

à la carte menu

#### starter

Bruschetta Trio any three of your choice	13.50	Houmous (VG) Tomato, pickles, radish, parsley, olive oil, sesame, with toasted sourdough bread.
Mozzarella & Tomato Bruschetta (     Creamy mozzarella, cherry tomatoes, fresh basil, parmesan, garlic and micro greens on sourdough bread, drizzled with balsamic glaze.)		Cauliflower Tempura (V) Cauliflower, sesame oil, corn flour, chilli pepper, egg, yoghurt dip, sweet chilli sauce, and teriyaki sauce.
Smoked Salmon Bruschetta     Smoked salmon with cream cheese, tomato, olive oil and micro greens on toasted sourdough bread, drizzled with balsamic glaze.	<u>.</u>	<b>Chips (V)</b> Served plain or with optional parmesan and parsley.
Avocado & Houmous Bruschetta (V)      Creamy houmous and sliced avocado with olive     oil and micro greens on toasted sourdough		SOUP Soup of the Day
bread, drizzled with balsamic glaze.		Please ask your server for today's freshly prepared soup.
The Page Selection Chicken bites, mozzarella sticks, onion rings and chips, served with dip sauce.	15.50	Tomato & Basil Soup (VG)  A velvety blend of slow-roasted tomatoes and fragrant basil, served with artisan bread.
Limehouse Cheese Platter (V) (N) Cheese selection with dried fruits and walnuts.	15.00	22124
Quesadilla (V)	13.50	salad
Between tortilla bread: houmous, avocado purée, green lentils, and vegan cheese. Served with chips and rocket.		<b>Quinoa Salad (VG)</b> Mediterranean greens, avocado, orange, beetroot, cherry tomatoes, radish, and
<b>Salmon Carpaccio</b> Cured sliced salmon, mashed avocado and fresh	13.50	Mexican beans with balsamic dressing.
Beef Carpaccio Beef tenderloin, parmesan, mustard, olive oil, and rocket salad.	13.50	Caesar Salad Grilled chicken, lettuce, croutons, and parmesan with Caesar dressing.
Salmon Tartare	13.50	Mediterranean Salad (VG)  Greens courgette carrot tomato goat cheese

(GF) Gluten-Free

Greens, courgette, carrot, tomato, goat cheese, sunflower seeds, pumpkin seeds, sesame

seeds, and dill with grain balsamic sauce.

9.00

9.00

7.00

8.00

8.00

15.00

16.00

14.00

 $(\,VG\,)\,\text{Vegan}$ 

13.50

Salmon Tartare

Salmon, orange segment, chives, avocado, honey mustard sauce, and rocket salad with bread.



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## pasta

### main course

Penne Arrabbiata (V) Your choice of normal or gluten-free pasta with garlic tomato sauce, black olives, peppers, and grated parmesan.	16.00	The Page Special 220g Slow-cooked lamb accompanied by herb mashed potatoes, seasonal sautéed vegetables, and bordelaise sauce.	27.00
<b>Beef Noodle</b> Courgette, white cabbage, spring onion, garlic, carrot, sesame seeds and oil, soybeans, sweet chilli, and oyster sauce.	20.00	<b>Beef Medallions</b> 190g Served with creamy mashed potatoes, garlic, sautéed sour spinach, and Espagnole sauce.	29.50
Chicken Noodle Courgette, white cabbage, spring onion, garlic, carrot, sesame seeds and oil, soybeans, sweet chilli, and oyster sauce.	18.50	<b>Grilled Salmon</b> 230g With teriyaki sauce, served with salted vegetables and grilled lemon.	23.50
Manti – Turkish Ravioli  Mini lamb raviolis with yogurt, garlic, mint, and chilli-flake-scented butter.	21.50	<b>Grilled Sea Bass</b> 190g With oven-baked potatoes, grilled lemon and a fresh green salad.	23.50
Chill have seemed butter.		Fish & Chips 190g Freshly battered cod fish and chips served with tartare sauce.	19.00
sandwich / bur	ger	<b>Asian-Style Meatballs</b> 220g With broccoli, potatoes, ginger, special teriyaki sauce, sesame oil, and tomatoes.	21.50
<b>Beef Burger</b> Burger patty, fresh cucumber, lettuce, tomato and chips.	22.00	Beef Schnitzel 190g With mustard potato salad, lemon, rocket,	25.00

Club Sandwich

\*Cheese available on request.

Toasted bread with grilled chicken, ham, cheddar, pickled cucumber, lettuce, tomato, and aioli sauce. Served with chips.

Chicken Schnitzel 210g

parsley and butter.

\*Chips available on request.

Accompanied by mustard potato salad, lemon, rocket, parsley and butter. \*Chips available on request.

21.00

 $(\,GF\,)_{\,\text{Gluten-Free}}$ 

(VG) Vegan

If you have any food allergies and intolerances, please speak with staff.

18.00

(V)Vegetarian



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### kids menu

<b>Grilled Salmon</b> 130g With teriyaki sauce, served with salted vegetables and grilled lemon.	14.00	Basque Cheesecake (GF) Crafted in-house with our signature recipe, served with a medley of berries and our homemade strawberry sauce.	10.00
Beef Burger 140g Brioche bun with burger patty, sweet onion, pickled cucumber, Red Leicester cheese, lettuce, and tomato. Served with chips. *Cheese available on request.	14.00	Brownie (VG) (GF)  Made with almond flour, cocoa, and chocolate.  *Vanilla ice cream available on request.	10.00
<b>Chicken Bites</b> 120g Served with chips and mixed salad.	12.00		
Homemade Lamb Patties 120g	14.00	Fruit Plate (VG) (GF) A selection of daily fresh fruits.	9.00

Penne Napolitana (V)	12.00	Mochi Ice Cream	9.00
Your choice of regular or gluten-free pasta with tomato sauce.		Any three flavours of your choice: vanilla,	

# dessert

Grilled lamb patties, gently spiced and

served with rice and chips.

Roasted Candied Pumpkin (N) (GF)	10.00	<b>Ice Cream</b> Any two scoops of your choice: vanilla, chocolate, or strawberry.	8.00
Roasted pumpkin with walnuts tahini sauce, and clotted cream.			

Apple Pie 10.00

With cinnamon, butter, egg, apple, and vanilla ice cream.

Add a scoop of ice cream to any dessert for only £2.50

green tea, chocolate, or mango & passion