



Cooking the best of British produce with an Italian flair.

From Cornish seafood and seasonal British vegetables, to best of Scottish steaks, we travel around the country to source the every best ingredients.

## STARTERS

Cauliflower soup, black winter truffle, goats cheese beignet	£6.5
Fowley mussels, cooked in a cider cream sauce	£9/12
Handmade Scallops and brown shrimps raviolo, lemon grass veloute	£10
Gressingham duck and foie gras terrine, prunes and our very own sourdough	£10
Leghorn Whites and black pudding scotch egg in a potato straw nest, with brioche soldier	£8
Megaro super salad, spinach, kale, orange, smoked almonds, avocado and pomegranate	£7
Burrata cheese, Camone winter tomato, rocket pesto and wine reduction	£9

## FROM THE JOSPER GRILL

Our enclosed super-hot charcoal grill. It cooks fast, keeping in the moisture and enhancing the natural flavors.

Bearnaise, chimichurri or peppercorn.	£2
Rose Veal T-Bone, wild mushroom sauce (300g)	£21
British Rump (300g)	£16
Buccleuch 40 day aged bone-in sirloin (250g)	£24
Buccleuch 32 day aged rib eye (300g)	£24
Buccleuch Chateaubriand (600g, serves 2)	£56
Buccleuch Tbone (1kg)	£54
Megaro's 100% Buccleuch burger, truffle mayo, air dried bacon, Cheese, Isle of Wight tomato	£12

Buccleuch Scotch Beef is carefully selected from the finest grass-fed Scottish Beef Cattle. Supplied by Campbell Brothers, who hold a Royal Warrant as providers of meat and poultry to The Royal Household.

## MAINS

Line caught seabass, fish soup, confit fennel and brown shrimps	£19
Pan fried cod, mushroom jam, lardons, and walnut	£19
Truffled corn fed chicken, morels, white asparagus	£19
New season lamb loin, stuffed cabbage, spiced carrot puree	£22
Handmade Radicchio and Gorgonzola ravioli	£14

## SIDES

Triple cooked chips	£3.75
Sweet potatoes	£3.75
Green beans	£3.75
Spinach confit garlic	£3.75
Broccoli steams, chili and lemon	£3.75
New potatoes and rosemary	£3.75
Home-made bread	£1.50