



Restaurant & Bar

Always cook as  
though it were  
for the person you  
love most on  
the earth

Executive Chef  
Khash Jargalsaikhan

Much like his  
Champagne,  
as soon as  
Monsieur Moet  
enters the room  
boredom  
disappears





## The perfect Aperitif

Gastronomy is all about the experience, enjoy an aperitif to begin and stimulate the appetite.

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### Imperial Moët & Chandon

*Champagne 125ml £12.00*

### Rosé Imperial Moët & Chandon

*Champagne 125ml £14.00*

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The House was founded in 1743 by Claude Moët, whilst his grandson Jean-Remy Moët became famous for being the man to introduce the magic of champagne to the world. Enjoyed by important figures of the era, from the Marquise de Pompadour to Napoleon they quickly fell in love with the House's effervescent wine.

A sparkling bouquet with the vibrant intensity of green apple and citrus, the freshness of mineral nuances and white flowers as well as gooseberry combined with elegant blonde notes of brioche & fresh nuts.

Smile  
there's  
Jim ...

A detailed illustration of a bunch of citrus fruits, likely lemons or limes, with several green leaves. The illustration is rendered in a light, sketchy style and is positioned behind the word 'there's' in the main text.

Our gin of choice Tanqueray NO.Ten is named after the stills of it's origin, a small batch gin crafted using fresh citrus fruits. Producing an exquisite burst of citrus in every sip. The only gin to be inducted in the San Francisco world spirits competition hall of fame

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# The Ultimate Gin and Tonic

£7/£13

Tanqueray NO. TEN served with your  
selection of the following:

*Choose one tonic and one botanical and/or one infusion to your taste.*

## FEVER TREE TONIC

Indian Tonic Water / Naturally Light Tonic Water  
Mediterranean Tonic Water / Aromatic Tonic Water / Elderflower Tonic Water

## BOTANICALS

Pink Grapefruit / Juniper Berries / Cucumber / Lime  
Orange / Rosemary / Thyme / Coriander

## INFUSIONS

Grapefruit / Camomile / English Breakfast Tea  
Rosemary / Thyme

# Aperitif



There is no sincerer love than the love of food  
George Bernard Shaw

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# While You Wait

Marinated Olives (VG) £3.50

Homemade Focaccia (V) £3.50

*Miso butter*

Crudites (VG) £5.50

*Locally sourced vegetables, harissa spiced hummus*

Padron Peppers (VG) £5.50

*Maldon salt*

Good Food  
is all the  
Sweeter  
when shared  
with good  
Friends





# Small Plates

Social small plates designed to share tapas style

## Heirloom Tomato Salad (VG) £7.50

Mixed tomatoes, avocado, red onion, basil oil

## Chicken & Waffles £8.00

Maple Syrup

## Caulipops (V) £7.00

Cauliflower lollipops, harumaki dressing

## Aubergine Skewers (VG) £7.50

Miso glaze, toasted sesame

## Duck Croquettes £9.00

Honey & truffle

## Lobster Mac N Cheese £11.50

Parmesan Tuiles

## Gourmet Sliders £12.00

Mini burgers club sauce, cheese & pickle

## Tempura King Prawns £14.00

Sriracha & wild garlic aioli

## Cheese Steak Sliders £12.00

Sliced rib eye, provolone, peppers

# Mini Tacos

3 Tacos per portion - Choose from:

## Duck Tacos £7.00

Duck confit, soft taco, tomatillo sauce, coriander, corn tortillas

## Chipotle Chicken Tacos £7.00

Spiced chicken, guacamole, crunchy skin

## Slow Cooked Beef Taco £8.00

Hot tomato salsa, chipotle soured cream

## Tuna Tacos £8.50

Sashimi Grade Tuna Tartare

## Sushi Rolls

6 pieces £12 - 12 pieces £20

Spicy Tuna  
Salmon  
Vegetable Tempura (V)  
Tempura Prawn

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## Salads

**Avocado Butter Lettuce Salad (VG) £6.00**  
*Cherry tomato, garlic, balsamic & olive oil dressing*

**Chicken Cobb Salad £13.00**  
*Smoked bacon, egg, avocado, blue cheese & tomato (Add  
Lobster - £12.00)*

**Chicken Caesar Salad £13.00**  
*Brioche croutons & parmesan shavings*

**Tempura Tuna Salad £14.00**  
*Avocado, nori, Asian slaw, soy mayo*

# Brunch Plates

(Available noon - 4pm)

**Avocado Toast** £7.50

*Fresh avocado, tomato, black pepper*

**Eggs Benedict** £8.00

**Eggs Royale** £8.50

**Menagerie French Toast** £7.50

*Brioche, nutella, marshmallow fluff*

**Buttermilk Pancakes** £7.00

*Maple Syrup*

*Add bacon - £1.00*

# Lunch Plates

(Available noon - 4pm)

