

STARTERS & SHARES

HUMMUS (VG) Classic middle eastern blend of chick peas, tahini and a hint of garlic finished with olive oil sumac, bread.	6.9
BABA GANOUSH (V) A smoky flavoured puree of aubergine, garlic, yogurt and tahini topped with olive oil, bread.	6.9
MIXED PITTED OLIVES (VG) Marinated in olive oil and lemon juice with chilli flakes.	4.9
PADRON PEPPERS (VG) Roasted in sea salt.	6.9
TZATZIKI (V) Diced cucumber in creamy yogurt with a hint of garlic and fresh dill, drizzled with olive oil and dried mint, bread.	6.9
MOZZARELLA STICKS (V) Breaded mozzarella, chilli jam.	7.5
SUCUK Spicy Turkish sausage, toasted bread.	6.9
GRILLED HALLOUMI (V) Tangerine and Epping honey, toasted bread.	8.9
PRAWN AND AVOCADO COCKTAIL Prawns served on a bed of gem lettuce & avocado topped with Marie Rose sauce.	9.9
CREAMY GARLIC MUSHROOMS mushroom cooked with garlic, double cream, cheddar and herbs.	6.9
KING PRAWNS Spicy sautéed king prawns in a white wine, tomato and garlic herb butter sauce, with cherry tomatoes and chives.	10.9
CALAMARI Deep fried calamari with tartare sauce.	8.9
CHICKEN TERIYAKI Boneless chicken, red chilli, Epping honey, sesame seeds.	8.9
BAO BUNS Two soft bao buns filled with slow-cooked BBQ beef or shredded teriyaki chicken, topped with sesame seeds, crispy onions, red chili.	9.5
FALAFEL Served on a bed of humus.	7.9
WARM GOAT'S CHEESE & WALNUT CROSTINI Toasted bread topped with melted goat's cheese, warm toasty walnuts and a drizzle of sweet honey.	8.9
CHEESE & GARLIC BREAD (V) Rustic bread, garlic butter and melted cheese.	6

SHARING PLATTER FOR 2 21.9

Hummus, calamari, mozzarella sticks, sucuk, halloumi, baba ghanoush, tzatziki and bread.

Sevine

BRASSERIE & BAR

GRILLS & MAINS

STEAK

FILLET STEAK Served with roasted bone marrow, grilled portobello mushroom, caramelised red onion, roasted vegetables, hand cut chips.	34.9	TOMAHAWK FOR 2 PEOPLE (SUBJECT TO AVAILABILITY) Served with roasted bone marrow, grilled portobello mushroom, caramelised red onion, roasted vegetables, hand cut chips.	75.9
RIB-EYE STEAK Served with roasted bone marrow, grilled portobello mushroom, caramelised red onion, roasted vegetables, hand cut chips.	29.9	ADD HOMEMADE SAUCES +1.9 Choose: Peppercorn Blue cheese Cafe de paris	
		ADD KING PRAWNS +6	

CHICKEN

CHARGRILLED MARINATED HALF CHICKEN Chips, house salad, garlic butter and hot sauce.	18.9	CHICKEN SCHNITZEL Marinated breaded chicken, roast vegetables, coleslaw, chips or mashed potato.	18.9
CHICKEN SUPREME TOPPED WITH PARMA HAM Marinated grilled chicken, Parma ham, mozzarella, green pesto, chips, house salad.	19.5	TRUFFLE CHICKEN MILANESE Crispy breaded chicken served with free-range fried egg, truffle cream sauce, baby potatoes and parmesan.	19.9
CHICKEN A LA CRÈME Grilled chicken breast, portobello mushroom, asparagus, baby spinach, cream, Parmesan cheese, mashed potato.	18.9		

FISH

SEA BASS Sautéed mixed vegetables, tomato shallot, mashed potato or chips.	19.9	BLACK COD Market-fresh black cod, grilled to perfection, served with garlic butter sauteed vegetables and lime-infused new potatoes.	24.9
GRILLED SALMON Sautéed mixed vegetables, tomato shallot, mashed potato or chips.	20.9	JUMBO PRAWNS Pan fried prawns served in shell with butter, garlic, parsley & white wine, served with butter & garlic tossed mixed baby vegetables & lime-infused new potatoes.	26.9
COD AND CHIPS Battered cod, chips, tartare sauce, peas.	18.9		

LAMB

LAMB SHANK Mashed potato, roasted vegetables, gravy.	21.9	HOUSE LAMB SPECIAL (8hrs Slow Cooked Lamb) Slow braised lamb, shallot onions, red wine and herbs served with creamy mash.	19.9
--	------	---	------

