

# The Residency

6pm - 11pm

Starters

## Ackee & Salfish Arancini 12

risotto rice balls cooked in a fish broth with salted cod and ackee fruit served with sweet bell pepper marinara.

## Grilled King Prawns 16

served with hot smoked paprika garlic foam

## Burrata (v) 13.5

DOP served with cherry tomato marmalade and a basil cream

## Mushroom on Toasted Brioche (v) 12.5

vegan option available  
creamy wild mushrooms served in a toasted brioche muffin

## Salmon Scotch Egg 15

served with an ultra-light curry fennel mayo

## Superfood Salad and Orange Dressing (v) 12.5

curly kale, dried cranberry, quinoa, edamame, parmesan sunflower seeds

## Residency Caesar Salad 10.5

classic Caesar salad with the addition of baby spinach and cherry tomatoes

add wood smoked salmon 5 / grilled chicken 3.5

Mains

## Pan Seared Sea Bream 18

with truffle butter served with parsley new potatoes and grilled baby gems

## The Residency Bone Marrow Burger 13.5

British beef minced with bone marrow, flame grilled with red onion, beef tomato, lettuce, Cheddar cheese, topped with The Residency sauce

## Chargrilled Boneless Chicken Thigh 14

topped with a sweet bell pepper and onion jus

## Lemon Spaghettini (ve) 13.5

with parmesan & Puglia olive oil gluten free option available (gf)

## Beef Tartare 20

diced beef fillet mixed with secret Residency dressing, topped with egg yoke

## Tuna Tartare 16.5

sushi grade tuna fillet diced and served with candy lime soy dressing and avocado

Raw Dishes

Salads

Dinner

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steaks

the finest hand selected local Himalayan salt  
dry aged beef matured to perfection

## Ribeye 8oz

halal options available

28

## Côte de Boeuf 21oz

60

25 minutes cooking time

sauces 3.5 - peppercorn, truffle and  
parmesan butter, chimichurri sauce and  
red chili smoked salt and lime butter

sides

Fries (v) 5.95

Sweet Potato Fries (v) 5.95

Crushed New Potatoes (v) 5.95

Tender Stem Broccoli (v) 5

Garlic Buttered Spinach (v) 5

Cream Spinach (v) 5.45

Green Salad (v) 6

desserts

Chocolate Surprise (v) 11.5

triple chocolate ganache with caramel sauce

Poached Pear (ve) 11.5

red label wine poached pear served with  
vanilla rhubarb puree

The Residency Ice Creams (v)  
& Sorbets (ve)

1 Scoop 5 / 2 Scoops 6.5