

SUNDAY LUNCH MENU

Served 12 noon - 4pm

NIBBLES

OLIVES (VG)

Marinated Gordal olives, XV chilli oil. (VG)

6

BUTTER BOARD (V)

Fig, nori, Maldon sea salt, pickled shallots, shaved lemon, micro garden herbs & focaccia.

6.5

EDAMAME (VG)

Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

6

LOADED HUMMUS (VG)

Lentils, pomegranate, shaved lemon, crispy onions, chilli oil, black pepper, fried rosemary, feta cheese and pitta.

8

STARTERS

COD TEMPURA

Black garlic miso, mint, pickled shallot, and daikon salad.

13

CRISPY CAULIFLOWER (V)

Crispy cauliflower tossed in miso, truffle, parmesan, black garlic, with pickled green pepper.

12

LEMON PEPPER GNOCCHI (V)

Gnocchi with lemon and basil cream, celery, and red onion relish.

9

HEMISPHERE CHICKEN CAESER SALAD

Crisp baby gem lettuce with garlic nori aioli, parmesan, and spiced croutons.

12

CRISPY CHICKEN

Chicken tossed in sticky chilli sauce, with passionfruit gel, fresh radish, and toasted sesame seeds.

12

MAINS

*Our Sunday roasts include, carrots, parsnips with honey and tarragon, roast and mashed potatoes, with seasonal greens***28 DAY DRY AGED RUMP OF BEEF (SERVED PINK)**

Rich, tender and roasted to perfection, served with Yorkshire Pudding

24

ROAST CHICKEN

Tender, juicy, and full of flavour, roasted slowly for served with Yorkshire Pudding

21

HEMISPHERE TRIPLE ROAST

Roast Beef, Chicken & Pork Belly served with Yorkshire Pudding

24

ROAST SWEET POTATO PIE (VG)

Warming and flavourful layers of sweet potato in a golden crust

21

BAKED SALMON PICCATA

Herb-crusted salmon, served with seasonal greens and finished with a lemon-caper butter sauce.

23

DESSERTS

SUNDAY CRUMBLE

Apple, apricots, toasted almonds & brown butter custard.

9

BLACK CHERRY & ALMOND

Amaretti crumble, velvety cream.

9

PINEAPPLE FRITTER (VG)

Coconut custard, matcha green tea & lime

9

BITTER CHOCOLATE, MANGO & MISO

Rich chocolate mascarpone, mango & miso fudge

9

(V) - Vegetarian, (VG) - Vegan. Our menu is 90% gluten-free and adaptable.

Please inform our team of any allergies or dietary needs before ordering.

To ensure the best possible dining experience, we ask that each table choose either our Sunday Lunch menu or our Tapas menu. As these menus follow different service styles, selecting one option per table helps us deliver smooth, attentive service.

Our ethos is simple to love, share and enjoy.

Our menu is designed to share, plates are typically for two and served tapas-style. We recommend minimum of 2 – 3 dishes person..

HEMISPHERE

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SNACKS & NIBBLES

OLIVES (VG)

Marinated Gordal olives drizzled with extra virgin chilli oil.

BUTTER BOARD (V)

Fig, nori, Maldon sea salt, pickled shallots, shaved lemon, and micro garden herbs and focaccia.

EDAMAME (VG)

Tossed with black garlic, maldon sea salt.

LOADED HUMMUS (VG)

Lentils, pomegranate, shaved lemon, crispy onions, chilli oil, black pepper, fried rosemary, feta cheese and pitta.

CHARCUTERIE PLATTER

A selection of cured parma ham, feta cheese, Gordal olives, baked focaccia, spiced hummus

SUSHI BY URAMAKI

SHITAKE MUSHROOM URAMAKI (VG)

Caramelised red onion, and sweet potato.

CRISPY DUCK SALAD FUTOMAKI

Cucumber, chilli, spring onion and hoisin sauce.

SPICY TUNA URAMAKI

Togarashi and spiced miso.

CARAMEL SALMON URAMAKI

Blow-torched hollandaise, pickled daikon, and cucumber.

SOFT SHELL CRAB CALIFORNIA URAMAKI

Soft shell crab, avocado & masago

TENKASU URAMAKI

Swordfish, tuna, salmon topped with crunches and sweet miso.

CHICKEN KATSU FUTOMAKI

Spring onion, chili and chives with Katsu mayoniase

SASHIMI ON ICE

A chilled selection of fresh tuna, salmon, and swordfish sashimi, served on ice.

4 PIECES OF NIGRI

Choose a selection of either, salmon, tuna, swordfish, or bell pepper.

MEAT & FISH

CRISPY CHICKEN

Sticky chilli sauce, passionfruit gel, fresh radish, and toasted sesame seeds.

PORK BELLY

Tender pork belly with crunchy pork puffs, smooth parsnip, pickled apple tomato salsa.

KANGAROO DUMPLINGS

Served with Shiraz wine teriyaki sauce and pickled beets (4 pcs)

LAMB CHOPS

Chargrilled lamb chops, spicy gochujang, tangy nam jim, and pickled cucumber. (2 pcs)

PICANHA STEAK - HOT SLATE 200G

Served with fried onions, green beans, sweet potato, and XO sauce.

SURF & TURF GRILL

Lamb chops, 4oz picanha steak, swordfish skewer, and U8 grilled shrimp with lemon and garlic.

BLACK COD WITH MISO

Rich, buttery fish, marinated for 48 hours in passionfruit and sweet miso

PAN-FRIED TIGER PRAWNS

Chimichurri, aji panca dressing, and lemon gel.

CRAYFISH CRISPY RICE

Crispy rice topped with crayfish (2 pcs).

SWORDFISH SKEWERS

Grilled skewers pink grapefruit salad mint butter sauce (2 pcs)

COD TEMPURA

Black garlic miso, mint, pickled shallots, and daikon salad.

CRISPY SOFT SHELL CRAB CURRY

Curried lemongrass velouté, pink peppercorns, and mango pineapple crush.

PLANT

ASPARAGUS TEMPURA (VG)

Crispy asparagus spears with glazed miso and light lemon marmalade.

LEMON PEPPER GNOCCHI (V)

Gnocchi with lemon and basil cream, celery, and red onion relish.

BAKED AUBERGINE & BEETROOT (V)

With cream cheese, Figs honey and nut dukkah

SWEETCORN FRITTERS

With coconut green chilli sauce.

CRISPY CAULIFLOWER (V)

Crispy cauliflower tossed in miso, truffle, parmesan, black garlic, with pickled green pepper.

SALADS

HEMISPHERE CAESAR (V)

Baby gem lettuce with garlic nori aioli, parmesan, and spiced croutons. **Add chicken for £4.**

THAI BEEF SALAD

Red onion, mint, coriander, cherry tomato, chilli, and a citrus soy dressing.

GOAT'S CHEESE, APRICOT & WALNUT

Baked goat's cheese with balsamic dressing, tomato, mint, and green onions.

SIDES

FRIED CORN (V)

Grilled mozerella cheese, spicy mayo.

SWEET POTATO FRIES (VG)

loaded with katsu mayonnaise, crispy onions, and nori salt

CHARRED BROCCOLI (VG)

With sesame dressing and spiced nut crumble.

JASMINE RICE

Fragrant steamed jasmine rice.

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