

PARADISE
By way of Kensal Green
SUNDAY MENU



NIBBLES

Nocellara olives	4.0
Sourdough with salted butter	4.0

STARTERS

Burrata, roasted peppers, oregano & pink peppercorn (v)	9.0
Monkfish Crudo, orange Seville gin, burnt orange, spring onion	10.5
Coal Cooked Chicken Thighs, XO sauce, crispy hash brown, smoked beef	9.5
Seared Yellow Fin Tuna & ajo blanco	12.0
Maple duck breast Tataki, pickled ginger, yuzu dressing & mustard leaf	11.0
Burnt aubergine & smoked puree, pomegranate, mint (vg)	8.0
Crushed Edamame bean, English pea tartar, smoked almond & water cracker (vg)	8.0
Grilled octopus sambal, preserved lemon, Japanese leek, black rice	15.0/29.0

ROASTS

All our Sunday roasts are served with a Yorkshire pudding, roast potatoes, seasonal greens, thyme crushed sweede, rosemary roasted carrots & red wine gravy

Roasted butternut squash, quinoa & lentil Pitivier, vegetarian gravy (vg)	16.0
Slow cooked pork belly, Bramley apple sauce	17.0
Half a roasted crown of Norfolk chicken	17.0
21 day aged rump of beef, horseradish sauce	20.0
Grilled rump of lamb, fresh mint sauce	23.0
Paradise mixed roast (beef, chicken, pork)	23.0

MAINS

Confit garlic Cod Kiev, basil veloute, lemon roasted new potatoes, and British samphire	19.0
Confit potato & Lyonnaise onions, King oyster & mustard dressing (vg)	16.0
Pan fried seabass fillet, smoked red pepper, N'duja sauce, crispy falavel	23.0
Paradise smashed burger, streaky bacon, Emmental cheese, secret sauce, gherkin ketchup, triple cooked chips	15.0

SIDES (All 4.5)

Cauliflower cheese | Roast potatoes | Buttered season greens | Rosemary roasted carrots