

## EVENING MENU

The Define Sharing Platter 24,00  
*A selection of delights from our deli with a few twists. The perfect way to start an evening at DeFINE.*

ASIDES	Olives & almonds <i>Ve/DF/GF</i>	3,75	Padron peppers <i>Ve/DF/GF</i>	4,50
	Bread, oil & balsamic <i>Ve/DF</i>	4,00	Sweet potato fries with alioli <i>DF/V</i>	4,50
	Charcuterie board <i>DF/GF</i>	6,50	Marinated artichokes <i>Ve/DF/GF</i>	3,95
	Hand-carved 3yo Bellota 50g <i>DF/GF</i>	20,00	Bocconcini di mozzarella <i>GF</i>	3,50
	Garlic & mozzarella pizzette	4,75	Mini chorizo in rioja <i>DF/GF</i>	4,95
	'Nduja pizzette	5,50	Truffled crushed potatoes <i>GF</i>	4,95

VEG	Pickled watermelon & mozzarella salad, with goji berries & coconut nectar <i>V/GF</i>	6,95
	Griddled asparagus with smoked ricotta <i>V/GF</i>	6,00
	Mushrooms in Manzanilla sherry, garlic & cream <i>V</i>	7,50
	Heritage tomatoes with burrata <i>V</i>	7,50

FISH	Chilli & ginger king tiger prawns with an Asian slaw <i>DF</i>	8,50
	'Chipirone' flour-dusted baby squid, deep-fried, served with alioli <i>DF</i>	7,95
	Char-grilled swordfish & coriander fishcakes with 'mojo verde' sauce <i>DF</i>	8,50
	<i>To share between 2 or more:</i> Baked whole brill with rock samphire, lemon & capers <i>GF</i>	45,00

MEAT	Iberico pork 'secreto' ( <i>served pink</i> ) with air-dried tomatoes & mojo verde <i>DF/GF</i>	11,00
	Smoked chicken thighs with saffron, hazelnuts and honey <i>DF/GF</i>	8,00
	Moroccan lamb skewers with wild garlic & lemon tabbouleh <i>DF</i>	11,00
	Tuscan sausage lasagne served with rocket & parmesan salad	10,00
	<i>To share between 2 or more:</i> Chateaubriand served with truffled potatoes, roast tomatoes and asparagus <i>GF</i>	55,00
	<i>Add a roquefort &amp; sage or porcini sauce for 3,50</i>	

Please note that a discretionary service charge of 10% will be added to groups of 6 or more.

*GF= GLUTEN FREE VE=VEGAN V=VEGETARIAN DF=DAIRY FREE*

*Please ask a member of staff for full details of allergen information.*