

PARADISE
By way of Kensal Green
SUNDAY MENU



NIBBLES

Nocellara olives	4.0
Sourdough with salted butter	4.0

STARTERS

Burrata, roasted peppers, oregano & pink peppercorn (v)	9.5
Cornish seafood cannelloni, lemon grass dashi, gremolata	11.0/19.0
Coal grilled chicken thigh, XO sauce, crispy hash brown, smoked beef	10.5
Seared yellow fin tuna & ajo blanco	12.0
Maple duck breast tataki, pickled ginger, yuzu dressing & mustard leaf	10.0/14.0
Burnt aubergine & smoked puree, pomegranate, mint (vg)	9.0/13.0
Compressed watermelon, hibiscus, gin, coriander (vg)	9.5
Grilled octopus, sambal, preserved lemon, Japanese leek, black rice	15.0/29.0

ROASTS

All our Sunday roasts are served with a Yorkshire pudding, roast potatoes, seasonal greens, thyme crushed sweede, rosemary roasted carrots & red wine gravy

Roasted butternut squash, quinoa & lentil Pitivier, vegetarian gravy (vg)	16.0
Slow cooked pork belly, Bramley apple sauce	17.0
Half a roasted crown of Norfolk chicken	17.0
21 day aged rump of beef, horseradish sauce	20.0
Grilled rump of lamb, fresh mint sauce	23.0
Paradise mixed roast (beef, chicken, pork)	23.0

MAINS

Confit garlic Cod Kiev, basil veloute, roasted red pepper, baby leaf spinach	19.0
Confit potato & Lyonnaise onions, asparagus & mustard dressing (vg)	16.0
Pan fried seabass fillet, N'duja sauce, smoked red pepper, crispy falafel	23.0
Paradise smashed burger, streaky bacon, Emmental cheese, secret sauce, gherkin ketchup, triple cooked chips	15.0

SIDES (All 4.5)

Cauliflower cheese | Roast potatoes | Buttered season greens | Rosemary roasted carrots