



PUKUSH

FOOD, WINE & GRILL



TO START



Brulé Liver Pâté Caramelised crust liver pâté, beetroot compote	16
Trout Ceviche Citrus dressing, shallots, mix herbs	18
Beef Carpaccio Aubergine aioli, asparagus, confit garlic, parmesan, melba toast	19
The Tongue Beef tongue, chrayne aioli, aubergine aioli, crispy capers	17
Truffle Arancini Wild mushrooms risotto balls, truffle, aioli, aged balsamic	14
Wonton Broth Chicken broth with short-rib wontons, pak choi	14
Salmon Gravlax on Latke Beetroot gravlax, jerusalem artichoke latke, chrayne aioli, soft egg, asparagus	17
Crispy Duck Roll Duck confit, hoisin, kohlrabi, cucumber, chilli, gem lettuce	18
Haddock Cigar Harissa, preserved lemon, tahini, tomato flesh, baby leaves	16
Cauliflower Pops Cauliflower florets coated in sweet, tangy spiced glaze	14



TO SHARE



Wings Crispy wings coated in sticky sweet, spicy glaze	18
Lamb Confit Hummus Hummus, lamb and chickpeas, steamed pita bread	19
Merguez Sausage Heritage tomato, coriander, chilli salad	22
Crispy Asian Salad Bean sprouts, two colours cabbage, spring onion, carrots, coriander, wasabi cashew, satay sauce	17



SIDES

Crispy Fries Hand cut crispy fries coated with extra crust	7
Sautéed Green Vegetables	8
Creamy Mashed Potato	8
Tomato, Coriander Salad with Fresh Chilli	8
Miso Glazed Cabbage Fresh cabbage glazed in miso sauce	8



MAINS



Rib Gnocchi Braised short rib, wild mushrooms, red wine jus, demi-glaze, crispy potato skin	36
Flamed Sea Bream Skin on fillet, green beans fennel, orange salad, tenderstem broccoli	32
Miso Black Cod Miso glazed, sticky rice, pak choi	36
Risotto (v) Baby courgettes, Chickpeas, spinach, coconut cream, white wine	30
Fire Lamb Kebab Burnt vegetables, tahini, sumac, on warm pita	32
Steak Bites Ribeye bites, peppercorn sauce, chimichurri, creamy mash, crispy onions	36
Veal Cheek Slow cooked veal cheek, demi glacé, baby carrots and creamy mash	49
Thai Chicken Skewers Coconut red curry, sticky rice, pak choi	32
Duck Caesar Confit duck, romaine lettuce, facon, croutons, parmesan	32
Cherry Duck Breast Cherry jus, baby carrots, jerusalem artichoke latke	38
Marbled Entrecôte (350g) Medium rare with blazing hot stone, side of your choice	49
Glazed Lamb Chops Honey mustard glaze, red wine reduction, potato and artichoke gratin	45
The Tomahawk (1.2kg) Sous vide, fire grilled, demi glacé, with blazing hot stone, two sides of your choice	145
Mixed Grill Lamb kebab, chicken thigh, merguez, ribeye, lamb chops, wings, charred vegetables, chimichurri, demi-glaze, three sides	(serves 2) 90 (serves 4) 160



CLASSICS



Salt Beef Rye Challah House pickles, mustard aioli, crispy onions, homemade fries	28
Schnitzel Giant Golden chicken schnitzel, mash, crispy shallots	28
Classic Burger Soft bun, house gherkins, lettuce, red onion, homemade fries	25
House Burger Wild mushrooms, façon, caramelised onion, gherkins, lettuce, tomato, house sauce, homemade fries	28



Allergen information is available, please ask a team member for our full allergen menu

