

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
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

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
Half a roasted crown of Norfolk chicken, stuffing	17.0
Grilled rump of lamb, mint sauce	23.0
21 day aged rump of beef, horseradish sauce	21.0
520g Roasted Chateaubriand (for two)	68.0
Slow cooked pork belly, Bramley apple sauce	17.0
Paradise mixed roast (beef, chicken, pork)	23.0

MAINS

Roasted butternut squash, piri piri stuffed courgette flower, coriander, maple pickled squash (vg)	16.0
Whole roasted plaice, Jerusalem artichoke, capers, cucumber, burnt butter, chive	19.0
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