



# Zephyr

À LA CARTE MENU

## TO START

<b>GARLIC BREAD WITH DIPS (V)</b>	<b>£8.50</b>	<b>GRILLED CHILLI PRAWNS</b>	<b>£15.00</b>
<b>CAULIFLOWER POPCORN WITH SRIRACHA MAYO (V)</b>	<b>£9.50</b>	Char grilled king prawns, sweet corn pureé, crispy onions and chilli jam	
<b>HARISSA CAULIFLOWER</b>	<b>£12.00</b>	<b>CHICKEN SATAY SKEWERS</b>	<b>£13.50</b>
Roasted harissa cauliflower, coconut yoghurt, pistachio and parsley, chilli & red onion salad (GF) (VG)		Chicken satay skewers with smashed cucumber salad & peanut sauce	
<b>GYOZA CHOICE OF</b>	<b>£10.25</b>	<b>HONEY &amp; CHILLI CHICKEN WINGS</b>	<b>£13.50</b>
SPINACH WITH TRUFFLE MAYO & PARMESAN CHICKEN WITH CHILLI OIL & SHRIMP DRESSING		Honey & chilli chicken wings, lemon, soy dressing, smashed cucumber salad	
<b>CHILLI SQUID</b>	<b>£16.00</b>	<b>PORK RIBS</b>	<b>£14.75</b>
Salt and pepper squid, roast garlic, smashed cucumber salad, lime, chilli and coriander dressing		Salt & pepper pork ribs, lime juice, togarashi, spring onions, Asian slaw	
<b>JERSEY OYSTERS</b>	<b>£2.30 EACH (MINIMUM 6 OYSTERS)</b>	<b>CURED COPPA &amp; PARMA HAM</b>	<b>£14.50</b>
Choice of: Yuzu granita / Mignonette sauce / Tempura style - soy and ginger dip		Cured coppa and parma ham with canteloup melon & spicy nduja dressing	
<b>TUNA TARTARE</b>	<b>£16.50</b>	<b>CRISPY CHILLI BEEF</b>	<b>£15.25</b>
Raw tuna tartare, guacamole, kalamansi, tortilla chips, yuzu and chilli dressing (GF Available)		Chilli and ginger beef, lettuce, sweet chilli sauce, Asian slaw	
<b>JERSEY SCALLOP AGUACHILE</b>	<b>£16.50</b>	<b>BEEF TATAKI</b>	<b>£16.50</b>
Raw scallops, grilled tiger prawns, lime, coriander and jalapeño dressing (GF)		Seared beef, pico de gallo, chilli, soy, mirin, garlic crisps, sesame and truffle dressing (GF)	

## SALADS & BOWLS

<b>BEETROOT, NECTARINES &amp; ENDIVE SALAD</b>	<b>£16.00</b>	<b>KUNG PAO TOFU BOWL</b>	<b>£19.50</b>
Sweet nectarines, endive and raddichio with beetroot purée, almonds, honey mustard dressing		Crispy tofu, tender stem broccoli, peppers, steamed rice, cashew, coriander and spicy kung pao dressing (VG)	
ADD BLUE CHEESE	£2.50	<b>ZEPHYR BUDDHA BOWL</b>	<b>£18.50</b>
<b>THE CLASSIC CHICKEN CAESAR SALAD</b>	<b>£16.50</b>	Sautéed puy lentils, spinach, cucumber, beets, pomegranate, chilli, tahini dressing, houmous and mixed seed dukkha (VG)	
Soy and ginger marinated chicken, anchovies (GF Available)		ADD AN EGG	£1.00
(Please note: the dressing also contains anchovies)		<b>SALMON &amp; TUNA POKE BOWL</b>	<b>£23.50</b>
<b>THAI SALAD</b>	<b>£16.50</b>	Raw salmon and tuna, mango, edamame, cucumber, spring onions, cashews, sushi rice, and soy, sesame, chilli dressing	
Raw vegetables, cherry tomato, mint, coriander, mango and tamarind, lime & chilli dressing (VG) (GF)		<b>BIBIMBAP BOWL</b>	<b>£25.50</b>
ADD GRILLED BEEF (GF)	£2.75	Crispy fish of the day, mushrooms, kimchee, cucumber, radish, fried egg, sushi rice, gochujang dressing	
ADD PRAWNS (GF)	£3.70		
<b>BURRATA TO SHARE</b>	<b>£24.00</b>		
Creamy Burrata cheese, Heritage tomato, green chilli, yuzu koshō & Lebanese flatbread (V) (GF)			

