

Cocktails

HUGO PROSECCO 7.25	PINK LADY 7.50	APEROL SPRITZ 7.50	FRENCH MARTINI 8.50	SWEET GINGER 8.50
Martini Riserva Ambrato, fresh mint, lime juice, Prosecco	Bosford rose gin, lemonade, lime juice, Prosecco	Aperol, orange, Prosecco	Finlandia vodka, Chambord, pineapple juice	Bacardi ginger rum, apple juice, fresh mint
RESERVA NEGRONI 8.95	ORANGE COLLINS 8.50	VANILLA ESPRESSO MARTINI 8.95		
Martini Riserva Rubino, Bombay Sapphire gin, Martini Riserva bitters	Beefeater gin, Cointreau liqueur, orange marmalade, soda water	Grey Goose vanilla vodka, Tia Maria coffee liqueur, freshly brewed espresso		

SHARING PLATES

LEAVES THE KITCHEN ONCE ITS READY

ITALIAN MIXED OLIVES 3.75
Marinated in garlic with sun-dried tomatoes
and herbs V, G

TOMATO & PESTO BREAD 4.95
Freshly baked flatbread topped with tomato
and pesto sauce V

GARLIC BREAD 4.75
Freshly baked flatbread brushed with garlic
and olive oil. Seasoned with fresh rosemary V

PISSALADIERE 5.95
Homemade flatbread with caramelised onions.
A choice of **anchovy or Reblochon cheese**

STARTER BREAD 4.25
Sourdough bread served with balsamic
vinegar and flavoured butter V

OVEN BAKED CAMEMBERT CHEESE 8.95
Baked with garlic and dessert wine,
served with endive, mixed nuts
and sourdough bread V, G

ANTIPASTO MISTO small/big 8.55/13.95
Selection of Prosciutto crudo, Salami, Saucisson,
Italian Capocollo, ricotta and goat's cheese,
herb and garlic spread, plum vine tomatoes and
black olives. Served with sourdough bread

ANTIPASTO VEGETARIANO small/big 7.95/12.25
Selection of grilled artichokes, bell peppers,
courgette, ricotta and goat's cheese,
herb and garlic spread, plum vine tomatoes,
black olives. Served with sourdough bread V

STARTERS

SEASONAL SOUP 6.95
Seasonal homemade soup served with warm sourdough bread

CALAMARI WITH HOMEMADE TARTARE SAUCE 6.95
Crispy breadcrumb coated squid rings with garlic and fresh parsley

BUTTERNUT SQUASH AND BRIE CHEESE ARANCINI BALLS 6.95
Filled with butternut squash and brie cheese. Served with homemade spicy mayo and rocket salad, drizzled with truffle oil V

MEDITERRANEAN TIGER PRAWNS 9.25
Whole tiger prawns cooked in white wine, chilli, garlic and butter sauce, served with sourdough bread G

SCALLOPS WITH SAUCE VIERGE 9.25
Fresh pan-seared scallops, served with crispy Prosciutto and rocket leaf salad G

SMOKED SALMON TARTARE 8.25
Oak smoked salmon mixed with crème fresh, Worcester Sauce, capers, shallot, dill and crisped sourdough bread

GOLDEN GOATS CHEESE WITH ARTICHOKE 7.25
Honey glazed goats cheese served with mixed leaf salad, artichokes, capers and shallots. Drizzled with Melange dressing V

SALAD BASED

ROQUEFORT AND CHICORY SALAD 8.95	SUPER HEALTHY GREENS 10.75	CAESAR SALAD 12.50	STEAK SALAD 15.50
Granny Smith green apple, Combalou caves aged Roquefort cheese, roasted nuts, celery, chives, pomegranate seeds and pear infused Melange dressing G	Quinoa, cooked spinach, broccoli, cauliflower, avocado, mixed nuts, chia seeds, pomegranate seeds and herb and garlic ricotta and goat's cheese	Grilled chicken breast served with green leaf salad, croutons, shaved parmesan and a homemade Caesar dressing	7oz chargrilled sirloin steak served on a bed of red and white chicory, red onion, cucumber, cherry tomatoes, mixed leaves, black olives all drizzled with Melange dressing
<i>Vegan option</i> (no cheese) 7.55	<i>Vegan option</i> (no cheese) 8.95		

FROM THE SEA

MUSSELS 7.25/13.50
Mussels cooked in white wine with garlic, shallots, cream and fresh parsley.
Large portion served with French fries G

