



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 8 guests

Chapter 1

Calamari alla Paparazzi

Crispy calamari with yuzu aioli and chilli gremolata

Korean Sticky Wings

*Deep fried boneless wings,
glazed in spicy Korean sauce and sesame seeds*

Yuzu Mango Chicken

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

Shichimi Padron Peppers

Pardon peppers tossed in Japanese 7-spice miso glaze.

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

Wagyu Burger

*Chilean wagyu, miso-cheddar fondant, baby gem,
house sauce, Wild-farmed bun, rosemary sea salt fries.*

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, peppercorn sauce 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

Crème Brûlée

*Silky vanilla custard with a
crisp caramelised brûlée top*

Warm Brownie

*Indulgent chocolate brownie with the perfect fudge centre.
Served with Madagascar vanilla ice cream*

Sticky Toffee Pudding

*A timeless British dessert, reimagined soft date sponge with
warm toffee sauce and Madagascar Vanilla.*

Sorbet Selection

*Choose 3 scoops:
Dark Chocolate • Yuzu • Mandarin*

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.