

## Cocktails

### PINK LADY 7.75

Bosford rose gin, lemonade, lime juice, Prosecco

### APEROL SPRITZ 7.75

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

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 Melange dressing G  
*Vegan option (no cheese) 7.55*  
*Add grilled chicken 4.55*

#### 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

#### WILD MUSHROOM RISOTTO 12.95

Arborio rice cooked with white wine and wild mushrooms. Served with parmesan shaving and drizzled with truffle oil G

#### TORTELLINI WITH AUBERGINE 14.25

Fresh pasta tortellini filled with aubergine mozzarella and parmesan cheese. Served with arrabiata tomato sauces V

#### SEAFOOD LINGUINE 15.50

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

#### OVEN BAKED CAMEMBERT CHEESE 8.95

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

#### ANTIPASTO MISTO small/big 8.55/13.95

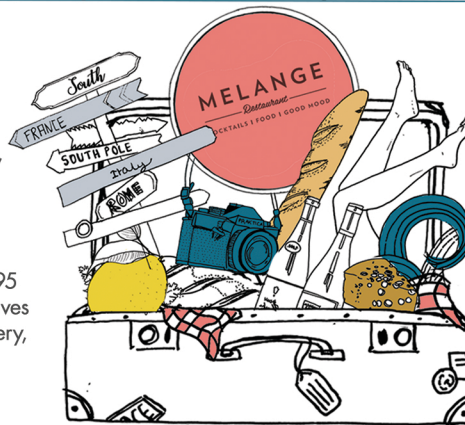
Selection of Prosciutto crudo, spicy Salami, Saucisson, Italian Capocollo, tomatoes, black olives and garlic-herb ricotta & goat's cheese spread. Served with sourdough bread G

#### ANTIPASTO VEGETARIANO small/big 7.95/12.25

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

#### STEAK TARTARE 8.95

Finely chopped raw beef fillet mixed with shallots, capers, cornichons, egg yolk, Dijon mustard and Cognac. Served with sourdough bread 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

#### MEDITERRANEAN FISH STEW 15.50

Medley of cod, salmon, haddock, mussel, prawns, calamari, new potatoes and leeks, cooked in tomato and white wine sauce, topped with chilli garlic butter and served with 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

## 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

#### BURRATA AND TRUFFLE ARANCINI BALLS 6.95

Filled with burrata and mozzarella cheese. Served with creamy Grana Padano and truffle sauce V

#### MUSSELS 6.95

Cooked with white wine, garlic, shallots, parsley, thyme and double cream G

#### SEASONAL SOUP 5.95

Seasonal soup served with warm sourdough bread

#### BURRATA CHEESE WITH CARAMELIZED BEETROOT 8.25

Burrata cheese served with caramelized heritage beetroot and seeded crackers G, V

## 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 chicken breast and gratin dauphinois served with a creamy porcini, truffle and forest mushroom sauce G

#### ROASTED PORK BELLY 15.75

Pork belly poached in apple cider, served with creamy gratin dauphinois, caramelized apple and veal jus 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 19.95 7oz FILLET STEAK 22.95

### 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 AND CAULIFLOWER WITH BUTTER 4.25 | GLAZED CARROTS 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