## SUSHI

### CHEF'S SELECTION OF SPECIAL ZEPHYR MIXED SUSHI

6 PIECES | **£16.00**  
12 PIECES | **£28.50**  
18 PIECES | **£38.00**

Chef's selection contains the following types:

#### NIGIRI

Vinegared sushi rice topped with raw or cooked seafood

#### URAMAKI

Infamous Californian style inside out "Maki" roll

#### FUTOMAKI

Large roll of nori and rice stuffed with fish

#### SASHIMI

Fresh raw fish

Please ask your waiter for daily specials and special requirements

Gluten Free available on request

## FROM THE SEA

<b>SEAFOOD RISOTTO</b>	<b>£29.50</b>	<b>KING PRAWN THAI CURRY</b>	<b>£25.50</b>
Mixed seafood, tomato and shellfish stock, lemon & parsley		Red Thai curry, king prawns, potato, pineapple, aubergines, pak choy, steamed rice, prawn crackers <i>(GF Available)</i>	
<b>SCALLOPS &amp; GNOCCHI</b>	<b>£29.50</b>	<b>CRAB AND PRAWN LINGUINI</b>	<b>£30.50</b>
Seared Jersey scallops, tarragon, crispy gnocchi, cauliflower puree, shimeji mushrooms and herb oil		Crab, prawns, gremolata butter, linguini pasta, cherry tomato, spinach, cashew nuts & avruga caviar	
<b>MISO SALMON</b>	<b>£24.00</b>	<b>WHOLE CRISPY BREAM</b>	<b>£45.00</b>
Miso & soy glazed salmon fillet, pickled radish, broccoli, green beans and rich miso sauce		Crispy whole boneless bream, warm Salmorejo, cucumber, beets, pomegranate and herb salad	
<b>BAKED SEA BASS</b>	<b>£27.25</b>		
Baked sea bass served with mixed seasonal vegetables and butter			
<b>ADD PRAWNS</b>	<b>£2.00</b>		

## RAW SEAFOOD & FISH TASTING (FOR TWO) £55.00

TUNA TARTAR WITH AVOCADO, CUCUMBER, OLIVE OIL & SOY DRESSING + SALMON SASHIMI WITH TRUFFLE PONZU AND WASABI PEAS + JERSEY SCALLOPS AGUACHILE, LIME, CORRIANDER, JALAPEÑO DRESSING + 4 X FRESH JERSEY OYSTERS WITH LEMON

## FROM THE LAND

<b>RISOTTO</b>	<b>£23.00</b>	<b>ASIAN BEEF NOODLES</b>	<b>£24.75</b>
Green risotto, spinach, peas, edamame beans, pine kernels, mascarpone, parmesan, goat cheese <i>(VG Available)</i>		Egg noodles, bean sprouts, peppers, red onions, shiitake mushrooms, oyster sauce, ginger, garlic, chilli	
<b>RED PESTO LINGUINE</b>	<b>£15.50</b>	<b>SIRLOIN STEAK</b>	<b>£33.75</b>
Soy, chilli, spinach, sun blushed tomato & almond pesto, linguine pasta		300g Sirloin steak, roast cherry tomatoes, flat cap mushroom, chips, onion rings & mixed leaves	
<b>ADD CHICKEN</b>	<b>£2.50</b>	<b>RIB-EYE STEAK</b>	<b>£28.50</b>
<b>DUCK PANCAKE</b>	<b>£18.95</b>	250g rib-eye steak, tomato, flat cap mushroom, chips, onion rings & mixed leaves	
Confit duck served on warm Chinese pancake with cucumber, coriander and hoisin sauce		<b>FILLET STEAK</b>	<b>£38.00</b>
<b>CHICKEN SCHNITZEL</b>	<b>£18.50</b>	200g fillet steak, tomato, flat cap mushroom, chips, onion rings & mixed leaves	
Crispy panko crumbed chicken fillet with celeriac, apple and savoy salad & homemade 'xo' sauce		<b>ALL STEAKS SERVED WITH SAUCE OF YOUR CHOICE</b>	
<b>KOREAN LAMB</b>	<b>£30.95</b>	<b>CHATEAUBRIAND (for two)</b>	<b>£89.75</b>
Gochujang grilled lamb chop, lyonnaise potatoes, pickles <i>(Gochujang is a traditional Korean chilli bean paste with complex hot pepper flavours)</i>		Served with chips, onion rings, tomato, mushroom and mixed salad with a choice of sauces	

