

# inside

a la carte menu

Homemade bread with marinated olives & olive oil

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Pea soup with mascarpone £4.95

Warm tart of artichoke, red onion & goats cheese tart with bitter leaf salad & balsamic reduction £5.95

Grilled lamb kofte kebab with spiced couscous, baby spinach, flatbread & yoghurt £6.25

Salmon & chive fishcakes with cucumber & dill, lemon, tartar sauce £6.95

Naturally smoked haddock, mussel & leek risotto with chive veloute £5.95

Veal sweetbread with pea & mint puree, roast button onion jus £8.75

Gravadlax with toasted brioche, baby spinach & shallot salad, crème fraiche & lemon £6.95

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Grilled marinated Guinea fowl, leg sausage, baby spinach, sauté potatoes, green beans, lemon dressing £13.75

Seared fillet of Irish beef with fondant potato, Spring greens, gilled asparagus & thyme jus £16.95

Roasted Welsh lamb chump, potato & olive gratin, baked aubergine, tomato & mint salad, spiced jus £14.95

Spiced mackerel, beetroot & baby spinach salad, chilli & garlic potatoes, green beans, lemon dressing £12.75

Pan-fried sea bass with crème fraiche mash, grilled courgettes & roast pepper coulis £14.75

Globe artichoke, button mushroom & leek en croute with steamed green vegetables £10.95

Asparagus, potato & ricotta rotolo with marinated cherry tomatoes, rocket salad & pesto £10.95

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Chocolate brownie with Baileys ice cream & warm chocolate sauce £5.25

Strawberry, cardamom & vanilla crème brulee with vanilla shortbread £5.25

Apple & rhubarb crumble with crème Anglaise £5.25

Lemon tart with whipped cream £5.25

Selection of English & French cheeses with fruit chutney & oatcakes £5.95

**Please consider others & keep smoking to a minimum. No cigars or pipes.**

Service not included. Optional 10% service charge will be added for groups of 8 and over.

**020 8265 5060**

www.insiderestaurant.co.uk  
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