



Carnaby Zebrano À La Carte

SMALL PLATES

1 plate £6.00 3 plates £16.00 5 plates £24.00

- Falafel with minted yoghurt (V)
- Grilled flatbread with hummus (V)
- Vegetable tempura with sweet chilli sauce (V)
- Aubergine and halloumi skewers (V)
served with cumin yoghurt, mint and pomegranate
- Crispy baby squid with aioli
- Prawns with garlic, olive oil and chilli
- Mini fish and chips
- Minted lamb skewers
- Flame grilled chicken and chorizo skewers
- Spicy Buffalo chicken wings
- Chicken satay skewers with peanut sauce
- Spiced BBQ spare ribs
- Fried buttermilk chicken with sweet chilli mayo
- Jerk chicken skewers
- Chicken and Serrano ham croquettes
served with tarragon mayo

NIBBLES

Mixed nuts or olives £3.50

SOUP OF THE DAY £5.00

STARTERS

Garlic bread (with/without cheese) (V) £5.00

Octopus £7.50
Seasoned with olive oil, Spanish paprika and sea salt
Served on a base of new potatoes

Buffalo mozzarella (V) £7.50
With marinated heritage tomatoes, basil & balsamic dressing

Antipasti £7.50
A selection of cured meats & cheeses

SALADS

Caesar salad (V) £7.00

Add the following:

Cajun spiced chicken / Grilled salmon supreme £5.00
Grilled tiger prawns £6.00

Greek salad (V) £8.00

With cucumber, olives, feta, onion, cherry tomatoes and balsamic dressing

MAINS

Cumberland Sausage £11.00
Served with mashed potatoes and gravy

Linguini (V) £11.00
With halloumi, mushrooms and homemade tomato sauce
(vegan option available)

Chicken curry £12.00
Marinated chicken strips served on a bed of rice

Rack of spiced BBQ spare ribs £13.00
In a smoky BBQ sauce with french fries

Beer battered fish and chips £13.50
With mushy peas and tartare sauce

Chicken parmesan £13.00
Breaded chicken breast on a bed of linguini, tomato mushroom sauce topped with parmesan cheese

Grilled salmon £14.00
With buttered new potatoes, seasonal vegetables and dill mayo

Sea bass £16.00
Filletted sea bass with dauphinoise potatoes, seasonal vegetables with butter and white wine sauce

ZEBRANO STEAK

Our 28 days dry-aged steaks are sourced from Aubrey Allen; ethically reared grass-fed cattle.

Sirloin steak – 8oz £19.00

Ribeye steak – 10oz £20.00

Served with:
french fries or chunky chips
peppercorn or mushroom sauce

BURGERS & SANDWICHES

Sides not included

Falafel and portobello mushroom burger (V) £7.25
With rocket, gherkins and hummus

Halloumi and portobello mushroom burger (V) £7.25
With lettuce, tomato and gherkin

Chicken satay burger £7.75
With coleslaw, peanut butter and sweet chilli mayo

Classic club sandwich £7.75
With chicken, bacon, boiled egg, cheese, lettuce, tomato and mayo

Aged beef burger £8.00
With lettuce, tomato, gherkin and mayo

Pulled beef burger £9.00
With caramelised onion and BBQ sauce

Add bacon / fried egg / cheese £1.00

SHARERS

Nachos £7.50
Cheese, sour cream, guacamole, salsa and jalapeños

Add chilli beef £1.00

Antipasti / Cheese / Charcuterie board £15.00
Served with olives and focaccia or biscuits, fruits

SIDES

Onion rings £3.00

Chunky chips £3.00

Mashed potatoes £3.00

French fries £3.00

Seasonal vegetables £3.00

Sweet potato fries £3.50

Sautéed spinach £3.50

Rocket parmesan salad £3.50

DESSERTS

Sticky toffee pudding £4.50

Tiramisu £4.50

Flavoured ice cream £4.50
Strawberry, Chocolate and Vanilla

SOFT & HOT DRINKS

Still or sparkling water 330ml/750ml £3.00/£4.50

Red Bull £4.50

Selection of juices (please ask) £3.00

☕ Single espresso / Double espresso £2.25/£2.75

☕ Americano £3.25

☕ Cappuccino / Latte / Mocha £3.50

Tea £2.50

- 0% -

Virgin Mojito £5.00

Non-alcoholic version of a popular classic

Forrest Glow £5.00

Fresh raspberries, strawberries and blackberries and elderflower syrup

CHAMPAGNE COCKTAILS

Bellini £10.50

Peach purée topped with Prosecco (Other flavours available)

Aperol Spritz £10.50

Aperol, Prosecco and soda

Roaring Twenties £10.50

Bacardi Carta Blanca, Chambord and Prosecco

For all our cocktails
please ask your server to see our full bar menu.