## PIZZA, SANDWICHES & BURGERS

<b>PIZZA FUNGI</b>	<b>£17.25</b>	<b>CRISPY CHICKEN BURGER</b>	<b>£18.25</b>
Mixed mushrooms, red onions, parmesan, mozzarella, rocket, truffle oil <i>(GF Available)</i>		Panko crumbed chicken fillet, Japanese mayonnaise, Monterey Jack, lettuce, brioche bun	
<b>SMOKED GUANCIALE &amp; MUSHROOM PIZZA</b>	<b>£18.90</b>	<b>STEAK SANDWICH</b>	<b>£18.25</b>
Tomato, mushrooms, mozzarella, smoked provolone and topped with smoked cured pork cheek		Grilled steak, caramelised onions, mustard butter, soy and mirin glaze	
<b>CHILLI BEEF PIZZA</b>	<b>£18.90</b>	<b>SMASH BURGER</b>	<b>£18.50</b>
Chilli beef, chorizo, oyster mushrooms, tomato, mozzarella <i>(GF Available)</i>		2 Caramelised 4oz burgers, crispy bacon, topped with Monterey Jack cheese, chutney with mustard, pickle & dill mayo in a brioche bun	
<b>THE ZEPHYR CLUB SANDWICH</b>	<b>£18.25</b>		
Grilled soy chicken, bacon, chorizo, tomato, lettuce, avocado mayonnaise in a soft sea salt focaccia			

*Please Note: All our sandwiches are served with chips, salad and can be made with gluten free bread*

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.

All prices are Goods and Services Tax inclusive.

## SIDES

<b>CHIPS (V) (VG)</b>	<b>£5.00</b>	<b>MIXED VEGETABLES (GF) (V)</b>	<b>£5.00</b>
<b>SKINNY FRIES (V)</b>	<b>£5.00</b>	<b>WILD ROCKET, PARMESAN SALAD (GF) (V)</b>	<b>£5.00</b>
ADD PARMESAN AND TRUFFLE OIL	£1.00	<b>GREEN BEANS &amp; COURGETTES WITH GREMOLATA BUTTER (GF) (V)</b>	<b>£5.00</b>
<b>NEW POTATOES</b> Jersey Royals when in season (GF) (V)	<b>£5.00</b>		

## DESSERTS & CHEESE

<b>LEMON &amp; PISTACHIO CHEESECAKE</b>	<b>£12.50</b>	<b>BANANA CAKE</b>	<b>£10.95</b>
Lemon cheesecake, stoned summer fruit compote and vanilla ice cream		Warm banana cake, custard and vanilla ice cream with chocolate sauce	
<b>CHOCOLATE MOUSSE</b>	<b>£12.50</b>	<b>SELECTION OF FRESH FRUIT (GF) (VG) (V)</b>	<b>£8.50</b>
Rich chocolate mousse with Armagnac prunes and crème fraîche		<b>THE ROYAL YACHT CHEESE BOARD</b>	<b>£13.00</b>
<b>BLOOD ORANGE PANNA COTTA</b>	<b>£9.75</b>	Selection of local, British and Continental cheeses, chutney, grapes, quince jelly, crackers (GF Available)	
Blood orange, lychee and mandarin panna cotta, chocolate covered cornflakes and blood orange sauce		<b>SELECTION OF ICE CREAM AND SORBETS (GF) (V)</b>	<b>£8.50</b>

## MINI DESSERTS SERVED WITH A HOT DRINK OF YOUR CHOICE

<b>CHURROS</b>	<b>£6.95</b>	<b>CHEESE</b>	<b>£6.95</b>
Chocolate hazelnut filled churros, cinnamon, sugar, salted caramel		A wedge of your choice of cheese, quince jelly, crackers	
<b>COCONUT CAKE</b>	<b>£6.50</b>	<b>VANILLA ICE CREAM AFFOGATO</b>	<b>£6.95</b>
Coconut cake, caramel, walnuts		Vanilla ice cream, Estelle praline, espresso shot	

