

Ziggy

House special potato rostis (three), sirloin beef & béarnaise (gf), Smoked salmon & horseradish cream (gf), vegan nduja & preserved lemon (gf,v) 10.0

Parmesan puffs, caramelised French onion (gf,v) 8.0

Panko fried halloumi, pomegranate, lime & mint yogurt (v) 9.5

Roasted butternut squash, zhug, hazelnut butter, pomegranate (gf,v/vg,n) 9.8

Space Oddity crispy mushrooms, blooming tempura enoki, mushroom duxelle, ssh sauce (vg,df) 12.0

Crispy tiger prawns, fermented chilli, lemon 13.2

Burrata, beetroot, date & za'atar, candied walnuts, seeded buttermilk cracker 13.5

Steak tartare, quails egg, potato crisps, kombu salt, fermented chilli (df,n) 15.0

Cauliflower steak, caramelised cauliflower puree, cacao vinaigrette, labne (gf,v/vg) 16.4

Fragrant roasted butternut squash & carrot curry, toasted broccolini, black rice, kaffir lime (vg) 18.0

Roasted Atlantic salmon, white bean & avocado puree, raw kohlrabi, candied beetroot, soft herb & citrus dressing 24.5

BBQ monkfish skewer, chermoula, aubergine, house tzatziki, preserved lemon salsa, focaccia 28.0

Dry aged sirloin (HG Walter), béarnaise, green salad, Koffman's fries 33.5

Dry aged eye fillet (HG Walter), glazed roscoff onions, roasted carrots, bone marrow & red wine jus, Koffman's fries (gf) 36.5

Bowie's Shepherd's pie (for two), slow cooked lamb shank, ox tail, confit pearl onions, sweet pea, herb baked carrots, creamed leek, lamb jus (gf) 43.0

Flaming Tomahawk (for two), Koffman's fries, seasonal greens, house béarnaise sauce (allow 30 mins) 78.0

Koffman's fries, salt & vinegar, black garlic aioli (v) 5.9

Ziggy salad, Castelfranco and Radicchio Treviso, avocado cream and Pommery dressing (vg) 6.5

Roasted aubergine, charred pickled pepper sauce (vg,n) 9.0

Tiramisu Radio Lamington, shot of Mr Black coffee liqueur (+3.0) 8.0

Grilled pineapple, house shortbread, lime, coconut sorbet (vg,n) 8.5

Sticky toffee pudding, whiskey caramel, Madagascan vanilla ice cream (v) 9.2

Passion fruit soufflé, mascarpone ice cream (allow 20 mins) (v) 16.0

(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 now operate as a completely cashless establishment