



THE FRUSTRATED CHEF

Menu

TO PICK AT

Breads ^G <i>Extra virgin olive oil, balsamic vinegar</i>	£4.00
Gluten-Free Seeded Loaf <i>Olive oil, balsamic</i>	£4.00
Mixed Olives ^{Ve}	£4.00
Frites ^{Ve} <i>Smoked paprika, aioli</i>	£4.00
Moroccan Spiced Edamame ^{Ve}	£4.50
Selection of Cured Meats	£6.00
Dressed Greens	£3.75
Pot of Aioli	£1.25

FISH

Fried Cod ^{Gfa} <i>Garlic aioli, smoked paprika, parsley</i>	£9.50
Gambas Pil Pil <i>Garlic and chilli prawns</i>	£9.25
Teriyaki Salmon ^G <i>Bok choy, wasabi, chilli</i>	£9.50
Poco Paella <i>Venus clams, brown shrimp, chorizo</i>	£9.00



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Menu

MEAT

Pan-Seared Pork Belly <i>Mango chilli and mint salsa, radish</i>	£10.00
Honey Chilli Chicken ^G <i>Sesame seeds, spring onion</i>	£9.50
Sautéed Chorizo <i>Pearl onions, rioja and honey reduction</i>	£8.50
Albondigas ^{G, D} <i>Spanish meatballs</i>	£9.75
Chicken and Hoisin Spring Rolls ^G <i>Sweet chilli sauce</i>	£7.50

VEGETARIAN

Fried Halloumi ^D <i>Caramelised red onion and thyme marmalade</i>	£8.00
Bang Bang Cauliflower ^{Gfa} <i>Spring onion, chilli, toasted sesame</i>	£8.00
Asian Slaw ^{N, Ve} <i>Pineapple, caramelised peanuts, coriander</i>	£7.00
Picante Spanish Tortilla ^D <i>Sour cream, chives</i>	£7.50
Patatas Bravas ^{Ve, Gfa} <i>Aioli</i>	£6.50
Tomato Bruschetta ^{N, Gfa} <i>Balsamic glaze, basil pesto</i>	£6.50
Mushroom and Truffle Arancini ^{G, D} <i>Cauliflower purée, parmesan</i>	£8.50
Burrata ^D <i>Roasted beetroot, rocket, balsamic</i>	£8.50

A NOTE ON SERVICE

Tables of six or more are subject to a discretionary 10% service charge.
All gratuities are shared among everyone who has helped serve you today.

^G GLUTEN ^N NUTS ^D DAIRY ^{Ve} CAN BE VEGAN ^{Gfa} CAN BE GLUTEN-FREE
Please inform our team of any allergies or dietary requirements.



THE FRUSTRATED CHEF

Set menu

Two tapas and one side

LUNCH

£18

Wed–Sat, until 5pm

DINNER

£22

Wed–Sat, from 5pm

CHOOSE ONE

Breads ^{Gfa}

Extra virgin olive oil, balsamic vinegar

Frites ^{Ve}

Smoked paprika, aioli

Mixed Olives

CHOOSE ANY TWO

Bang Bang Cauliflower ^G

Spring onion, chilli, sesame

Fried Halloumi ^D

Caramelised red onion and thyme marmalade

Asian Slaw ^{N, Ve}

Pineapple, caramelised nuts, coriander

Patatas Bravas ^{Ve}

Aioli

Gambas Pil Pil

Garlic and chilli prawns

Fried Cod ^{Gfa}

Garlic aioli, smoked paprika, parsley

Sautéed Chorizo

Pearl onions, rioja and honey reduction

Honey Chilli Chicken ^{D, Gfa}

Toasted sesame, spring onion

Albondigas ^G

Spanish meatballs

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