## TEAS & COFFEES

### Black Teas

English breakfast | Assam | Earl Grey  
Decaffeinated

### Green Tea

China Green Tea

### Herbal Teas/ Infusions

Chamomile | Peppermint  
Rooibos

### Loose Teas/ Tisane

Aromatic Ginger Tisane | Fresh Mint  
Orange Tisane

**All teas sold by the pot - £3.20**

Espresso | £2.60

Double espresso | £3.50

Americano | £3.10

Large Americano | £3.40

Flat White | £3.10

Cappuccino | £3.40

De-caffeinated coffee | £3.10

Ristretto | £2.20

Caffe latte | £3.20

Caffe Mocha | £3.20

Liquor coffee | £7.50

Hot Chocolate | £3.10

### Syrups

Chai | Caramel | Vanilla | Cinnamon | Hazelnut

All syrups - £0.95

(GF) Gluten Free (VG) Vegan (V) Vegetarian

## BREAKFAST

Served 7 days a week from 9am - 11am

## AFTERNOON MENU

Served 7 days a week from 3pm - 6pm

# ZEPHYR WINE LIST

## CHAMPAGNE

<b>HOUSE CHAMPAGNE</b>		<b>125ML</b>	<b>BOTTLE</b>
100	Forget-Brimont, Brut Premier Cru N.V.	<b>£11.50</b>	<b>£65.00</b>
122	Forget-Brimont, Rosé, Premier Cru N.V.	<b>£11.50</b>	<b>£65.00</b>
<b>CHAMPAGNE</b>			<b>BOTTLE</b>
101	Laurent-Perrier, Brut N.V.		<b>£80.00</b>
103	Pol Roger, Extra Cuvée de Réserve Brut N.V.		<b>£85.00</b>
102	Moët & Chandon, Brut Impérial N.V.		<b>£105.00</b>
108	Bollinger, Special Cuvée N.V.		<b>£115.00</b>
106	Veuve Clicquot, Brut N.V.		<b>£120.00</b>
103b	Pol Roger, Magnum.		<b>£170.00</b>
118	Dom Pérignon, 2013		<b>£250.00</b>
<b>ROSÉ</b>			
125	Taittinger, Brut Prestige Rosé N.V.		<b>£130.00</b>
126	Veuve Clicquot, Brut Rosé N.V.		<b>£140.00</b>
127	Laurent-Perrier, Cuvée Rosé Brut N.V.		<b>£140.00</b>
<b>SPARKLING WINES</b>		<b>200ML</b>	<b>BOTTLE</b>
134	Lunetta, Prosecco Rosé, Cavit, Italy	<b>£11.50</b>	<b>£35.00</b>
135	Lunetta, Prosecco, Cavit, Italy	<b>£11.50</b>	<b>£35.00</b>

## HOUSE WINES

	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>	
140	Chardonnay, Concha y Toro	<b>£5.75</b>	<b>£7.95</b>	<b>£23.50</b>
141	Sauvignon Blanc, Concha y Toro	<b>£5.75</b>	<b>£7.95</b>	<b>£23.50</b>
142	Cabernet-Sauvignon, Concha y Toro	<b>£5.75</b>	<b>£7.95</b>	<b>£23.50</b>
143	Merlot, Concha y Toro	<b>£5.75</b>	<b>£7.95</b>	<b>£23.50</b>
145	Pinot Grigio Ponte	<b>£5.75</b>	<b>£7.95</b>	<b>£23.50</b>
146	Pinot Grigio Ponte, Rose	<b>£5.75</b>	<b>£7.95</b>	<b>£23.50</b>

## WHITE

	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>	
326	Viognier, Chacabuco, Los Haroldos, 2023, Argentina	<b>£7.50</b>	<b>£9.75</b>	<b>£29.50</b>
220	Muscadet de Sèvre et Maine, Château De La Chesnaie, 2022, France	<b>£8.00</b>	<b>£11.00</b>	<b>£32.50</b>
335	Chenin Blanc, The Pavillion, Boschendal, 2024, S. Africa			<b>£34.00</b>
276	Planalto, Reserva, Douro, 2023, Portugal			<b>£35.00</b>
221	Vouvray Demi-Sec, La Forcine, 2023, France	<b>£8.75</b>	<b>£12.50</b>	<b>£37.50</b>
270	Albariño, Deusa Nai, 2023, Spain			<b>£37.50</b>
309	Sauvignon Blanc, Esk Valley, 2023, N. Zealand	<b>£10.00</b>	<b>£14.00</b>	<b>£40.00</b>
201	Mâcon Lugny, Louis Latour, 2023, France	<b>£11.00</b>	<b>£16.00</b>	<b>£42.50</b>
336	Sauvignon Blanc, Grand Cuvée, Boschendal Estate, 2023, S. Africa			<b>£42.50</b>
223	Sancerre, Cote des Embouffants, R.Neveu, 2023, France	<b>£11.00</b>	<b>£16.00</b>	<b>£45.00</b>
275	Gruner Veltliner, 2023, Austria			<b>£45.00</b>
261	Gavi del Commune Di Gavi, Nuove Quadro, 2023, Italy			<b>£45.00</b>
202	Chablis, Alain Gautheron, 2022, France			<b>£57.50</b>
207	Montagny, 1er Cru, Louis Latour, 2022, France			<b>£80.00</b>
344	The F.M.C. Chenin Blanc, Forrester, 2022, S. Africa			<b>£85.00</b>
208	Puligny Montrachet, Louis Jadot, 2021, France			<b>£125.00</b>

