

APPETIZERS

FOCACCIA SICILIANA v £4.50

Focaccia bread topped with sun blushed tomatoes and sea salt, served with a creamy feta dip.

KALAMATA OLIVES vG £5.95

Kalamata olives marinated and served with sourdough bread.

COD FRITTERS £6.95

Tempura Atlantic cod with chipotle sauce.

STARTERS

WILD MUSHROOMS vG £6.95

Mixed wild mushrooms cooked with extra virgin olive oil, garlic and white wine, accompanied by sourdough bread.

SOUP OF THE DAY v £7.15

Home-made soup of the day accompanied by sourdough bread.

GOAT CHEESE BUREK v £7.95

Garroxta goats' cheese mixed with spinach and Mediterranean herbs, wrapped in filo pastry and flavoured with Strega liqueur, honey and walnuts.

ANDALUSIAN MEATBALLS £8.50

Homemade succulent pork and beef meatballs cooked in tomato sauce, garlic and chilli.

CALAMARI FRITTI £8.65

Deep fried squid served with lemon tartare sauce.

HALLOUMI MEDITERRANEVM v £8.75

Halloumi cheese served on a bed of grilled polenta, rocket pesto and baby leaf salad.

PINCHOS DE POLLO £9.45

Skewers of corn fed chicken thighs marinated in lemon, honey and ginger, served on a bed of marinated bulgur.

COZZE AGLI AGRETTI £10.50

Cornish mussels cooked in a white wine, samphire and saffron sauce with a hint of chilli.

GARLIC AND CHILLI KING PRAWNS £10.95

King prawns pan fried in extra virgin olive oil, garlic, chilli, spring onion and tomato sauce.

TO SHARE

MEZE PLATTER £8.95PP

Platter of fine dishes selected by our chef to bring you a flavour of the Mediterranean, served with pita bread. (For a minimum of 2 people)

FRITTO MISTO £18.95

Mixed fried fish served with lemon garlic mayonnaise and fresh lemon.

MAIN COURSES

MOROCCAN VEGETABLE TAJINE vG £12.50

Vegetables in a spicy sauce flavoured with raisins and nuts and served with marinated bulgur, lemon and fresh herbs.

TAGLIATELLE VERDI PRIMAVERA v £13.50

Fresh spinach tagliatelle cooked with courgettes, mushrooms, asparagus, cherry tomatoes, garlic, onion, basil and white wine.

MUSHROOM & GOATS' CHEESE RISOTTO v £14.50

Italian arborio rice infused with mixed wild mushrooms, goats cheese and red wine.

MOUSSAKA £14.95

Layers of aubergines, courgettes, potatoes, minced lamb and béchamel, baked and served with Greek salad.

TAGLIATELLE AL RAGÚ £15.95

Tagliatelle bathed in our signature slow-cooked bolognese ragú.

PECHUGA DE POLLO CON SERRANO £16.95

Chicken wrapped in parma ham, stuffed with Piquillo peppers and Manchego cheese in a creamy chorizo and n'duja sauce with baby root vegetables.

ORCHIDEE AL TARTUFO v £17.95

Orchid-shaped tortelloni filled with ricotta and wild truffle, in a creamy wild truffle mushroom sauce.

LAMB KLEFTIKO £18.50

Slow cooked lamb shank in rosemary gravy, accompanied with creamy mashed potatoes.

LINGUINE ALLO SCOGLIO £18.95

Linguine cooked with king prawns, clams, mussels, cherry tomato, garlic, white wine and chilli.

GUANCIALE ITALIANO £19.75

Braised beef cheeks, cooked in a spicy lentil sauce with red wine and tomatoes, served with grilled polenta.

FROM THE GRILL

MIDDLE EASTERN CHICKEN £16.50

Chicken marinated in paprika, cumin, sumac, cinnamon, garlic and lemon, char-grilled and served with sweet potatoes.

SIRLOIN STEAK £24.95

Himalayan salt-aged beef sirloin steak char-grilled, accompanied with hand cut chips.

FILLET STEAK £29.75

Himalayan salt-aged beef fillet steak, char-grilled and served with hand cut chips.

ADDITIONAL SAUCE £3.50

Choose from either Wild mushrooms and truffle, Peppercorn, Pizzaiola or Barolo sauce.

SIDE ORDERS AND SALADS

CHIPS vG £3.75

Hand cut chips.

SEASONAL VEGETABLES vG £4.75

Selection of vegetables of the day.

PATATE IN PADELLA v £4.95

Sautéed potatoes with rosemary and onions.

MIXED SALAD vG £5.25

Mixed leaf salad dressed with extra virgin olive oil and balsamic vinegar.

TRUFFLE FRIES v £6.00

With truffle mayo, truffle oil and Parmesan.

VERDURAS A LA PLANCHA vG £6.50

Grilled peppers, aubergines, sweet potatoes and courgettes flavoured with extra virgin olive oil and fresh basil.

GREEK SALAD v £8.50

Cucumber, tomato, Kalamata olives, onion, crumbled feta, extra virgin olive oil.

CHILDREN'S MENU £8.50

CHOOSE FROM:

PENNE NAPOLI vG

Penne pasta with tomato sauce.

PENNE AL FORMAGGIO v

Penne pasta with cheese sauce.

PENNE BOLOGNESE

Penne pasta with classic bolognese ragú.

FISH FINGERS

Breaded fish fingers.

CHICKEN GOUJONS

Breaded chicken strips.

The children's meals come with fries, salad and a complimentary scoop of ice cream. Choose from either vanilla, chocolate, strawberry, pistachio or hazelnut.

For children up to and including the age of ten.