

LUNCH

Served from 12pm

TO SHARE

Small shareable plates intended to be mixed and matched.
Choose 5 plates £30

Edamame Garlic, chilli, rock salt (ve) (gf)	6	Steak Tartare Confit egg yolk, pickled mushrooms & shallots, gherkin gel, toasted sourdough	9	Hummus Za'atar, toasted flatbread (ve)	6
Bruschetta Heritage tomatoes, sourdough, olive oil	7	Chicken Tenders Hot honey or ranch dressing	9	Greek Salad Feta, olives, mixed leaf, oregano, cucumber, onion, cherry tomatoes (gf)	6
Cod Scampi Cod, charred lemon, tartare sauce	7	Double up for main portion	15	Make it a main	14
Halloumi Fries Garlic aioli (v)	6	Thai Green Salmon Skewers Scottish salmon, garlic, chilli, pea shoots (gf)	6	Salmon Tartare Avocado puree, smoked salmon, yuzu gel, seaweed, wasabi crisp	8
Bresaola Carpaccio Rocket, parmesan, lemon (gf)	8	Plant Based Chicken Bites Chilli, spring onion, sweet chilli sauce (ve)	6	House Baked Focaccia Salted butter, herb oil (v)	7

MAINS

Grilled Chicken Caesar Salad Baby gem, parmesan, garlic croutons, Caesar dressing	15	Miso Black Cod Bok choy, lime (gf) Add coconut rice £3	20
Smash Beef Burger Monterey Jack, house pickle, brioche bun, burger sauce and fries Add extra beef patty	15 19	Penne Arrabbiata Spicy tomato sauce, basil, basil oil, parmesan (v) Add chicken £5	10
Chicken Shish Mint yoghurt, pickled red cabbage, flatbread Add more chicken £5	16	Bavette Steak 7oz Recommended medium rare, served with chimichurri and fries	20
Jerk Chicken Chicken thighs, coconut rice, lime, mixed leaf salad (gf)	14	Roasted Cauliflower Steak Butter bean puree, green beans, aubergine, chimichurri (ve) (gf)	17

SIDES

Pomegranate and Dill Salad	5
Chunky Chips or Fries	5
Coconut Rice	5
Garlic Chilli Tenderstem Broccoli	5

THAI GREEN SALMON

Presented on a board to share 30
(approx 2 people)

12oz Thai green Scottish salmon oven baked in banana leaf, coconut rice, chilli pineapple salsa, grilled lime

DESSERTS

Basque Cheesecake Coulis, berries	8	Pineapple Carpaccio Rum syrup, coconut sorbet, lemon balm	7
Tiramisu Traditional Italian speciality	7	Summer Fruit Platter Yoghurt, honey	15
Chocolate Affogato Chocolate ice cream, espresso	8	British and Continental Cheese Selection Quince paste, grapes, crispbread	14

Our menu descriptors do not include all ingredients or allergens. Please inform of any specific dietary requirements, allergies and intolerances, before ordering. Whilst we make every effort to ensure that your food is suitable for you, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Our meat and fish dishes may contain small bones. Menus are subject to change due to seasonality and product availability. In the case that an option is unavailable, we will do our best to offer a suitable alternative. THE TERRACE AT SÖPERS DOES NOT ACCEPT CASH PAYMENT. V = Vegetarian. VE = Vegan. GF= Gluten Free