

ONYX À LA CARTE

*Vegan and Gluten Free options are available on request.
Please ask a member of staff and allow extra time for
dishes to be cooked fresh.*

Please notify Staff of any Allergies.

GF - Gluten free | VE - Vegetarian | VG- Vegan

PRE STARTERS

BREAD AND OLIVES | 6.5

Marinated Greek pitted Olives and 3 mini Bread Rolls, served with Chilli-Garlic-Herbs Butter and a viral Bread Dip

VE | VG | available upon request GF

PADRON PEPPERS | 5.5

Fried Padron Peppers, sprinkled with Garlic Oil and Sea Salt served with Honey and Sesame Sauce

GF | VE | VG

SELECTION OF DIPS | 6.5

Black Olives and Feta Dip / Pesto Dip and Spicy Arrabiata Dip served with Pita Flat Bread

VE | GF available upon request

STARTERS

SOUP OF THE DAY | 7.5

Served with a Bread Roll on the side

VG | GF available upon request

PESTO & MOZZARELLA

BRUSCHETTA | 12

Mozzarella, Tomato Onion mix and Pesto on toasted Focaccia Bread with Hints of Basil

VG | VE | GF available upon request

BUFFALO CAULIFLOWER

WINGS | 12

Garlic and Paprika Cauliflower Steak cooked in Harissa Paste, served with Blue Cheese Mayo dip

VG | VE | GF available upon request

BREADED GOAT CHEESE | 13

Deep Fried Breaded Goat Cheese, Served with Fig Jam, Rocket, Walnuts and Pomegranate Seeds

VE | GF available upon request

3 OYSTERS | 13

OR

6 OYSTERS | 22

Fresh Rock Oysters served with Mignonette (Red Wine, Vinegar and Shallots) GF

PRAWN COCKTAIL | 12

Coldwater Prawns on a bed of lettuce and layered with Marie Rose Sauce, Served with Lemon and Bread Roll.

GF available upon request

CRISPY CHILLI BEEF | 15

Tender Steak cut cooked with Chilli, Bell Peppers, Onions and Sweet Chilli served on Bao Buns. Sprinkled with spring onions (Contains eggs and Starch)

GF available upon request

TERIYAKI CHICKEN | 13

Teriyaki popcorn chicken served in a bao bun & Asian salad and garlic mayo.

GF available upon request

SPRING ROLLS | 12

Vegetarian – Cabbage, Zucchini, and Carrot filling

or

Chicken – Chicken thigh, Zucchini, and Turmeric filling

(Both to be served with yoghurt dip)

CALAMARI | 13

Deep fried Calamari. Served with Tartare Sauce and a slice of Lemon

ARANCINI & NDUJA | 12

Arancinis filled with mozzarella and Nduja, served on a spicy Nduja sauce.

MUSSELS & PRAWNS | 17

Blue Shell Shetland Mussels and fresh prawns cooked in garlic, chillies, cherry tomatoes & white wine

GF available upon request

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MEATS

T-BONE | 48

Grilled T-bone Steak. Served with Rustic Garlic Baby Potatoes and Grilled Cherry Tomatoes

Recommended side: Garlic Mushroom



LAMB CUTLET | 27

Grilled Lamb Cutlet. Served with Shallot Mash Potato, Fried Red Onion and Cherry Tomatoes

Recommended side: Green Beans

PERI PERI CHICKEN | 23

Marinated Chicken Breast, Cooked in Peri Peri Sauce, served with Chips and Salad

Recommended side: Baby Broccoli

CHICKEN MILANESE | 24

Breaded Parmesan and Parsley Chicken breast, served with Tomato Spaghetti

Recommended Extra: Cheese Fondant

GRILLED FILLET STEAK | 45

Grilled Fillet Steak, served with shallot mash

Recommended side: Asparagus

GRILLED RIBEYE STEAK | 36

Grilled Ribeye Steak, served with Salad and Chips

Recommended side: Mac and Cheese

EXTRAS

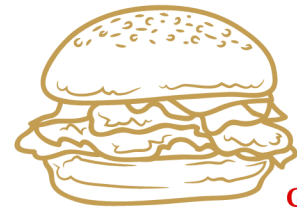
SAUCE £3

| Béarnaise | Peppercorn

| Blue Cheese

| Peri Per Sauce

PRAWN AND CAVIAR - £6



GF available upon Request + £2

BURGERS

WAGYU BURGER | 23

Premium Wagyu Burger with Cheese, Red Onions and Rocket. Served with Parmesan Oregano Skinny Chips and Burger Sauce.

