



three sixty

NIBBLES

Salt Crusted Sour Dough, Basil Emulsion Butter 3.95

Spiced Olives 3.50
Infused in rose harissa and olive oil

Salted Smoked Almonds 3.95
Hickory smoked and lightly salted

Smoked Garlic, Herb and Cheese Bread 4.50

SMALL PLATES & SHARING

Soup of the day 5.95
With bread

Smoked Scallops 10.95
Ponzu, coconut and kaffir lime reduction

Surrey Farm Beef Fillet Carpaccio 7.50
Kalamata tapenade, rosemary crouton, cress and radish

Fried Courgette Flowers 8.50
Ricotta, mint, lemon zest and honey

Oak Smoked Salmon 12.95
Devonshire crab, avocado and pea shoot tendrils

Crispy Talo Corn Tortilla 8.95
Burrata, heritage tomatoes, micro basil, chlorophyll infused olive oil

Prosciutto Di Parma 8.95
Crushed potatoes, caramelised grapes, chard, merlot dressing and truffled balsamic reduction

Tuna Ceviche 8.25
Pickled cucumber, avocado, yuzu, samphire and shard of liquorice

MAINS

Pan Fried Hake 16.90
Saffron potato mash, braised chicory, baby spinach, pickled papaya sauce

Black Truffle Risotto 15.50
Trumpet mushroom, pickled celery and mascarpone

Wild Seabass 17.50
Marinated in citrus bergamia, roasted chilli, fennel and cashew sauce

Guinea Fowl 17.95
Salsify, prunes, savoy cabbage, earl grey tea jus

Crisp Fried Crab 17.50
Black risotto rice, passion fruit and chilli sorbet

Blackened Miso Cod 16.50
Charred stem broccoli, wasabi mayonnaise

Duo of Lamb 22.50
Best end and noisette of lamb, fine crust, fondant potato and timbale of nicoise vegetables

Chicken Tikka Masala 14.50
Steamed Rice

GRILL

We source our meats from finest beef rearing regions only use finest cuts to ensure all our steaks are delivered to perfection, brushed with smoked garlic butter for a lip smacking flavour, we work alongside the best local suppliers in order to source freshest produce possible