## ROSE

	175ML	250ML	BOTTLE
599 Cabernet D'Anjou, Domaine Des Cèdres, 2023, France	£7.50	£9.75	£32.00
604 Côtes de Provence, Soleil des Alpes, 2023, France	£8.00	£11.00	£32.50
600 Sancerre Rosé, Roger Neveu, 2022, France	£11.00	£16.00	£45.00
603 M de Minuty, Côtes de Provence, 2023, France			£45.00
606 L'Exuberance, Rose du Clos Cantenac, 2021, France			£47.50
607 Whispering Angel, Chateau d'Esclans, 2023, France			£55.00
608 Domaine Ott, Clos Mireille, 2022, France			£67.50

## RED

	175ML	250ML	BOTTLE
459 Nero D'Avola, Rupe Secca, 2023, Italy	£7.50	£9.75	£30.00
481 Adega Mayor, Cata Da Rolha, 2021, Portugal			£30.50
420 Château Les Faix, Bordeaux, 2020, France			£32.50
504 Shiraz, Helmsman, Robert Oatley, 2021, Australia	£8.25	£11.50	£34.00
531 Cabernet Sauvignon, The Churchyard, 2022, S. Africa			£35.00
424 Domaine La Grange, Bordeaux Supérieur, 2020, France	£8.75	£12.50	£35.00
471 Marques de Cáceres, Crianza, Rioja, 2021, Spain	£8.75	£12.50	£35.00
421 Château Puyfromage, 2019, France			£36.00
524 Pinot Noir, Vina Casa Silva, 2022, Chile	£8.75	£12.50	£37.00
414 Fleurie, Cave De Fleurie, 2023, France	£8.75	£12.50	£37.50
525 Vapolicella, Montresor, 2022, Italy			£37.50
462 Chianti Classico Conti Serristori, 2022, Italy			£37.50
519 Malbec, Mendoza, Chacabuco, 2024, Argentina	£8.75	£12.50	£38.50
470 Rippa Dorii, Tempranillo, 2023, Spain			£38.50
483 Duas Quintas, Douro Valley, 2021, Portugal			£40.00
460 Primitivo Di Manduria, San Marzano, 2022, Italy			£41.00
518 Ultra Malbec, Kaiken, 2021, Argentina			£45.00
540 Maggio, Old Vines, Zinfadel, California 2021, USA			£45.00
541 Wente Southern Hills, Cabernet Sauvignon, 2019, USA	£12.00	£17.50	£50.00
402 Bourgogne Pinot Noir, Lois Jadot, 2022, France			£60.00
428 Château Tour de Marbuzet, Cru Bourgeois, 2017, France			£65.00
464 Barolo, Tenimenti, Ca Bianca, 2020, Italy			£70.00
457 Gigondas, La Font De Notre Dame, 2021 France			£72.50
430 Château Petit Cantenac, Grand Cru, St. Emilion, 2021, France			£77.50
465 Amarone Della Valpolicella, Satinato Montresor, 2021, Italy			£80.00
458 Châteauneuf-du-Pape, Vieux Télégraphe, 2015, France			£110.00
467 Brunello di Montalcino, 2019, Italy			£115.00
474 Gaudium Gran Vino, Rioja, 2020, Spain			£125.00

## NON-ALCOHOLIC WINES

611 Sauvignon Blanc, Darling Cellars N.V.			£23.50
612 Shiraz, Darling Cellars N.V.			£23.50
610 Odbird Sparkling Spumante			£27.50

*Please note: wine prices and vintages are subject to change.  
Due to current supply chain constraints, certain items on this menu may not always be available.*