



## A LA CARTE

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### Cocktail Suggestion

<b>Pomegranet Sensation</b>	<i>Gin   Pomegranate Juice   Orange Juice   Honey</i>		1,300
<b>Raspberry Mojito</b>	<i>Raspberry   Lime Juice   Sugar Syrup   Mint   Stoney</i>		1,000

<b>Beef Carpaccio</b>	<i>Caesar Mousse   Shaved Fennel   Crispy Capers</i>	EGG, DAIRY	2,000
<b>Saffron Arancini</b>	<i>Gochujang Romesco   Lemon   Smoked Almond</i>	EGG, DAIRY, SUL, GL, NUT	1,200
<b>Fired Wings</b>	<i>Apricot &amp; Cumin Glaze   Chilli   Nam Prik</i>	NUTS, FISH, SOY	1,300
<b>Agua Chile</b>	<i>Coastal Prawns   Lime   Cucumber   Caramelised Jalapeños</i>	CRU	1,900

<b>Eden Beef Broth</b>	<i>Beef Cubes   Chilli   Spring Onion   Carrot   Potato</i>		1,050
<b>Coconut, Cucumber &amp; Pea</b>	<i>Mint   Lime   Served Chilled</i>		1,000

<b>Prawn &amp; Mango</b>	<i>Avo   Chilli Lime Dressing   Cashew</i>	NUTS, CRU, SUL	1,900
<b>Caesar</b>	<i>Whole Sourdough Crouton   Caramelised Garlic   Capers</i>	EGG, DAIRY, GL, FISH	700
<b>Watermelon &amp; Feta</b>	<i>Lemongrass   Ginger   Cucumber   Mint</i>	DAIRY, SES	1,100
<b>Shamba Platter</b>	<i>Dips Trio   Falafel   Sundried Tomato   Pitta   Walnuts</i>	NUTS, SES, SUL, GL	1,200
<b>Chilli Beetroot</b>	<i>Goats Curd   Thyme   Candied Walnuts   Citrus   Mint</i>	DAIRY, NUTS, SES, GL	1,900
	<i>+ Chicken</i>		
	<i>+ Prawns</i>		

<b>Chicken Chermoula</b>	<i>Green Chermoula Sauce   Veg Crudo   Citrus</i>	SUL	2,900
<b>Chicken Gochujang</b>	<i>Chicken Crackling   Romesco   Miso Butter Onion</i>	DAIRY, NUTS, SES, SUL	2,800
<b>Steak Plate</b>	<i>XO Prawn Head Sauce   Prawn Toast   Lime</i>	CRUS, SOY, GL, SES	3,000
<b>Catch of the Day</b>	<i>Caponata   Sumac   Sesame   Green Chilli</i>	SUL	2,600
<b>Coconut Octopus</b>	<i>Pineapple Sambal   Baharat Yogurt   Mint</i>	GL, CRUS, DAIRY, FISH	2,500
<b>Charred Leeks</b>	<i>Parmesan   Hot Honey   Garlic Crisps</i>	DAIRY	1,700
<b>Smoked Aubergine</b>	<i>Labneh   Pomegranate   Hazelnut Dukkah</i>	DAIRY, NUTS, SES, GL	1,600
<b>Beef &amp; Barolo</b>	<i>Ragu   Red Wine   Tagliatelle</i>	GL, A, DAIRY	2,750
<b>Pesto Risotto</b>	<i>Arborio   Pistachio   Lemon</i>	DAIRY, NUTS, GL	2,050
<b>Eden Burger</b>	<i>Beef Chuck   Aged Cheddar   Red Onion</i>	DAIRY, PORK, SES, GL	2,500
<b>Charred Lamb Chop</b>	<i>Grilled Fig   Sweet Shaoxing Glaze   Lime   Cucumber</i>	A, SOY, SUL	1,800
<b>Chicken Tikka Sandwich</b>	<i>Fries   Green Salad</i>	GL, DAIRY	1,900
<b>Sweet Potato Gnocchi</b>	<i>Basil Cream   Spinach   Mushroom</i>	DAIRY, GUL	2,000

<b>Sweet Mash</b>	<i>Sweet Potato   Garlic Cream</i>		500
<b>Tenderstem</b>	<i>Whipped Tahini   Green Chilli   Pomegranate   Garlic Crisps</i>	SES, NUTS	1,000
<b>Ash Beetroot</b>	<i>Balsamic   Sesame   Sea Salt   Lime</i>	SES	600
<b>Butternut</b>	<i>Labneh   Fennel &amp; Mint   Hot Honey</i>	DAIRY	900
<b>Acid Salad</b>	<i>Shamba Greens   Fire Croutons   Radish   Tomato</i>	GL, SUL, DAIRY	600
<b>Greens</b>	<i>Lemon &amp; Coriander Butter   Chilli   Lemon</i>	DAIRY	500
<b>Fries</b>	<i>Garlic Salt</i>		500
<b>Lyonnaise Potatoes</b>	<i>Onion   Parsley   Butter</i>	DAIRY	500

**ALLERGENS KEY:** SES - Sesame | CRU - Crustaceans | GL - Gluten | A - Alcohol | SUL - Sulphite's  
All prices are inclusive of VAT, catering levy and service charge.