

STUDIO 8

SMALL PLATES

Soup of the day with house baked crusty bread
(v) £4.50

Seared scallops, crispy prosciutto, clarified
lemon butter £9.00

Salt and pepper calamari, coriander, chilli,
scallions, passionfruit syrup £8.00

Baked camembert, rosemary, garlic, sweet
onions crostini (v) £7.50

Chargrilled Padron pepper, hummus, paprika
crumb, grilled lime (vg) £5.50

Korean fried chicken, sesame, radish, spring
onion, sweet and spicy sauce £6.50

Marinated steak, chargrilled, sliced, chilli pearls,
Argentinian chimichurri £7.50

SALADS

Chargrilled corn cobb salad, kidney beans,
avocado, red onion, sundried tomato, coriander,
chilli lime dressing (vg) £11.50

Squash, red lentils, feta cheese, pomegranate,
pepitas, rocket, maple tahini dressing (v) £9.00

Caesar salad, baby cos, parmesan crisps,
caramelised bacon, grilled chicken, anchovy,
garlic croutes, soft boiled egg £10.50

BITES

Root vegetable crisps (vg) £2.20

Rustic hand cut chips (v) £3.00 Opt. chicken salt

Garlic bread (v) £2.50

Bread and butter (v) £2.50

Garden Salad (vg) £3.70

Sweet potato fries, sweet chilli & sour cream (v)
£5.00

House-baked za'atar flatbread, tzatziki &
mango chutney (v) £5.00

Spring green vegetables (vg) £5.50

Peppadew chilli pearls (vg) £3.00

Salted seed mix (vg) £1.00

LARGE PLATES

Avocado and edamame bean smash, toasted
hazelnut dukkha, semi-dried tomato, poached
eggs, paprika oil, Turkish bread (v) £10.50

Soy glazed mushrooms, toasted Turkish bread,
ricotta, rocket, toasted sesame seed, poached
eggs, herb oil (v) £9.00

Buddha bowl: Crispy potato, herb slaw, avocado
& edamame, mixed quinoa, nigella seed (v/vg)
£9.50 opt eggs £11.00

Lightly battered pollock goujons, hand-cut
chips, dill tartare sauce, lemon £12.00

Beef Chuck burger, iceberg lettuce, vine tomato,
pickles, BBQ sauce, American mustard, brioche,
hand-cut chips. £10.00

Opt bacon/fried egg/cheese £11.50

Steak frites: grass-fed rump steak, rustic chips,
herb compound butter, crispy leeks £13.50

House-baked za'atar flatbread with hummus,
pea & mint falafel, pickled herb slaw, pimento
chilli sauce, sumac (vg) £9.50

Steak Sanga: marinated and chargrilled rump
steak, balsamic onions, gruyere cheese, sliced
beetroot, herb aioli, served in house baked bread
& root vegetable crisps £11.00

Butternut and cauliflower curry, coconut milk,
toasted almonds, jasmine rice, £8.50 (v/vg)
& opt. flatbread, tzatziki, mango chutney £10.00

SWEETS served with clotted cream or Madagascan
vanilla ice-cream

Tart/cake of the day, golden berry, powdered
sugar (v) £4.50

Poached pears, strawberry balsamic, candied
walnuts, fresh mint and berries (vg) £4.70

House baked sticky date pudding, salted
caramel sauce, orange tuile biscuit (v) £4.70

All meat used is Red Tractor, BPEX and EBLEX, AHDB approved. All meat locally sourced where possible. All fish is sustainably sourced ensuring traceability, our suppliers are geared towards minimising food miles, and maximising freshness.

100% of customer's tips will go directly to our Food & Beverage team.