SEA BREAM WITH ROASTED ALMONDS 13.95
Pan roasted sea bream fillet with crisped almonds, braised fennel and capers.
Served with lemon, white wine and butter sauce

WHOLE ROASTED SEA BASS 15.50
Cooked with rosemary, thyme, lemon, garlic butter and served with sautéed new potatoes G

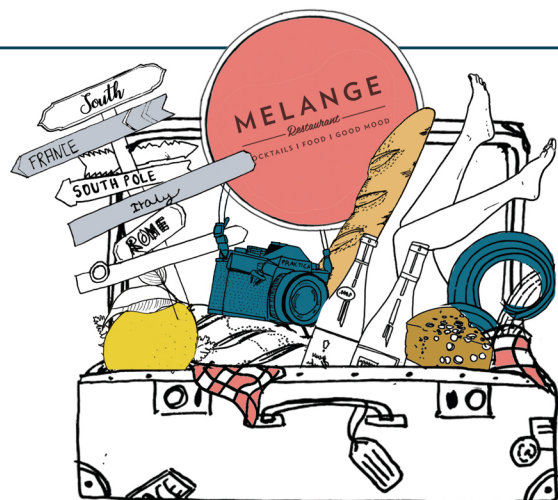
MEDITERRANEAN FISH STEW 14.95
Medley of cod, salmon, haddock, mussels, prawns, calamari, new potatoes and leeks, cooked in tomato and white wine sauce, topped with chilli garlic butter and served with toasted sourdough bread G

GRILLED TUNA STEAK WITH NICOISE SALAD 15.25
Tuna chargrilled to your taste, served with French beans, bell peppers, black olives, lettuce, red onion, cherry tomatoes, sautéed new potatoes, boiled egg and Melange dressing G

* MELANGE DRESSING – red wine vinegar, Dijon mustard, black pepper, sugar, salt, olive and vegetable oil

* SAUCE VIERGE – shallots, garlic, tarragon and champagne vinegar reduce, olive oil.

VEGAN MENU AVAILABLE ON REQUEST



Prosecco Thursday

Order three courses from
a la carte menu and receive
unlimited PROSECCO
*2 hours limit, served by glass only

PASTA & RISOTTO

BUTTERNUT SQUASH RISOTTO 12.75
Roasted butternut squash, spinach, garlic, finished with
fresh chilli and pine nuts V,G

SPINACH AND RICOTTA MEZZELUNE RAVIOLI 12.50
Served with mild French butter cherry
tomato sauce and pesto V

SEAFOOD LINGUINE 15.95
Linguine pasta cooked in white wine and tomato-basil
sauce with mussels, whole Mediterranean tiger prawns,
calamari and chilli-garlic butter

SIDE DISHES

FRENCH FRIES 3.25 | SWEET POTATO FRIES 4.50 | MIXED SALAD 3.75
 CHANTENAY GLAZED CARROTS 4.25 | TOMATO SALAD 4.95 | SAUTEED FRENCH BEANS 4.25
 GRATIN DAUPHINOIS 4.50 | ORGANIC SOURDOUGH BREAD 1.50

GRILLS & MEATS

DUCK CONFIT 14.75
Duck leg confit served with Savoy cabbage, lardons and veal jus G

POLLO CON FUNGHI 14.25
Chargrilled butterflied chicken breast and gratin dauphinois served with a creamy porcini, truffle and forest mushroom sauce G

ROASTED PORK BELLY 14.25
Pork belly poached in apple cider and roasted to crunchiness, served with creamy mashed potatoes, caramelised Granny Smith apple and veal jus G

BEEF BOURGIGNON 15.75
Slow cooked beef chunks cooked with red wine, port, celery, carrots, garlic, mushrooms and pickled baby onions. Served with creamy mashed potatoes and crispy pancetta G

STEAKS

We use prime Yorkshire Beef hung the traditional way aged for up to 28 days. Chargrilled to your taste and served with French fries.

Choose any other side instead of fries for additional 1.75

10oz RIB-EYE STEAK 19.50 10oz SIRLOIN STEAK 19.50
7oz FILLET STEAK 21.95

Choice Of Sauces

GARLIC BUTTER 1.55 Normandy butter, with garlic and parsley	PEPPERCORN SAUCE 1.75 Green peppercorns, cognac & cream	BÉARNAISE SAUCE 1.75 Tarragon, egg, shallot & butter sauce
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