PORK

PORK BELLY	19.9	Mashed potato, portobello mushroom, caramelised onion, roasted vegetables, gravy.
-------------------	------	---

VEGETARIAN & VEGAN

VEGETABLE SKEWERS Marinated mushroom, courgette, aubergine, mixed pepper, potato, halloumi served with asparagus, tomato sauce and baby potatoes	17.9	VEGAN SKEWERS Marinated mushroom, courgette, aubergine, mixed pepper, potato served with asparagus, tomato sauce and baby potatoes	16.9
--	------	--	------

BURGERS

TOASTED SESAME BRIOCHE BUN WITH FRIES. Add bacon +3 | Add mushroom +3 | Add cheese +1

SLOW COOKED BEEF RIBS BURGER Chipotle sauce, melted cheese, caramelised onions and pickles.	18.9	BREADED CHICKEN BURGER Crunchy slaw, shredded lettuce, Chipotle mayonnaise.	15.9
WAGYU BURGER 100% Wagyu beef patty, burger sauce, melted cheese, caramelised onions and pickles.	17.9	LAMB BURGER Marinated lamb patty, burger sauce, melted cheese, caramelised onions and pickles.	16.5
WAGYU DOUBLE SMASHED BEEF BURGER Two 100% wagyu patties, burger sauce, melted cheese, caramelised onions and pickles.	18.9	PLANT BASED BURGER (VG) Plant based patty, tomato relish, vegan cheese, vegan mayonnaise, shredded lettuce, tomato.	15.9

PASTA ADD GARLIC BREAD +5

SEAFOOD LINGUINE Linguine pasta cooked in white wine and tomato garlic sauce with king prawns, squid, mussels, and parmesan	17.9
KING PRAWNS LINGUINE Linguine pasta cooked in white wine creamy sauce with king prawns, garlic, lemon juice and dill.	17.9
SPAGHETTI CARBONARA Spaghetti pasta with creamy sauce with egg yolk, crispy pancetta black pepper, garlic and parmesan.	15.9
SPAGHETTI BOLOGNEE Spaghetti pasta with beef bolognese cooked in rich tomato sauce and parmesan.	15.9
CHICKEN & MUSHROOM LINGUINE Linguine pasta with creamy sauce with chicken breast, sautéed mushroom, and parmesan.	15.9
NAPOLETANA VEGETABLE LINGUINE Linguine pasta cooked in rich tomato sauce with asparagus, roasted peppers, grilled mushrooms, baby spinach and parmesan.	15.9
SPINACH AND RICOTTA RAVIOLI Ravioli filled with spinach and ricotta, served in creamy sauce with pesto and herbs.	15.9
LASAGNE Layers of rich Bolognese sauce, creamy béchamel, and melted mozzarella, baked to perfection and served with a side of garlic bread and a house salad.	15.9

SALAD

EVENING HARVEST SALAD Beetroot, Avocado, Asparagus, mixed leaves, cherry tomatoes, croutons, balsamic glaze and honey lime juice.	13.9
Add Goat Cheese and Walnuts +4 Add Grilled Chicken +4 Add Grilled Salmon +7 Add Steak +8	

A BIT ON THE SIDE

DIRTY FRIES Cheese, red chilli, spring onions, crispy onions and barbeque sauce. Add pulled beef +3 Add crispy bacon +3 Add chicken teriyaki +3	7.9
TRUFFLE FRIES & PARMESAN	7.9
FRIES (VG)	4.5
HAND CUT CHIPS	4.9
MAC N' CHEESE (V)	6.9
ROASTED VEGETABLES (VG)	5.9
MIXED HOUSE SALAD (VG) Baby gem, tomatoes, cucumber, red onion, balsamic dressing.	6.9
PESTO CAPRESE SALAD (V) Vine-ripened tomatoes, buffalo mozzarella & pesto	6.9

KIDS MENU UNDER 12s

FISH FINGER, CHIPS	7.9
CHICKEN NUGGETS, CHIPS	7.9
SPAGHETTI NAPOLETANA	7.9
SPAGHETTI BOLOGNAISE	7.9



Allergen and Service Charge: Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill for groups of 6 and more.

Sev
SERIE & BAR

BRASSERIE & BAR
DAILY MENU
SERVED FROM 4PM DAILY

Sev
BRASSERIE & BAR

Sev
BRASSERIE & BAR

BRASSERIE & BAR
DAILY MENU
SERVED FROM 4PM DAILY