Surrey Farm Sirloin Steak 8oz 23.50

Surrey Farm Rib Eye Steak 10oz 26.50

T Bone Steak 14 oz 44.95

Scottish Fillet Steak 7oz 27.50

Flattened Rump Steak, Hens Eggs and Chips 12.50

Half Grilled Cajun Spiced Chicken 15.50

1.50 Each Sauce
Wild Mushroom Sauce
Barbeque and Whiskey
Peppercorn Sauce

SIDES

Sweet Potato Fries, Sour Cream Chives 4.25

**Heritage Tomato & basil salad,
chardonnay vinaigrette 3.95**

Thick Cut Chips, Crushed Salt 2.95

Tender Stem Broccoli, Lemon Oil and Sea Salt 4.95

COCKTAILS £8.75

Whiskey Sour

Whiskey, Lemon Juice, Sugar Syrup

Bloody Mary

Vodka, Tomato Juice, Tobasco, Combination of other spices

Margarita

Tequila, Lime Juice, Cointreau

Cosmo

Vodka, Cointreau, Cranberry Juice

Long Island Ice Tea

Smirnoff vodka, Bacardi, Cointreau, Greenalls gin, Tequila, Coke, Lemon

Mojito

White Rum, Mint, Fresh Lime, Soda

Espresso Martini

Vodka, Kahula, Shot of espresso, Syrup

Gin Fizz

Gin, Sugar syrup, Lemon juice, Soda water

Spiced Mojito

Spiced Captain Morgan rum, Mint, Fresh lime, Ginger beer

360 SPECIAL

VIRGIN COCKTAILS £7.25

Shirely Ginger

Ginger beer, club soda, lime juice, grenadine

Peach & Elderflower iced tea

English breakfast tea, Peach, Elderflower and Lemon

Pomegranate Mojito

Lime, Sugar, Mint, Pomegranate juice, Soda

Virgin 360

Mixed Berries, Vanilla, Cranberry Juice

CHAMPAGNE & SPARKLING

Galanti Prosecco

Lively, light and fruity

6.00 / 33.00

Louis Dornier et Fils Brut, France

Stylish, biscuity and elegant

9.00 / 48.00

Taittinger Brut Réserve, France

Dry and elegant, subtly biscuity

75.00

WHITE WINE

Da Luca Pinot Grigio, Terre Siciliane, Italy

White flowers, Pink grapefruit and Cox's apple

6.80 / 8.20 / 26.00

Cullinan View Chenin Blanc Robertson, South Africa

Light fresh and creamy peach flavour

5.80 / 7.60 / 22.00

Kleine Zalze Cellar Selection Chardonnay, Western Cape

Lively wine bursting with aromas of green melon and bartlett pear

28.00

Vidal Riesling, Marlborough, USA

Lemony tropical fruit

36.00

Castillo Organic Mureva, Organic Verdejo, France

Dry white, Crisp and fresh

5.50 / 7.40 / 20.00

Natureo Muscat Torrest (0.5%), Spain

Alcohol free white wine with exceptional flavour

6.50 / 8.40 / 24.00

Luis Felipe Edwards Lot 66 Sauvignon Blanc, Rapel Valley, Chile

Natural fruit aromas and flavour of citrus fruit, melon, pineapple and pear

6.50 / 8.40 / 24.00

Berri Estates Unoaked Chardonnay South - Eastern Australia

Lemon, Fresh and Crisp

6.70 / 8.70 / 26.00

Castillo De Mureva Organic Tempranillo, Spain

Fresh aromas and flavours of ripe red fruit combine for a balanced and satisfying wine

5.50 / 7.40 / 20.00

Luis Felipe Edwards Lot 18 Merlot Rapel Valley, Chile

Soft, Velvety cherry fruit

6.00 / 8.40 / 24.00

Berri Estates Shiraz, South - Eastern Australia

Blackberry and cherry with light vanilla

6.70 / 8.90 / 26.00

Natureo Syrah (0.5%) Torres, Spain

Plum and cherry with notes of violet

6.50 / 8.40 / 24.00

RED WINE

Cullinan View Pinotage, Western Cape, South Africa

Rich, Full and spicy

5.80 / 7.60 / 22.00

Rare Vineyards Pinot Noir Vin de France

Blueberries and Spice

6.80 / 8.90 / 26.00

Kleine Zalze Cellar Selection Cabernet Sauvignon, Coastal Region, South Africa

Deep Coloured, rich, black currant wine

28.00

Callia selected Malbec, San Juan, Aregentina

Rich and powerful, blackberry and plum

35.00

Chianti, Ruffino, Italy

Soft, simple, delicate, refreshing

35.00

Don Jacobo Rioja Crianza Tinto Bodegas Corral, Spain

Silky, smooth raspberry and cream

38.00

Torre Mora Rosso, Etna, Italy

Fruity, juicy and super-ripe blueberry notes

40.00

The Federalist 1776 Zinfandel USA

Aromas of plum and cherry are dominant on the bouquet backed up by cinnamon Spice

48.00

BEERS & CIDERS

Portobello London Pilsner, England 4.50

4.6% abv 330ml

Becks Blue, Germany Alcohol Free 3.50

4.6% abv 330ml

Magners Cider, Ireland 4.50

4.5% abv 330ml

Koppaberg Cider, Sweden 4.50

4% abv

Smirnoff Ice, England 4.00

TEA & COFFEE

Espresso 2.50

Hot Chocolate 3.00

Mocca 3.50

Tea 2.50

English Breakfast, Earl Grey, Green Tea, Pure Peppermint, Pure Camomile, Redbush, Golden Darjeeling, Assam,