

THURSDAY - SATURDAY

Plates are brought to the table as they are ready

Available from 4pm

Orange & rosemary poached olives GF DF WW	8
Sweet & spicy nuts & seeds GF WW	8
Fries with tomato sauce & mayonnaise V GF DF	10
Duck parfait with housebaked ciabatta, candied walnut & cherry compote	15
Jamaican salt fish fritters with mango and Jalapeño salsa	18
Mushroom & parmesan arancini with basil aioli & red wine gastrique V	12
Fried feta, truffle honey & thyme V	12

Available from 5pm

Potato rosti, onion bhaji, roast tomato, caper & raisin VW GF	18
Chinese red braised pork with coconut sambal & pickles on freshly baked flatbread DF	19
Seared scallops with apple puree, bacon jam & potato gaufrettes GF DFO	22
Butternut & gorgonzola risotto with curry leaf & radicchio V GF DFO	22
Pork crepinette with port wine baked cabbage	24
Beef Wellington with prosciutto, mushroom duxelle, spinach & jus	32

Sides

Polenta chips, spiced tomato & Creole cream V	10
Mash potatoe and gravy V	10
Baby leaf salad with toasted seeds VW GF	10.5
Roast parsnips & Brussel sprouts with lemon & thyme cream GF DFO	10.5

SWEET TREATS

Chocolate brownie bite GF	4.5
Frangelico chocolate truffle	3.5
Lemongrass & lime fried custard with Raspberry, white chocolate icecream	14
Bay leaf panna cotta with Fig ice cream & apple sorbet	14
Summer sorbet selection, berry gel & dark chocolate crumble GF W	14
Roxy affogato	15

COCKTAILS

COCO RENDEZVOUS	14	OLD FASHIONED	16
Passionfruit, elderflower, lime, vodka.		Bourbon, sugar, aromatic bitters.	
DARK N STORMY	14	NEGRONI	16
Dark rum, lime, ginger beer.		Gin, sweet vermouth, Campari.	
CUBA LIBRE	14	BRAMBLE	14
Cuban rum, lime, aromatic bitters, coke.		Gin, lemon, crème de cassis	
ROXY ROSEBUD	14	FRENCH 75.	14
Vanilla vodka, lemon, cranberry, passionfruit, pineapple.		Gin, lemon, prosecco	
MOSCOW MULE	14	SALTED CARAMEL ESPRESSO MARTINI	14
Vodka, lime, ginger beer.		Vodka, salted caramel, Kahlúa, espresso	