



PAPARAZZI

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A limited series dining experience

MIDWEEK EXPERIENCE MENU

Monday – Thursday | 5:30PM – 8:30PM

2 Chapters – £30 | 3 Chapters – £36

Includes one side of your choice • maximum 10 guests

Available 16th June – 13th November

Chapter 1

Calamari alla Paparazzi

Crispy calamari with yuzu aioli and chilli gremolata

Korean Sticky Wings

Crispy glazed wings in Korean sauce with sesame seeds

Yuzu Mango Chicken

Chargrilled chicken skewers, glazed with yuzu and mango, pickled radish

Charred Broccolini

Tenderstem broccoli with olive tapenade and toasted almonds

Tail-on King Prawn Tempura

Lightly battered king prawns with sweet chilli sauce

Panko Halloumi

Fried halloumi, morello cherry fig, and toasted pistachios

Chapter 2

Lamb Harra Kofta

Grilled lamb meatballs, saffron mash, smoked tomato salsa, coriander yogurt

Chicken Shish

Chargrilled breast skewer, lavash bread, Persian rice & salad

Miso Wild Mushrooms

Sticky coconut rice, miso-glazed greens, sautéed wild mushrooms

Tokyo Glazed Salmon

Teriyaki-glazed salmon, sweet potato, pickled ginger, toasted sesame

Chilli Prawn Tagliatelle

Tagliatelle with king prawns, garlic, chilli, tomato, parsley

Black Angus Fillet

(+£10 supplement) Charcoal-grilled premium Angus fillet, sautéed greens & sauce of choice and french fries.

Sides

French Fries

Sea salt

Mac and Cheese

Baked macaroni in creamy cheese sauce with a golden crust

Roasted Tenderstem Broccoli

Charred tenderstem broccoli with sweet chilli drizzle

Sautéed Wild Mushrooms

A medley of wild mushrooms sautéed with garlic, thyme and olive oil

Chapter 3

Pistachio Crème Brûlée

Pistachio custard, brûléed top, Sicilian pistachio gelato, vanilla shortbread.

Warm Chocolate Brownie

Fudge-centred brownie with Madagascar vanilla ice cream

Sticky Mango Rice

Sweet coconut sticky rice with Alphonso mango, clotted cream and double cream pour.

Sorbet Selection

*3 scoops:
mango, raspberry, coconut*

FOOD ALLERGIES and INTOLERANCES

We make every effort to provide allergen free food on request, however this cannot be guaranteed as we handle allergens on the premises. Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide.

If you are allergic to certain ingredients please notify our staff before ordering.