

BITS & PIECES

MARINATED OLIVES (VG)	39
Mixed olives, rosemary & olive oil	
ASSORTED NUTS (N)	39
A variety of mixed nuts	
GARLIC & PARMESAN DOUGHBALLS (D)(G)(V)	45
Baked mini pizza balls, marinara sauce, parmesan & basil	
HOMEMADE SAUSAGE ROLL (D)(G) ★	45
Veal sausage, puff pastry & brown sauce	
THE HOUSE GUAC (VG)(G)	45
Lime, coriander, pico de gallo & tortilla chips	
POPCORN CHICKEN (D)(G)(E) ★	45
Crispy chicken bites & comeback sauce	
VEGAN SWEET POTATO HUMMUS (VG)(G)	45
Sunflower seed crumble, chickpeas, roasted garlic oil & pita	
MINI CHICKEN BON BONS (D)(G)(E)	49
With garlic & tarragon cream	

STARTERS

SOUP OF THE DAY (D)(G)(V)	49
With toasted sourdough & soft butter	
SALT & PEPPER SQUID (D)(G)(S)	55
With sweet chilli-ginger sauce, purple pepper & lime	
CHICKEN LIVER PARFAIT (D)(G)(E)	55
With orange & thyme butter, fleur de sel, shallot jam & toast	
CAESAR SALAD (D)(G)(E)(S)(V) ★	REG 55 LRG 75
Poached hen's egg, garlic-herb croutons & parmesan dressing	
Add chicken	+10
Add prawns (S)	+15
Add bacon bits	+10
BROCCOLINI, SWEET PEA & SPINACH SALAD (D)(V)	REG 59 LRG 75
Mint dressing, soft goat's cheese, orange poached carrots & pea shoots	
Add prawns (S)	+15
BAKED WHOLE CAMEMBERT (D)(G)(V) ★	89
Served with toasted country loaf, sweet onion & sultana chutney, organic honey & cornichons	
BURRATA SALAD (D)(V)	75
Garden tomatoes, herb oil, burrata, aged balsamic, olive oil & multi seed dukkha	
CRISPY FRIED FISH CAKE (D)(G)(S)(E) ★	59
Served with gribiche sauce, crushed sweet peas, keta caviar & soft herb salad	
HAND CUT BEEF TARTARE (G)(E)(RAW)	59
Runny hen's egg, grilled sourdough & cracked pepper	
CLASSIC PRAWN COCKTAIL (D)(E)(S)(SE)	55
Poached prawns, maryrose, avocado, dill & kos lettuce	

THE SCENE

MAINS

CLASSICS

CHIP SHOP FISH N' CHIPS (G)(E)(S) ★	99
Battered cod fillet, mum's mushy peas, tartare sauce & proper chips	
Add chip shop curry sauce	+17
SIMON'S CHICKEN TIKKA (D)(G) ★	99
Cumin scented pilaf rice or proper chips, mango chutney & poppadom	
RIGATONI WITH BEYOND MINCE™ BOLOGNESE (G)(V)(E)(D)(N)	99
Slow cooked meatless ragu, forest mushrooms, pesto vinaigrette, pine nuts & pecorino	
ROASTED SHALLOT TART (D)(G)(V)	89
Rocca leaves, crumbled goat's cheese, white onion puree & aged balsamic	

RAINBOW SUPERFOOD SALAD (VG)	85
Black rice, quinoa, leafy greens, chickpeas, sweet corn, lime & coconut dressing	
SCENE DOUBLE SMASHED BURGER (D)(G)(E)	99
With signature burger sauce, kos lettuce & glazed brioche bun	
SPICY FRIED CHICKEN BURGER (D)(G)(E)	99
Buttermilk fried chicken, buffalo sauce, ranch dressing, glazed brioche bun, shredded iceberg & skinny fries	
CHARRED CAULIFLOWER 'STEAK' (VG)(N)(SE)	89
Served with cauliflower & almond salsa, whipped cauliflower tahini, scallion dressing & cress salad	
CHICKEN & MUSHROOM POT PIE (D)(G)(E) ★	99
Creamy chicken, leeks, forest mushrooms, puff pastry, glazed carrots & tarragon mash	

THE GRILL

8OZ SIRLOIN (G)	199
Served with a large leaf salad, with a choice of proper chips, french fries or mash. All cuts are 30 day-aged and are best served pink	
8OZ RIBEYE (G) ★	230
Served with a large leaf salad, with a choice of proper chips, french fries or mash. All cuts are 30 day-aged and are best served pink	
6OZ LAMB RUMP (G)(D)	165
Served with crushed potatoes, green beans, lamb jus & mint sauce	

FOR SHARING

THE SCENE PLATTER FOR TWO (D)(G)(S)(E)(SOY)	99
Crispy squid BBQ wings Halloumi fries	

SAUCES

BLUE CHEESE (D)(G)(V)	17
BONE MARROW GRAVY (G)	17
PEPPERCORN (D)(G)	17
BÉARNAISE (D)(E)(V)	17

BUTCHER'S BLOCK BOARD FOR TWO (D)(G)(S) ★	309
4oz Grilled sirloin steak	House chutney
Prawns	Vine tomatoes
Grilled lamb rump	Strong mustard
Stilton cheese	Roasted garlic

SEAFOOD & SHELLFISH

SEARED TUNA LOIN (S)(E)(RAW)	99
Served on a bed of baby salad leaves, new dill potatoes, garden veg, soft egg & fresh herb dressing	
GRILLED TANDOORI JUMBO PRAWNS (S)(D)	125
Wild rice and quinoa risotto, chickpeas, sweetcorn & mint yoghurt	
PAN FRIED SEABASS FILLET (D)(S)	110
Served with buttered new potatoes, lilliput capers, Amalfi lemon butter, parsley oil & cress salad	
MISO GLAZED COD (S)(SOY)	135
Served with assorted grilled vegetables, mushroom, miso emulsion & lime	

SIDES

PARMESAN & TRUFFLE FRIES (G)(E)(V)	29
PROPER CHIPS (G)	29
MASH (D)(V)	25
FRENCH FRIES (V)(G)	25
GREEN BEANS (V)(D)	25
HONEY GLAZED CARROTS (V)(D)	25
HOUSE MIXED SALAD (VG)	25
MAC & CHEESE (D)(G)(V)	35
ADD BACON	10

WHAT'S ON

MON - FRI	POWER HOUR LUNCH	12PM - 3PM
MON - FRI	LADIES LUNCH	12PM - 3PM
WED	WINE NOT?	FROM 6PM
THUR	CURRY CLUB	FROM 6PM
FRI	FISH & CHIPS FRIDAY	ALL DAY
SAT	FAMILY BRUNCH	12:30PM - 4:30PM
SAT & SUN	BREAKFAST CLUB	10AM-12PM
SUN	THE ROAST	FROM 12PM

(A) ALCOHOL | (D) DAIRY | (E) EGG | (G) GLUTEN | (N) NUTS | (S) SEAFOOD | (SE) SESAME | (SOY) SOY | (V) VEGETARIAN | (VG) VEGAN

All fried items have traces of gluten

All payments are to be made via Debit, Credit Card or Cash. Prices are Inclusive of 7% Municipality Tax / Inclusive of 5% VAT