

# PARADISE NIGHTS

## SHARING PLATES

**Padron peppers** (VG)

**Roasted cauliflower**, smoked red pepper, charcoal dukkah, whipped barrel aged feta, chermoula (V) (N)

**Chorizo & San Simon croquettes** (3), charcoal panko, saffron mayo

**Crispy Australian banana prawns**, fermented chilli, lemon

**Panko fried halloumi**, pomegranate, lime & mint yogurt (V)

**Roasted butternut squash**, zhug, hazelnut butter, pomegranate (GF) (V/VG) (N)

**London burrata**, heirloom cherry tomatoes, black olive crumb, crispy prosciutto, charcoal sourdough, basil oil

**Miso roasted aubergine**, crispy coconut risotto, cavolo nero, tahini miso, Aleppo chilli, pomegranate, lemon (VG)

**Chicken parmigiana sliders** (2), panko coated chicken schnitzel, prosciutto, tomatoes, mozzarella, aged parmesan, brioche bun

**Crispy oyster mushroom sliders** (2), chilli, pickled ginger, smacked cucumber, burnt aubergine, cashew cream (VG) (N)

**Timmy's mini cheeseburger** (2), HG Walter beef burger, Red Leicester cheese, streaky bacon, house sauces, pickled onions, gherkin, brioche bun

**Dry aged Sirloin** (HG Walter), house béarnaise sauce (+ 7.0)

**Add Koffman's fries**, kombu salt (VG) (+5.9)

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## TO FINISH

**Grilled pineapple**, house shortbread, lime, coconut sorbet (VG,N) 8.5

**Sticky toffee pudding**, butterscotch sauce, Madagascar vanilla gelato (V) 9.2

**Our famous Mars Bar cheesecake**, fresh berries (V) (to share) 11.0

## PARADISE NIGHTS

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten free, (DF)-Dairy free, (N)-Nuts, (SH)-Shellfish  
All dishes may contain traces of nuts. Ask for full allergen/ ingredient list  
13.5% discretionary service charge added to each bill  
Please note that we are cashless