

STUDIO FIVE

RESTAURANT

A LA CARTE MENU

Our carefully curated menu of mouthwatering dishes inspired by international cuisine.

Please notify our staff of any allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your bill.

STARTERS & SHARERS

Mushroom and mozzarella arancini

fennel salad, homemade
garlic mayonnaise (V)
9.00

Fish cakes

tartar sauce, lemon
11.50

Tarka dahl

curry leaf tempering,
homemade bread (VG, GF)*
8.00

Ham hock

ham, carrots, parsley,
homemade piccalilli (GF, DF)
10.50

Grilled king prawns

chilli, ginger, garlic (GF, DF)
11.00

Pear and raisin salad

mixed leaves, pear, raisins, pumpkin seeds,
tamarind dressing (VG, GF, DF)
9.00

LARGER PLATES

Roasted half cafreal chicken

slow cooked coriander and lemon
marinade, lemon and honey mixed
leaf salad (GF, DF)
21.00

Braised beef cheek

carrot purée, red wine sauce,
roasted fennel (GF, DF)
21.50

28-day dry aged Aberdeen Angus British Sirloin 10oz steak

peppercorn sauce, fries,
rocket salad (GF, DF)
28.00

Mixed vegetable curry

carrots, peas, beans, cauliflower,
basmati rice (VG, GF)
16.00

Spiced fish and chips

cod fillet, south asian-style lightly
spiced batter, green peas,
chilli ketchup (GF, DF)
23.00

Double smash burger and fries

cheese, pickles,
homemade burger sauce
18.50

Fillet of grilled seabass

sautéed french beans,
toasted almonds, lemon
butter sauce (GF)
24.00

Mediterranean stuffed aubergine

chickpeas, roasted peppers,
spice (VG, GF)
19.00

SIDES

Sautéed stem broccoli

chilli, garlic vinaigrette (VG, GF)
5.50

Grilled baby gem lettuce

lemon and honey dressing (V, GF)
5.50

Hand cut fries (VG, GF)

5.00

Hand made paratha (V)

3.50

Basmati rice (VG, GF)

3.50

Roasted heritage carrots

honey, olive oil, garlic,
rosemary and thyme (V, GF, DF)
6.00

V = Vegetarian, VG = Vegan, GF = Gluten Free, DF = Dairy Free

* Gluten, Nut or Dairy Free options available