

LUNCH MENU

MON - SAT 12-2:30 PM

*PRICES DISPLAYED INCLUDE GST AND QUOTED IN GBP.
'A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL'

STARTERS

ROUGIÉ FOIE GRAS PARFAIT 12

Silky foie gras parfait with smoked duck breast, wakame seaweed salad, crisp salad leaves, port jelly, and toasted brioche.

Allergens: *Gluten, Milk, Egg, Sesame, Soya, Sulphites*

ANGOLAN BEAN SOUP 9

A hearty blend of red beans, fresh herbs, and traditional Angolan spices, served with a crusty bread roll.

Allergens: *Gluten, Sulphites.*

JACKFRUIT CRÊPE V,VG 10

Delicate crêpe filled with creamy avocado, tender jackfruit, pickled shimeji mushrooms, and tangy mustard vinaigrette.

Allergens: *Gluten, Soya, Mustard.*

TAPAS

SALT & PEPPER SQUID 9

Crispy battered squid seasoned with cracked black pepper and sea salt, served with lemon aioli.

Allergens: *Gluten, Milk, Celery, Molluscs, Soya, Sulphites.*

OCTOPUS WITH MAPLE CHILI GLAZE 11

Chili-grilled octopus coated in Kirkland Signature maple syrup, smoked paprika, and chimichurri.

Allergens: *Ngci, Crustaceans, Sulphites.*

MAINS

RIBEYE STEAK 9 OZ 25

Triple cooked chunky chips, grilled cherry tomatoes, a succulent field mushroom, and fresh dressed leaves.

Allergens: *Ngci, Milk, Mustard, Sulphites*

INDIAN CURRY 19

CHICKEN / LAMB OR PRAWNS

Rich and aromatic Indian curry with your choice served with homemade naan, fragrant basmati rice, tangy mango pickle, and traditional chutney.

Allergens: *Gluten, Celery, Mustard, Sulphites.*

FISH & CHIPS 17

Crispy beer-battered cod, mushy peas and tartare sauce. Served with chips.

Allergens: *Gluten, Fish, Egg, Mustard*

ROBERTO'S CAESAR SALAD V 12

Crisp baby gem lettuce tossed in a creamy Caesar dressing, finished with aged Parmesan shavings and crunchy croutons.

Allergens: *Gluten, Egg, Milk, Sulphites.*

ADD GRILLED CHICKEN OR PRAWNS 5

DESSERT

EXOTIC ETON MESS 9

A tropical twist on a classic, with bright, fresh flavors.

Allergens: *Ngci, Milk, Egg, Sulphites.*

CHEESE SELECTION 13

A curated selection of artisan cheeses, served with crackers, nuts, and celery.

Allergens: *Gluten, Milk, Sulphites, Nuts, Celery.*

COCONUT RICE PUDDING V, VG 9

Creamy rice pudding infused with tropical coconut

Allergens: *Ngci*

LIGHT BITES

SERVED DAILY 12-6 PM

NIBBLES

PROVENÇAL OLIVES

4

Seasoned with a hint of chilli.

Allergens: *Ngci, Sulphites.*

TOASTED MIXED NUTS

4

Assortment of toasted nuts infused with aromatic Asian spices.

Allergens: *Mustard, Nuts, Soya*

ROOT VEGETABLE CRISPS

5

thinly sliced crisps made from a variety of root vegetables.

Allergens: *Ngci, Egg, Milk.*

HOT BITES

STEAK CIABATTA

15

Melted cheese, onion chutney, grilled wild mushroom, mild mustard and rocket salad.

Allergens: *Gluten, Milk, Sulphites.*

GOURMET BEEF BURGER

17

Jersey beef, cheddar cheese, smoked bacon, , gherkins, tomato, lettuce . Served on a brioche bun with mixed leaves and chips.

Allergens: *Gluten, Dairy, Mustard*

CHICKEN BURGER

16

Chicken fillet topped with smoked bacon, melted cheese and rich burger sauce , served with a side of crispy fries.

Allergens: *Gluten, Celery, Dairy, Egg, Mustard Sulphites*

COLD SANDWICHES

SERVED DAILY 12-6 PM

All of our sandwiches are served on ciabatta bread with a touch of butter, accompanied by a side of salad and skinny French fries.

TUNA & MAYO

9

Chunky tuna mixed with creamy mayo and sweet corn.

Allergens: *Gluten, Milk, Fish, Mustard, Sulphites.*

CHEDDAR & PICKLE

8

Cheddar cheese and Branston pickles.

Allergens: *Gluten , Milk, Sulphites.*

EGG & MAYO

8

Creamy egg, salad blended with mayo.

Allergens: *Gluten , Egg, Milk, Mustard, Sulphites.*

HAM & TOMATO

8

Sliced ham and tomato.

Allergens: *Gluten, Milk, Mustard, Sulphites.*