Recommended Extra: Bacon and Onion Rings

CHICKEN BURGER | 18

Spicy Buttermilk Chicken with Sesame Seeds, Crispy Slaw, Cucumber, Spring Onions and Garlic Mayo. Served with Parmesan- Oregano Skinny Chips

Recommended Extra: Halloumi and Cheese Fondant

BAD BOY VEGGIE BURGER | 17

Spicy Oriental Vegan Burger with mixed Vegetables, Coriander, coated in black Onion, Crumb Seeds, crunchy Crumb, melted Cheese, Mayo, marinated Cabbage and Carrots

VE | VG available upon request

Recommended Extra: Vegan Halloumi Fries and Avocado

EXTRAS £3

Bacon

Halloumi

Fried Onions

Onion Rings

Cheese Fondant

Blue Cheese Sauce

Avocado

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FISH

TUSCAN SALMON | 24

Baked Creamy Garlic and Onion Salmon, cooked with Sun-dried Tomato and Spinach Leaves. Served with Asparagus

Recommended side: Baby Potatoes

SEA BASS | 23

Pan-Seared Sea Bass Fillet. Served with Mash Potato, Asparagus, Grilled Cherry Tomatoes and Garnished with Fried Sweet Potato Curls, a slice of lemon and Samphire Seaweed

Recommended side: Garlic Mushrooms

CHILLI BATTERED HAKE | 25

Chilli Battered Hake served with a Vibrant Asian Salad, Tartare Sauce and Green Peas

Recommended side: Steak Fries

MISO BLACK COD | 36

Miso-Glazed Black Cod cooked with Clams and Mushrooms, sprinkled with Sesame Seeds and Spring Onions, served with Pork Choi

Recommended side: Mash Potato

GF available upon request

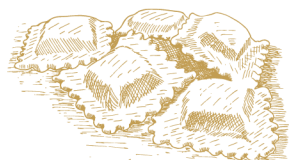
EXTRAS £3

Buffalo
Mozzarella
Beef chunks
Spicy Nduja
Truffle
Chicken
Mushrooms

EXTRA £3
for **GF** PASTA or
EGG FREE PASTA

PASTA/RISOTTO

Recommended side: Garlic Bread



PRAWNS AND SEA BASS RAVIOLI | 21

Ravioli filled with Sea Bass cooked with Prawns and Courgettes, Cherry Tomatoes, White Wine, Garlic and Parsley

GARLIC PRAWN AND TRUFFLE RISOTTO | 24

Risotto cooked with Divine Prawns, Sundried Tomatoes, Garlic, Parmesan, Cream and Truffle

CLAMS AND CHORIZO CHEF'S SPECIAL PASTA | 22

Long Curly pasta cooked with clams and chorizo with onion, tomato and garlic.

CREAMY SALMON LINGUINE | 21

Linguine pasta cooked with Salmon Bites, Cream Cheese, crushed pistachio and White Wine

GF | VE | available upon request VG



MUSHROOM RISOTTO | 18

Risotto cooked with Butter, Garlic, Onion, Mushrooms, Cream and Parmesan

GF | VE | available upon request VG

LOBSTER TAIL TAGLIATELLE | 27

Tagliatelle pasta cooked with garlic, chilli, cherry tomato, lobster tail chunks, lobster bisque and white wine.

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SALADS

GRILLED CHICKEN CAESAR SALAD | 17

Chicken Strips, Boiled Egg, Olives, Cucumber, Cherry Tomato, Red Onions and Parmesan Shavings; drizzled with Homemade Caesar Dressing; layered on a Bed of Lettuce with homemade Croutons and sprinkled with Lemon Zest

GF

Recommended Extra: Crab and Caviar

GOAT CHEESE AND WALNUT SALAD | 16

Breaded Goat Cheese served on Rocket, Roasted Peppers and Red Onion; sprinkled with Walnuts and Pomegranate Seeds; drizzled with Fig Jam and Salad Dressing (made with Vinegar, Olive Oil, Salt).

GF | VE

Recommended Extra: Teriyaki Salmon

EXTRAS:

SAUCES £3

Chilli Mayo
Mustard Mayo Vegan
Blue Cheese
Peri Per Sauce
Truffle Mayo

TOPPINGS £4

Crab
Caviar
Grilled Chicken
Croutons
Teriyaki Salmon bites

SIDES

VG | VE | GF available upon request

SOY BABY BROCCOLI | 6

Baby broccoli cooked in soy and cashew nuts.

SPINACH | 5

Sauteed Spinach with Garlic and Chilli sprinkled with Pine Nuts

GREEN BEANS | 5.5

Green Beans cooked with Cherry Tomatoes, Sesame Seeds, Garlic, Butter and Parsley

SALAD | 5

Green Mixed Salad or Tomato, Cucumber and Onions Salad

TRUFFLE MAC AND CHEESE | 5

ASPARAGUS | 6.5

Pesto Asparagus with Mozzarella and Hazelnut

GARLIC MUSHROOMS | 5.5

Pan fried Champion Mushrooms cooked with Garlic, Butter, Chilli and Parsley

ZUCCHINI FRIES | 6.5

Deep fried breaded Courgettes served with Garlic Mayonnaise

STEAK FRIES / SKINNY FRIES/ SWEET POTATO FRIES | 4.5

ROAST POTATOES / GARLIC BABY POTATOES | 4.5

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