

# VISAYA

## DINNER (5pm - 10pm)

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### Starters

Courgette flowers, 'Clevedon Buffalo Co' ricotta, pimiento jam, avocado (V)	26
Crispy calamari, green tomato chutney, gin & lemon aioli (GFI)	27
Grilled butterfly prawns, mussel emulsion, pineapple & jalapeño salsa, toasted brioche (N, GFIO)	28
Fried chicken, garlic & chilli oil, togarashi mayo' (GFI)	25
Pulled pork tacos, coleslaw, avocado, salsa, 'Jack Daniel's' bourbon sauce (GFI, N)	24

### Mains

Visaya wok - tofu, pimiento, bok choy, cauliflower, celery, coriander, Schezwan sauce, rice cracker (VG, GFI, N, DFIO)	32
Baked spinach & paneer tart, smoked chilli curry, summer salad, tomato chutney, khoya (V, N)	32
Carpaccio, salt baked beetroot, orange, courgette, cucumber, 'Clevedon Buffalo Co' curd & mozzarella, pine nuts, chilli jam, raspberry vinaigrette (V, N)	32
Line-caught market fish, mussel & lemon emulsion, chargrilled broccolini, roast potato, tropical salsa (GFI, DFO)	41
Roast half chicken, bok choy, baby corn, chipotle honey, red nahm jim dressing (N, GFIO)	42
Five-spice pork belly, edamame, bok choy, burnt apple purée, mirin jus (N, DFO, GFIO)	41
Lumina lamb loin, asparagus, tomatoes, chickpeas, 'Clevedon Buffalo Co' curd, chilli oil, veal jus (N, GFIO)	44
Wagyu beef brioche burger, bacon, lettuce, sriracha tartare, stout onion jam, tomato kasundi, fries, mayo'	38
'Silver Fern Farms' reserve beef bavette, cauliflower, shallots, 'Clevedon Buffalo Co' ricotta, fried courgette flowers, pumpkin purée, jus (N, GFIO)	44
'Silver Fern Farms' reserve eye fillet, cauliflower, shallots, 'Clevedon Buffalo Co' ricotta, fried courgette flowers, pumpkin purée, jus (N, GFIO)	46

### Sides

Kale & apple salad, lemon & mustard dressing (VG, GFI)	12
Seasonal greens (V, GFI)	14
Roast potatoes (V)	12
Waffle fries, togarashi mayo' (V)	16
Rustic fries, togarashi mayo' (V)	15

### Desserts

Chocolate & raspberry gâteau, coconut chocolate mousse, chocolate chards, fresh orange (VG, GFI, N)	19
Forbidden apple - vanilla diplomat cream, 'Granny Smith' apple compôte, chocolate, matcha ice cream, matcha tuille (V, N, GFIO)	19
Vanilla crème brûlée, sable biscuit (V)	18
Lemon meringue brûlée tart, yuzu mascarpone, citrus jam (V, N)	19

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients  
N = contains nuts | VGO = vegan option available | VO = vegetarian option available  
DFO = dairy free option available | GFIO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces of all allergens.  
Please let our team know of any dietary allergies.