



SAKURA RESTAURANT

STARTERS

- Crab bon bons**, fennel & apple remoulade, crispy bacon | £10.50
Smoked mackerel niçoise, pickled quails egg, marinated vine tomato, sauce verte (gf) | £10.75
Beef croquettes, horseradish & mustard, onion puree, beef dripping | £9.25
Chicken & smoked ham hock terrine, pickled vegetables, truffled charred sourdough | £9.00
Coconut green soup, celery, kale, ginger (gf) (VE) | £8.50
Stilton tartelette, red wine poached pear, red wine glaze, candied pecans (v) | £9.50

MAINS

- Beef feather blade**, brisket & red wine pie, chateaux potatoes, seasonal vegetables | £23.00
Wild red bream, confit fennel, steamed new potatoes, chard, mussel & saffron chowder, salsify crisps (gf) | £19.50
Crispy chicken breast, mushroom puree, roast potatoes, asparagus, sage sauce (gf) | £24.00
Barnsley chop, cumin & coriander, potato gallate, braised hispi cabbage, dukkha, minted jus (gf) | £23.50
Pork tenderloin steak, confit garlic mashed potatoes, caramelized shallot, fine beans, mustard & tarragon cream, crackling (gf) | £19.50
Baked aubergine, giant cous cous spinach, tapenade, roasted vine tomatoes, falafel, coconut yoghurt (gf) (VE) | £18.00
Picanha rump steak, roast tomato, herbed back mushroom, chips | £23.00
Steak sauce: peppercorn, mushroom, blue cheese or béarnaise | £3.00

DESSERTS

- Basque cheesecake**, cherry compote, pistachio ice cream | £10.00
Sticky toffee pudding, butterscotch ice cream | £11.00
Chocolate fondant, rum & raisin ice cream, honeycomb | £9.50
Amaretto crème brûlée, brandy snap tuille (ve) | £9.50
Vegan mango & passion fruit cheesecake, passion fruit coulis, raspberry crisp (gf) (ve) | £11.75
Selection of cheeses, homemade chutney, biscuits | £17.50

SIDES

- Thick cut chips** (v) | £5.50
Cheesy chips (v) | £6.95
Green salad, toasted pumpkin seeds, balsamic dressing (ve) | £5.00
Buttered seasonal vegetables (v) | £5.50
Beer battered onion rings (v) | £5.00
Sweet potato fries (v) | £5.75



Please be advised that food prepared here may contain traces of the following ingredients: peanuts, treenuts, soybean. We store produce and display food where allergens are handled and while we try to keep things separate, we cannot guarantee that any item is allergen free. If you have any questions about any of the ingredients in our food or drinks, then please speak to a member of staff, they will be happy to help. Prices include VAT at the current rate. A discretionary service charge of 10% will be added to your bill.

