

PARADISE
By way of Kensal Green
Dinner Menu



N I B B L E S

Nocellara olives	4.0
Sourdough with salted butter	4.0

S T A R T E R S

Burrata, roasted peppers, oregano & pink peppercorn (v)	9.5
Honey glazed mackerel fillet, ricotta, English garden peas, mint	10.0
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

M A I N S

Roasted butternut squash, piri piri stuffed courgette flower, coriander, maple pickled squash(vg)	16.0
Grilled Iberico Secreto, roasted hazelnut, piquillo pepper puree, mojo rojo	29.0
Pan-fried Scottish redfish, warm tartare sauce, pave potatoes, patti pans, samphire	21.0
Parmesan polenta, burnt onion, bbq cauliflower, truffle cashew pesto (v)	17.0
Roasted lamb rump, whipped feta, courgette, jersey royals, roasted roscoff onions, lamb jus	23.0
Whole roasted plaice, Jerusalem artichoke, capers, cucumber, burnt butter, chive	19.0
28 day aged rib eye steak, triple cooked chips, watercress & bourbon green peppercorn sauce	28.0
520g Chateaubriand (for two), bourbon green peppercorn sauce, roscoff onion, triple cooked chips, watercress	68.0

S I D E S

Roasted new potatoes	4.5
Triple cooked chips	4.5
Roasted summer greens	4.5
Mixed leaf garden salad	4.5
Grilled broccolini	4.5