

PARADISE
By way of Kensal Green
Dinner 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

MAINS

Confit potato & lyonnaise onions, king oyster & mustard dressing (vg)	16.0
Grilled Iberico Secreto, roasted hazelnut, piquillo pepper puree, mojo rojo	29.0
Confit garlic cod kiev, basil veloute, lemon roasted new potatoes, and British samphire	19.0
Parmesan polenta, burnt onion, bbq cauliflower, truffle cashew pesto (v)	17.0
Roasted lamb rump, wild nettles, jersey royals, roasted roscoff onions, lamb jus	23.0
Pan fried sea bass fillet, N'duja & basil, smoked red pepper, crispy falafel	23.0
28 day aged rib eye steak, triple cooked chips, watercress & red wine jus	28.0
520g Chateaubriand (for two), Cafe de Paris butter, roscoff onion, triple cooked chips, watercress	68.0

SIDES

Roasted new potatoes	4.5
Triple cooked chips	4.5
Bang bang hispi cabbage	4.5
Mixed leaf seasonal salad	4.5
Grilled broccolini	4.5