

Cocktails

PINK LADY 7.50

Bosford rose gin, lemonade, lime juice, Prosecco

APEROL SPRITZ 7.50

Aperol, soda, orange, Prosecco

SWEET GINGER 8.50

Bacardi ginger rum, apple juice, fresh mint

RESERVA NEGRONI 8.95

Martini Riserva Rubino, Bombay Sapphire gin, Martini Riserva bitters

VANILLA ESPRESSO MARTINI 8.95

Grey Goose vanilla vodka, Tia Maria coffee liqueur, freshly brewed espresso

SHARING PLATES

LEAVES THE KITCHEN
ONCE IT'S READY

ITALIAN MIXED OLIVES 3.75

Marinated in garlic, with sun-dried tomatoes and herbs V, G

PISSALADIÈRE 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

SALAD BASED

SUPER HEALTHY GREENS 10.95

Quinoa, cooked spinach, broccoli, cauliflower, avocado, mixed nuts, chia, pomegranate seeds and garlic-herb, ricotta & goat's cheese spread
Vegan option (no cheese) 8.95

ROQUEFORT AND CHICORY SALAD 8.95

Granny Smith green apple, Combalou caves aged Roquefort cheese, roasted nuts, celery, chives, pomegranate seeds and pear, infused Melange dressing G
Vegan option (no cheese) 7.55

STEAK SALAD 15.50

7oz chargrilled sirloin steak served on a bed of red and white chicory, red onion, cucumber, cherry tomatoes, mixed leaves, black olives, drizzled with Melange dressing G

PASTA & RISOTTO

ASPARAGUS RISOTTO 12.50

Arborio rice cooked with white wine, fresh asparagus, spring onion, garlic, French beans and homemade pesto. Served with parmesan shavings

SPINACH AND RICOTTA MEZZELUNE RAVIOLI 12.50

Served with mild French butter cherry tomato sauce and pesto V

LINGUINE VONGOLE 15.50

Linguine pasta cooked in white wine and tomato-basil sauce with clams, whole Mediterranean tiger prawns, calamari, and chili-garlic butter

OVEN BAKED CAMEMBERT CHEESE 8.95

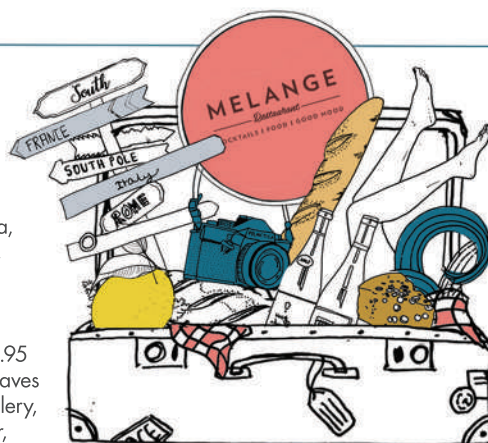
Baked with garlic and dessert wine, served with endive and mixed nuts G

ANTIPASTO MISTO small/big 8.55/13.95

Selection of Prosciutto crudo, Salami, Saucisson, Italian Capocollo, plum vine tomatoes, black olives and garlic-herb, ricotta & goat's cheese spread. Served with sourdough bread G

ANTIPASTO VEGETARIANO small/big 7.95/12.25

Selection of grilled artichokes, bell peppers, courgette, plum vine tomatoes, black olives and garlic-herb, ricotta & goat's cheese spread. Served with sourdough bread V, G



FROM THE SEA

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

CHARLOTTE FISHCAKE 12.95

Crisp crumb trio of salmon, cod and smoked, haddock, potatoes, spring onion and parsley, served with spinach and wholegrain mustard-leek sauce

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

STARTERS

CALAMARI WITH HOMEMADE TARTARE SAUCE 6.75

Crispy breadcrumb coated squid rings with garlic and fresh parsley

MEDITERRANEAN TIGER PRAWNS 9.25

Whole tiger prawns cooked in white wine, chili, garlic and butter sauce, served with sourdough bread G

TRUFFLE ARANCINI BALLS 6.95

Filled with wild mushrooms and mozzarella cheese. Served with homemade spicy mayo V

SMOKED SALMON TARTARE 8.50

Oak smoked salmon mixed with crème fresh, Worcester Sauce, capers, shallots, dill and crisped sourdough bread G

BURRATA CHEESE WITH SUMMER SALAD 8.25

Burrata cheese served with caramelized onion, tomatoes and basil oil, served with seeded crackers G

GRILLS & MEATS

DUCK BREAST WITH CHERRY LIQUEUR SAUCE 15.75

Pan roasted duck breast (served pink) with roasted sweet potatoes and griottine cherry sauce G

POLLO CON FUNGHI 14.25

Chargrilled butterflied chicken breast and gratin dauphinois served with a creamy porcini, truffle and forest mushroom sauce 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

7oz FILLET STEAK 21.95

Choice Of Sauces

PEPPERCORN SAUCE 1.75

Green peppercorns, cognac & cream

GARLIC BUTTER 1.55

Normandy butter, with garlic and parsley

SWEET TREATS

CRÈME BRULÉE 6.95

Homemade, rich vanilla custard with a crisp, caramelised top G

FINE APPLE TART 6.95

Delicious apple tart served with vanilla ice cream

GLUTEN FREE CHOCOLATE FONDANT 6.75

Served with vanilla ice cream G

ICE CREAMS & SORBETS 5.15

(choose any 2) Vanilla, Chocolate or Strawberry Citron Pressé, Fruit de la passion, Framboise G

BOMBOLONI CREMA PASTICCIERA 6.95

Italian doughnuts filled with pistachio cream, served warm with vanilla ice cream and berries

SIDE DISHES

FRENCH FRIES 3.25 | MIXED SALAD 3.75 | TOMATO SALAD 4.95 | BROCCOLI WITH GARLIC BUTTER 4.25 | SAUTÉED FRENCH BEANS 4.25 | GRATIN DAUPHINOIS 4.50 | ORGANIC SOURDOUGH BREAD 1.50

V - vegetarian; G - gluten free option available. If you have any allergies or dietary requirements please ask a member of staff. Optional 12.5% service charge will be added on bills over £25