



THE SAFARI BAR

2 COURSES £35.00 3 COURSES £45.00

Starters

- BRUSCHETTA WITH GOATS CHEESE AND SERRANO HAM (GFA)
- GARLIC TIGER PRAWNS (GFA) (£2.00 SUPPLEMENT)
Served In The Shell, Toasted Sourdough
- CHICKEN LIVER PATE (GFA)
Red Onion Marmalade, Toasted Brioche
- BURRATA SALAD (GFA) (V)
Cherry Tomatoes, Black Olives, Sourdough Croutons, Sherry Vinaigrette
- CREAMY MUSHROOM CROQUETTES (V) (VG AVAILABLE)
Truffle Alioli

Mains

- CHICKEN MILANESE
Greek Salad, Skin on Fries, Harissa Mayo
- CONFIT DUCK LEG (GF)
Asparagus, Courgette, Peas and Spring Greens, Baby Roast Potatoes, Red Wine Glaze
- ROSEMARY & GARLIC MARINATED 10OZ BAVETTE STEAK (GF)
Chimichurri, Skin On Fries & Rocket and Parmesan Salad
- PAN ROASTED COD FILLET (GF)
Truffle Pea Puree, Asparagus, Broad Beans, Baby Roast Potatoes
- SEAFOOD RISOTTO (GF)
King Prawns, Mussels, Squid in a Tomato and Seafood Bisque
- MEDITERRANEAN VEGETABLE KEBAB (V)
Pearl Couscous Salad, Harissa Mayo
- ABERDEEN ANGUS BEEF BURGER
With Monterey Jack Cheese, Smoked Bacon, Pickled Cucumber, Red Onion, Tomato and Baby Gem
- HALLOUMI BURGER (V)
Grilled Mushroom & Halloumi, Pesto Mayonnaise, Tomato and Baby gem
- Burgers Served on a Toasted Brioche With House Slaw & Skin On Fries (GF Available)

Nibbles

- PIPERS CRISPS 2.50
- ROASTED MIXED NUTS 4
- BREAD AND OLIVES 6

Extras

- FRIES 5
- GREEN BEANS
- HOUSE SLAW
- GREEN SALAD

Dessert

- CHOCOLATE BROWNIE
VANILLA ICE CREAM
- STICKY TOFFEE PUDDING
TOFFEE SAUCE, VANILLA ICE CREAM
- STRAWBERRY CHEESECAKE
CHOCOLATE ICE CREAM
- LEMON TART
CREME FRAICHE, MERINGUE
- CAFETIERE OF COFFEE
MINT TEA 3.00 P/P

MASAI MENU

- BREAD AND OLIVES
- ANGUS BEEF BURGER OR HALLOUMI BURGER
£25.00
ADD PUDDING: £10.00

A discretionary 10% service charge will be added to the total bill

Due to the limited space in our kitchen, and the nature of our venue, unfortunately not all allergies can be catered for without advance warning. We ask guests with severe allergies to assess and consume our food at their own risk.

Follow us on Instagram and tag us in your post @thesafaribar



Cook Your Own In A Private Safari Hut

Enjoy a unique dining experience in your own private safari-style hut! Gather your friends, family, or colleagues and take charge of your own BBQ. Our Private Huts seat 10 people. Choose from a selection of quality meats to cook just the way you like them, paired with a variety of delicious fresh salads made by us.

Make it fun and interactive—cook together as a group or nominate your very own “BBQ Maestro” for the evening!

Our BBQs are gas-powered for easy and convenient cooking.

N I B B L E S

**Mixed Nuts
Bread And Olives
Chacuterie Board**

B B Q M E N U

**Aberdeen Angus Beef Burgers
Lincolnshire Sausages
Roasted Whole or Half Spatchcock
Chicken
Jerk Spiced Chicken Wings (cooked)
Halloumi , Cherry Tomato and Red
Onion Skewer
Buffalo Cauliflower Skewer**

(From £5- £15 each)

**Slaw
Potato, Pesto and Green Bean
Salad
Mini Corn
Tomato, Feta and Red Onion
Salad
Green salad**

(£12 each, serves 4)



Drinks MENU

WINE & FIZZ

MALBEC (Argentina)

PINOT GRIGIO (Italy)

SAUVIGNON BLANC (South Africa)

£7.50 (175ml) £8.50 (250ml)

£27 Bottle

MACON VILLAGES (France)

RIOJA (Spain)

LUSSAC ST-EMILION BORDEAUX (France)

COTES DE PROVENCE ROSE (France)

£9.50 (175ml) £11.00 (250ml) £32 Bottle

PROSECCO

£8.00 (Glass) £32 (Bottle)

CHAMPAGNE £60 Bottle

SPIRITS

House Vodka/Gin £4

Hendricks Gin £4.50

Whitley Neil Rhubarb & Ginger Gin £4.50

Jack Daniels £4

Tequila £4

Baby Guinness £4.50

SOFT DRINKS

Coke £2.50

Diet Coke £2.50

Lemonade £2.50

Elderflower Presse £3.50

Fever Tree Tonic Water £2.50

Sparkling Water (large) £4.50

BEERS & CIDER BY THE BOTTLE

Peroni £5

Corona £5

Bulmans Cider £5

Doom Bar £6

Peroni Zero £4

