

SUNDAY ROAST

All roasts served with homemade gravy, Yorkshire pudding, mash potatoes, roasted potatoes & vegetables

Cauliflower Cheese + £2

ROAST CHICKEN - 14.95

BELLY PORK - 15.95

BEEF BRISKET - 16.95

SIRLOIN OF BEEF - 17.95

Served pink

ROASTED LAMB - 17.95

CAULIFLOWER STEAK - 11.95 VG

Served with veggie gravy

THE GEISHA TRIO - 19.95

Choose any three meats

Make a meal of it by adding a starter or dessert or both!

2 COURSES + £5

3 COURSES + £8

STARTERS

SOUP OF THE DAY

BRUSCHETTA VG

Tomato, garlic, basil, red onion & parmesan shavings

PRAWN COCKTAIL GF

Baby gem lettuce, baby prawns, marie rose sauce, diced tomatoes, cucumbers & paprika

ARANCINO V

Golden breaded rice ball filled with vegetables & taleggio, served with white truffle sauce

THAI CRISPY SQUID

Fresh deep fried squid in salt & chilli spice served with sweet chilli sauce

GARLIC BREAD PIZZA V VG

Choice of plain, tomato or cheese

HOUSE POTATO SKINS VG GF

Homemade crispy potato skins with garlic mayo

JUMBO BUFFALO WINGS GF

Succulent oven bake chicken wings with ranch and buffalo dressing, sesame seeds & spring onions

TEMPURA KING PRAWNS

Light and crispy battered king prawns served with sweet chilli sauce

MOZZARELLA BITES V

Crispy sticks of creamy mozzarella served with cranberry sauce

DESSERTS

CHEESECAKE OF THE DAY V

Ask server for details

CHOCOLATE BROWNIE V

Served with ice cream

STICKY TOFFEE PUDDING V

Soft sponge cake topped with toffee sauce served with ice cream

ICE CREAM V GF

Choice of vanilla, chocolate or strawberry

Please inform your server if you have an allergy or intolerance

V Vegetarian VO Vegetarian Option VG Vegan VG Vegan Option GF Gluten Free

A discretionary 10% service charge will be added to all bills. All tips & service charges go directly to our hard working team



SCAN FOR
ALLERGENS

STARTERS

SOUP OF THE DAY	6	GARLIC BREAD PIZZA (V) (VGO)	7.5
		Choice of plain, tomato or cheese	
BRUSCHETTA (VGO)	7.5	HOUSE POTATO SKINS (VGO) (GF)	6
		Homemade crispy potato skins with garlic mayo	
PRAWN COCKTAIL (GF)	9	JUMBO BUFFALO WINGS (GF)	7.5
		Succulent oven bake chicken wings with ranch and buffalo dressing, sesame seeds & spring onions	
ARANCINO (V)	8	TEMPURA KING PRAWNS	10
		Light and crispy battered king prawns served with sweet chilli sauce	
THAI CRISPY SQUID	9	MOZZARELLA BITES (V)	8
		Crispy sticks of creamy mozzarella served with cranberry sauce	

FUSION FAVOURITES

TRADITIONAL FISH & CHIPS	15	MUSHROOM RISOTTO (V)	15
		With porcini mushrooms, white mushrooms, truffle sauce & crispy fried shallots	
SEABASS (GF)	16.5	LOBSTER RAVIOLI	18
		With samphire, cherry tomatoes, dill, mussels & prawns	
NEW YORK CHICKEN ALFREDO (GF)	17	BOLOGNESE PASTA	13
		Beef, tomato sauce & parmesan cheese	
O.G. BURGER	13	MARGHERITA PIZZA (V)	11
		Red base, Fiordilatte mozzarella, fresh basil & extra virgin olive oil	
GEISHA BURGER	16	MEAT FEAST PIZZA	14.5
		Red base, Fiordilatte mozzarella, pepperoni, roasted chicken, ham, spicy nduja & hot honey drizzle	
CARBONARA PASTA	13.5	PEPPERONI PIZZA	14
		Red base, Fiordilatte mozzarella, pepperoni	
ARRABBIATA PASTA (VG)	11	BOLOGNESE PIZZA	13.5
		Red base, Fiordilatte mozzarella, bolognese sauce and basil	
SMOKED SALMON PASTA	13.5	TRUFFLE BURRATA PIZZA	16
		Red base, Fiordilatte mozzarella, truffle sauce, parma ham, rocket, parmesan shavings and burrata	
LASAGNE	14.5	<i>Gluten free pizza base available</i>	
		Oven baked home-made beef lasagne	

SIDES

HOUSE FRIES (VG) (GF)	4	RICE (VG) (GF)	4
TWICE COOKED CHIPS (VG) (GF)	4	MIXED SALAD (VG) (GF)	4
TRUFFLE & PARMESAN CHIPS (V)	5.5	GREENS (VG) (GF)	5

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