

Cooking with Fire

PAISLEY at NO.106

Evening Dining served from 6pm - 9.30pm Thur - Sat

SNACKS

Gordal Olives 5
Citrus & Herbs

Spiced Nuts 6

Home Baked Bread 7
Seasonal Whipped Butter

SMALL PLATES

Padron Peppers 8
Garlic, Lemon & Sea Salt

Heritage Tomatoes 14
Burrata, Basil, Shallot & Sherry Vinegar

Charred Courgette 12
Salsa Verde

BBQ Hispi Cabbage 12
Miso Butter, Hazlenut & Chilli Dressing

Wood Fired Flatbread 8
Hummus & Harissa

British Lamb Kofta 14
Tzatziki & Pickled Red Onion

Chargrilled King Prawns 18
Garlic Butter & Lemon

Charcoal Octopus 18
Romesco & Smoked Paprika

Sharing Camembert & Stilton Pan 20
Pickled Pear, Roasted Grape, Walnuts, Bread

SIDES & ADD ONS

Fire Roasted New Potatoes 6
Whipped Cream Cheese & Chives

Charred Tenderstem Broccoli 7
Lemon & Toasted Almonds

Skinny Fries 6

House Slaw 5

Our seasonal self-serve salad bar is included with all main courses. When enjoyed on its own, or alongside our small plates and snacks, it is available for £15 per person.

FROM THE PIT

Slow Cooked Beef Short Rib 32
Candied Chilli & Beef Fat Crumb

Slow Cooked Lamb Belly 32
Cumin Spice, Whipped Feta, Mint & Pickled Shallots

800g Dry Aged T-Bone Steak (To Share) £Market Price
Peppercorn Sauce & Fries
Selected from a limited number of dry-aged cuts each week. Pre Ordering is Highly Recommended to guarantee availability. Please allow 45 minutes for preparation & cooking.

10oz 28 Day Aged Sirloin Steak 42
Chimi Churri

Slow Cooked Chicken Thigh 26
Smoked Paprika, Honey

FLAME GRILLED SEAFOOD

Whole Sea Bream 26
Olive Oil, Lemon & Soft Herbs

Whole Sea Bass 32
Salsa Verde, Samphire

Market Fish of the Day £Market Price
Please ask a server

VEGETABLES FROM THE FIRE

Salt Baked Celeriac 22
Brown Butter & Sage

Roasted Aubergine 20 (vg)
Tahini, Pomegranate & Mint

DESSERTS

Basque Cheesecake 10
Strawberries

Chocolate Marquise 10
Caramelised Orange

Affogato 9
Espresso, Vanilla Ice Cream

Peach & Raspberry Tart 10
Mascarpone

Selection of Cheeses 16
Fire Roasted Grapes, Savoury Crackers