Reuben's™

Bread Service

Ciabatta

Ma Sylvia seed loaf

Honey mustard emulsion, marmite butter

Starters

Fresh Oyster 45
Topped with red onion mignonette

Butternut Arancini 125
Basil crème, sweetcorn purée, mozzarella, corn shoots

Chilli Salted Squid 140
Aioli, chilli-lime rock sugar dressing, fragrant baby leaf salad

Tempura Prawn 160
Three prawns, pineapple-chilli-coriander salsa, sweet corn velouté

Steak Tartare 155
Hand-chopped beef, marinated exotic mushrooms, tarragon mayo, rocket, capers, parmesan, crispy wonton

Caprese Salad 135
Grilled tomato wedges, tomato fondue, local fior di latte, cherry tomatoes, basil pesto

Tuna Tataki 195
Nori crisp, miso mayo, radish, ponzu gel, cucumber and red onion salsa, avocado

Tempura Hake 135
Fragrant baby leaf salad, miso mayo

Cucumber Salad 115
Papaya, mint, sesame, hummus, avocado, spicy lemon dressing, chickpea crackers · vegan

Masala Cured Ostrich Tataki 145
Guava chutney, coriander labneh, crispy roti, curry oil

Seafood & Saffron Ravioli 145
Smoked mussel fricassée, bouillabaisse sauce

Sides

Pomme purée 65

Parmesan truffle fries 55

Spring leaf salad, mustard dressing 55

Mains

Josper Roasted Line Fish 345
Garlic and parsley butter, gnocchi, basil pesto, chilli and Pernod crème

Seafood Risotto 325
Lemon and herb risotto, garlic fried prawns, squid, hake, sauce américaine, parmesan

Pork Belly 325
Chilli-ginger caramel, pomme purée, seasonal vegetables, pickled red cabbage, cider jus

Beef Sirloin 265
Creamy peppercorn jus, bbq spiced fries, rocket salad

Beer Battered Wild Caught Hake 215
Pub style, home-made tartare, salt and vinegar spiced fries

Five Spiced Butternut Risotto 205
Butternut cubes, chai crème, Grana Padano, soy toasted pumpkin seeds

Josper Roasted Venison 345
Potato pavé, blueberry chutney, truffled cauliflower purée, pepper jus

Chicken Curry 225
Deboned thighs, mild and spicy butter chicken sauce, coriander, garlic-cucumber raita, jewelled rice · add prawns 75

Josper Roasted Beef Fillet 365
Crispy fried polenta, seasonal vegetables, carrot purée, rosemary bone marrow bordelaise

Mushroom Gnocchi 245
Sautéed exotic mushrooms, roasted onion purée, Grana Padano

Pepper Crusted Ostrich Fillet 325
Barley and summer vegetable ragù, jus and béarnaise sauce

Desserts

Chocolate Pavé 125
Salted caramel ganache, coffee sorbet, strawberry crème, hazelnut praline

Grilled Pineapple 105
Macerated in chilli syrup, piña colada sorbet, white chocolate and pistachio biscuit

Amarula Panna Cotta 115
Summer berries, strawberry jelly

Biscoff Crème Brûlée 105
With Biscoff crumble