUBERGINE SMALL 11.75 | LARGE 20.50
Piquillo peppers, tomato and red onion salsa, honey,
yoghurt and pomegranate (GF) (V)
(VG available - Tofu dressing)

CHERRY TOMATO, WATERMELON & FETA 13.00
Marinated cherry tomatoes, watermelon and feta with
mint & lemon (GF) (V) (VG available)

SCALLOPS 'KINILAW' 15.50
Phillipine style cured Jersey scallops & grilled tiger
prawns with calamansi, lime and coconut dressing, man-
go, red onions, chilli and ginger salsa (GF Available)

TUNA TARTARE SMALL 16.00 | LARGE 29.50
Tuna tartare, soy & extra virgin olive oil, raw tuna,
cucumber, mango and parsley with sesame lavash
(GF available)

HALIBUT & PRAWN GYOZA 16.00
Steamed halibut and prawn gyoza with shimeji
mushrooms, nori & soy, mirin dashi

ORIENTAL DUCK SALAD 15.00
Soy and mirin braised duck, grapefruit, pomegranate,
carrots, pine nuts and mixed cress

BEEF & FOIE GRAS ROLLS 15.50
Crispy beef with foie gras mousse

BEEF TATAKI SMALL 16.00 | LARGE 30.50
Seared beef, pico de gallo, chilli, soy, mirin, sesame
and truffle dressing, garlic crisps (GF)

FOR MAIN

BEETROOT & POTATO CAKE SMALL 14.00 | LARGE 24.00
Mildly spiced beetroot & potato cake, spinach,
coconut broth with green chilli & turmeric (V)
(VG available)

TERIYAKI SCALLOPS 28.50
Pan seared scallops, teriyaki braised mushrooms,
Jerusalem artichoke and sesame (GF)

SEA BASS 32.00
Sweet potato purée, miso, samphire and spinach (GF)

HALIBUT 35.00
Pan roasted halibut, sun dried tomato and taggiasca
olive crust with champagne, basil and cream

MISO CHICKEN 28.50
Miso and mirin glazed spatchcock baby chicken,
sweetcorn, green beans, sesame and pickles (GF)

THAI DUCK 1 PERSON 30.00 | 2 PERSONS 60.00
Honey and soy glazed roast duck with Thai red curry,
Asian vegetables and steamed rice

FILLET STEAK 37.50
King oyster mushroom, vine tomato, beef fat chips,
truffle jus or teriyaki (GF available)

NORTH AFRICAN LAMB (FOR 2 PEOPLE) 67.50
Duo of lamb, buttered baby carrots, spinach, ras el
hanout spiced jus and new potatoes (GF)

SIDES

TRUFFLE MAC AND CHEESE (V) 5.50
TRUFFLE PARMESAN FRIES (V) (GF) 6.25
JERSEY ROYALS (WHEN IN SEASON) (GF) 5.50
STEAMED RICE (GF) (VG) 5.50

THYME ROAST HERITAGE CARROTS (V) (GF) 5.50
BEANS & COURGETTES (GF) 5.50
WITH GREMOLATA BUTTER

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS

ALL PRICES ARE GOODS AND SERVICES TAX INCLUSIVE.

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.

DUE TO CURRENT SUPPLY CHAIN CONSTRAINTS, CERTAIN ITEMS ON THIS MENU MAY
NOT ALWAYS BE AVAILABLE.