BEERS & CIDERS

Asahi Super Dry (5.2%) £5.00

Corona Extra (4.5%) £5.00

Peroni Nastro Azzurro (5.1%) £5.50

Peroni Nastro Azzurro Gluten-Free (5.1%) £5.50

Meantime London Pale Ale (4.3%) £6.50

Magners Original 330ml, (4.5%) £5.00

Old Mout Kiwi & Lime, 500ml, (4%) £6.00

Old Mout Passionfruit & Apple, 500ml, (4%) £6.00

DRAUGHT BEERS

Asahi Super Dry draught (5.2%) ½ £3.50 £5.50

Peroni Nastro Azzurro draught (5.1%) ½ £4.00 £6.00

WHITE WINE

(125ml available on request) 175ml Bottle

Grenache Blanc, La Loupe £5.50 £20.00

France, 12.5% abv A dry and richly textured palate, with impressive fragrant flower & orange blossom

Chardonnay, El Zafiro Eva £5.50 £20.00

Spain, 12% abv Fresh and lively white wine with crisp green herb and floral aromas

Sauvignon Blanc, Los Caminos £6.50 £28.00

Chile, 12.5% abv Vibrant and aromatic Sauvignon Blanc that has a floral bouquet of nettle, grass and grapefruit

Fiano, Lunate £32.00

Italy, 13.5% abv Crisp on the palate with stone fruit flavours, complimented by a refreshing acidity

Picpoul de Pinet, Domaine Morin £34.00

France, 13.5% abv Light and dry with flavours of green apple, citrus and white blossom

Chardonnay, Bon Vallon De Wetshof £38.00

South Africa, 13% abv An un-oaked Chardonnay, fresh and expressive on the nose, vibrant and nutty finish.

RED WINE

175ml Bottle

Le Pionnier Rouge, Herault £5.50 £20.00

France, 12% Blend of Grenache & Carignan delivers layers of soft summer fruits and rich berry flavours

Montepulciano, San Antini £6.50 £25.00

Italy, 12% abv Deep purple in colour with intense aromas of blackberries and cherries with rich, robust characters

Merlot, Los Caminos £6.50 £25.00

Chile, 13% abv Easy drinking red with aromas of plums and bramble fruits

Rioja Tempranillo, Azabache £28.00

Spain, 14.5% abv. A vibrant, unoaked red which delivers plummy characters

Primitivo, Doppio Passo £30.00

Italy, 13% abv Bold and aromatic red with amazing concentration of plum, blackberry, cherry and chocolate flavours

Malbec, Avanti £30.00

Argentina, 13% abv Intense nose of ripe plum and cherry aromas, bursting full of blackcurrants & violets

ROSE WINE

(125ml available on request) 175ml Bottle

Pinot Grigio Rose, Ramato £5.50 £20.00

Italy, 12% Full of perfumed aromas of peach & rose petals

The Palm by Whispering Angel, Provence £35.00

France, 12.5% abv Light fruity rose with notes of summer berries, watermelon and blossom

CHAMPAGNE & PROSECCO

Glass Bottle

Chawla d'Oro Prosecco £8.50 £35.00

Taittinger NV Brut Reserve £12.50 £60.00

Taittinger Nocturne NV £80.00

Perrier-Jouët Grand Brut NV £80.00

Bollinger Special Cuvée NV £100.00

Laurent Perrier Cuvée Rosé Brut £125.00

Dom Pérignon Cuvée £250.00

MAGNUM CHAMPAGNE

Taittinger Brut Reserve NV Magnum £200.00

Perrier-Jouët Grand Brut NV Magnum £225.00

HOUSE SPIRITS

WITH MIXERS £8.50

(25ml available on request) £6.00

Add mixers £0.50

Finlandia vodka

Bacardi Carta Blanca rum

Bacardi Carta Oro rum

Bombay Sapphire gin

Dewar's White Label whisky

Jack Daniel's whisky

Johnnie Walker Red Label whisky

Olmecca tequila