

# MOTCOMBS

## COCKTAILS

<b>The Great Pumpkin</b>	16
Bacardi, Pumpkin Spice Syrup, Lime juice, Earl Grey Tea . Egg White	
<b>Motcombs Smoked Maple Old Fashioned</b>	16
Havana 7, Maple Syrup, Orange bitter, Smoked with oak wood	
<b>Eggnog delight</b>	16
Havana 7, Milk, Double Cream, Gingerbread Syrup, Vanilla Ice Cream, Cinnamon	
<b>Autumn's night cap</b>	16
Makers Mark, Spice Syrup, Double Cream, Americano coffee, Cream foam (Double Cream, milk, chocolate liquor, sugar)	

## SNACKS

<b>Guacamole</b>	10
Served with crudities	
<b>Crispy Courgette Thins</b>	10
Nigella Seeds & Tahini Yogurt	
<b>Truffled Arancini</b>	12
Scarmoza, Parmesan & Mushroom	
<b>Chicken Tacos</b>	11
Avocado, Pickled Alliums & Jalapenos	
<b>Hummus</b>	10
Pitta bread, Pomegranates	
<b>Chicken Gyozas</b>	13
Soy, Chilli & Pickled Ginger	

## STARTERS

<b>Butternut Squash Soup</b>	14	<b>Tuna Tartare</b>	21
Cream, Sage & Pumpkin seeds		Avocado & Sesame Seeds	
<b>French Onion Cream</b>	14	<b>Prawn Cocktail</b>	15
Brioche, Gruyere & Thyme		Avocado, Shrimp & Marie rose Sauce	
<b>Creamy Burrata</b>	17	<b>Warm Goats Cheese Salads</b>	15
Heritage Tomato, White Balsamic & Olive		Honey, Beetroot, Rocket & Hazelnut	
<b>Parma Ham &amp; Melon</b>	17	<b>Coquilles St Jacques</b>	17
Rocket & Olive Oil		Mornay Sauce & Whipped Potato	
<b>Bang Bang Cauliflower</b>	10	<b>Grilled King Prawns</b>	19/36
Vegan Mayo, Sesame, Coriander & Chilli		Chilli, Lemon & Garlic	
<b>Scottish Smoked Salmon</b>	18	<b>Charred Octopus</b>	18
Shallots, Capers & Brown Toast		N'duja, Fennel & Orange	
<b>Dressed Crab Salad</b>	19	<b>Salt &amp; Pepper Squid</b>	15
Endive Salad Mayo, Avocado & Musica Bread		Lime, Szechuan & Sriracha Mayonnaise	
		<b>Classic Caesar Salad</b>	19
		With Chicken	

## CLASSICS

<b>Chicken Tikka Masala</b>	29	<b>Belgravia Burger</b>	22
Fragrant Rice, Poppadom, Raita		Add Cheese, Bacon, Avocado	2 ea
<b>Calves Liver</b>	31	<b>Golden Beer Battered Cod</b>	23
Crispy Pancetta, Creamed Potato, Onion Sauce		Chips, Mushy Peas & Tartare	
<b>Motcombs Shepherds Pic</b>	19	<b>Steak Sandwich</b>	24
Lamb, Peas, Beef Jus		Rocket, Mustard & Whipped Horseradish	

## MAINS

<b>Wild Swordfish &amp; Mango Chilli Salsa</b>	29	<b>Chicken Schnitzel</b>	28
With Rocket		Served with Salad Jalapeno Mayo	
<b>Miso Salmon</b>	29	<b>Lobster Salad</b>	36
Edamame, Miso Sauce & Aubergine		Lettuce with Lobster. Mango, grapefruit, Avocado, Lemon & Olive Oil	
<b>Pan Fried Sea Bass</b>	32	<b>Brick Chicken</b>	32
Artichoke Puree, runner beans, Red chicory & Sauce Vierge		with garlic & rosemary	
<b>Dover Sole</b>	55	<b>Veal Parmigiana</b>	32
Grilled or Meuniere & Lemon		Tomato Sauce, Mozzarella & Pesto	
<b>Moroccan Aubergine</b>	19	<b>Steak &amp; Frites</b>	29
Hummus, Sumac & Mint		Rump Steak served with Chimichurri Sauce or Sauce "Diane"	2
<b>Warm Motcombs Salad</b>	25	<b>Dry Aged fillet Steak</b>	42
Scallops, Prawns, Bacon & Honey Mustard dressing		Add Peppercorn Sauce	3

## PASTA & GNOCCHI

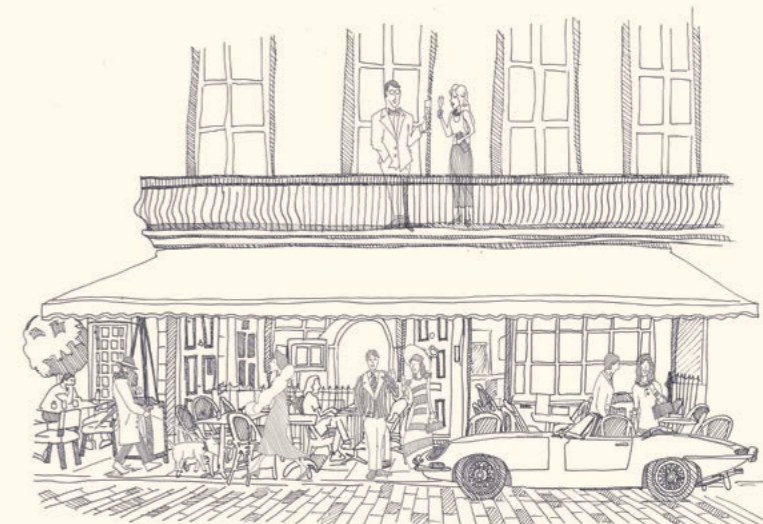
<b>Vodka Penne</b>	23	<b>Motcombs Truffle Pasta</b>	27
Tomato, Cream & Chilli		Wild Truffle, Ricotta & Pecorino	
<b>Linguine with Crab &amp; Chilli</b>	31	<b>Beef Ragu Papardelle</b>	23
creamy Butter sauce, Garlic & Chilli		Red Wine, Slow Cooked Braised Beef Ragu & Parmesan	
<b>Mac &amp; Cheese</b>	22	<b>Mushroom Risotto</b>	28
Add Lobster 36 Add Truffle 2		Wild Mushroom, fresh Truffle & Parmesan	
<b>Lobster Linguine</b>	39	<b>Baked Gnocchi</b>	21
Tomato sauce, Garlic, White wine & Chilli		Tomato, Mozzarella & Basil	

## SALADS & SIDES

<b>Tendersteam Broccoli</b>	8
Chilli & Ginger	
<b>Mac and Cheese</b>	8
with Truffle	
<b>Steamed Spinach</b>	8
Garlic & Olive Oil	
<b>Greek Salad</b>	10
Feta, Black olive & Pepper	
<b>Fries</b>	6
with Truffle and Parmesan	8
<b>Mash Potato</b>	8
Add Truffle	10
<b>Rosemary Rosted Potato</b>	8
With Garlic & Rosemary	
<b>Rocket &amp; Parmesan</b>	9
Olive Oil	

## SUNDAY ROAST

<b>Motcombs Sunday Roast</b>	29.95
Tradition Roast Rib of Scottish Beef with all the trimmings	



If you suffer from a food allergy or intolerance, please let a member of our service team know upon placing your order. If you suffer from severe food allergy or intolerance, be aware that although all care is taken, there is a risk of allergen ingredients still being present. A discretionary 15% service charge will be added to your bill. Cover charge £3pp. All prices include VAT.