**Monte Cristo Sandwich** £7.50

*Ham & cheese, toasted bread, french fries*

**Classic Club Sandwich** £8.00

*Grilled Chicken, fried egg, salad, toasted bread*

**Sliders** £12.00

*Melted Cheese Sliders*

**Steak Frites** £14.00

*8oz Ribeye & fries*

# Main Plates

## Jerk Chicken £16.00

*Marinated & chargrilled chicken pieces, mixed slaw*

## Lamb Chops £19.00

*Sweet potato fondant, tamarind jus*

## 16oz Pork Chop £18.00

*Sweet potato puree, apple confit, maple syrup*

## Spicy Miso Salmon £17.00

*Pickled vegetables ginger and lime*

## Chicken Supreme £17.00

*Garlic butter, salsa verde, roasted vine tomatoes*

## Cauliflower Steak (VG) £14.00

*Spiced popcorn tempura, king mushroom*

## Pan Fried Seabass £18.00

*Fresh herbs & lemon*

## Menagerie Gourmet Burger £15.00

*Club sauce, fried onions, cheese & pickle*

*Add bacon £1.00*

## Lobster Rockafella £50.00

*Served with fries, garlic & saffron remoulade*

# Pasta Dishes

## King Prawn Linguine £18.00

*Confit garlic, chilli, spinach, vine tomatoes*

## Truffle Ravioli (V) £14.00

*Porcini cream*

## Crispy Short Rib Potato Gnocchi £15.00

*Crispy potato gnocchi, braised beef short rib*



## Wood Fired Grill

8oz Ribeye Steak £17.00

7oz Fillet Steak £30.00

16oz Bone In Sirloin £35.00

## Sauces

Peppercorn, Chimi churri, Bearnaise

## Sides

French Fries £4.00

Sweet pot fries £4.50

Minted new potatoes £4.00

Tenderstem broccoli £5.00

Truffle Mac & Cheese £5.50

House salad £4.00

Asian slaw £3.50

# Bottomless Brunch available every weekend

(Noon till 4pm)

Enjoy 2 breakfast plates and  
unlimited listed drinks

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£40 pp

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*“ON SUNDAY’S WE BREAKFAST ALL DAY”*

## Eggs Any Which Way

*Scrambled, poached, fried or boiled you choose with toast*

### Avocado Toast

*Fresh Avocado, tomato, black pepper*

### Eggs Benedict

### Eggs Florentine

### Bacon Sandwich

### Sausage Sandwich

### Big Breakfast Plate

*Full English Breakfast*

*“OH HEY SWEETIE”*

### Menagerie French Toast

*Brioche, nutella, marshmallow fluff*

### Buttermilk Pancakes

*Maple syrup, bacon*



*I never had a Bad Day  
that started with a cocktail*

Mimosa

Kiki's Fruit Punch

Bloody Mary

Prosecco by the Glass

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*~ PLEASE NOTE ~*

*Maximum 2 hours table time, 6 guests per table.*

*Please inform a server of any allergies*

Tea

is the



Finest solution

to every

Catastrophe &

Conundrum



# Afternoon Tea at Menagerie

*Indulge in our traditional take on the classic or a Menagerie styled Afternoon Tea with a difference in our beautiful surroundings.*

**Traditional Afternoon Tea** £23 Per Person

**Sparkling Afternoon Tea** £33 Per Person

*Includes a glass of Moët & Chandon Brut*



## Finger Sandwiches

*Smoked ham with wholegrain mustard*

*Cucumber and chive cream cheese*

*Cold smoked salmon and lemon butter*

*Egg mayonnaise with watercress*

*Cold cut beef & horseradish*

## Assiette of Cakes

*'Strawberries and cream' scones*



**Menagerie Afternoon Tea** £23 Per Person

**Menagerie Sparkling Afternoon Tea** £33 Per Person

*Includes a glass of Moët & Chandon Brut*



## Social Sharers

*Applewood smoked Chicken*

*Mac "N" Cheese*

*Sliders*

*Medianoche*

## Assiette of Cakes

*'Strawberries and cream' scones*

Elegance  
is good  
taste  
plus a dash  
of daring

- CARMEL SNOW



## Menagerie Style

A collection of our favourite lifestyle pieces  
for you to enjoy at home

### Luxury "Gold" Cutlery £50

*24pc cutlery set as seen in Menagerie*

### Champagne Flutes £30

*4 luxury champagne flutes*

### Wine Glasses £30

*4 luxury wine glasses, ideal for white wine, rose & spirit mixers*

### Animal Salt & Pepper Set £15

*Salt and pepper shakers*

### Silvered Votive Candle £15

*As seen in Menagerie, beautiful antique inspired votive*

### Menagerie Natural Trees Throw £40

*100% cotton throw as seen in the Menagerie Garden"*

### Winter Snuggle Faux Fur Throw £60

*Used for our Menagerie Garden in Winter*



Restaurant & Bar

All  
We Have  
is Now!