

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

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

SALAD BASED

WARM BUTTERNUT SQUASH SALAD 10.95
Roasted butternut squash, quinoa, spinach, mixed nuts, raisins, cranberries, pomegranate seeds and herbed goats' curd cheese G
Vegan option (no cheese) 8.95

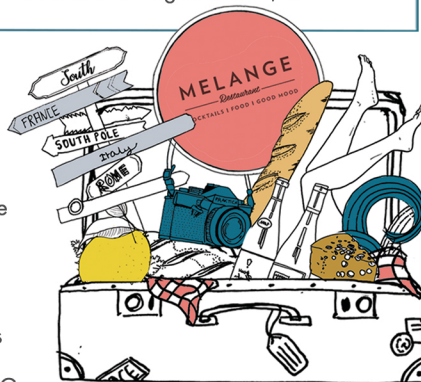
ROQUEFORT AND CHICORY SALAD 8.95
Granny Smith green apple, Combalou caves aged Roquefort cheese, roasted nuts, celery, pomegranate seeds and Melange dressing G
Vegan option (no cheese) 7.55
Add grilled chicken 4.55

PASTA & RISOTTO

WILD MUSHROOM RISOTTO 12.95
Arborio rice cooked with white wine and wild mushrooms. Served with parmesan shavings and drizzled with truffle oil G, V

TORTELLINI WITH AUBERGINE 14.25
Fresh pasta tortellini filled with aubergine mozzarella and parmesan cheese. Served with arrabbiata tomato sauce V

SEAFOOD LINGUINE 15.50
Linguine pasta cooked in white wine and tomato-basil sauce with mussels, whole Mediterranean tiger prawns, calamari, and chilli-garlic butter



FROM THE SEA

WHOLE ROASTED SEA BREAM 15.50
Cooked with peppers, olives, onions, garlic, cherry tomatoes and new potatoes. Served on a pan G

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 6.95
Crispy breadcrumb coated squid rings with garlic and fresh parsley

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

BUTTERNUT SQUASH ARANCINI BALLS 6.95
Filled with butternut squash and brie cheese. Served with homemade spicy mayo V

MOULES MARINIÈRE 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 G

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 mashed potatoes, caramelized apple and veal jus G

CHARGRILLED LAMB CHOPS 16.25
Chargrilled to your taste. Served with sweet potato mash, poached shallots and red wine demi-glace 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 21.95
7oz FILLET STEAK 24.95

Choice Of Sauces

PEPPERCORN SAUCE 1.75
Green peppercorns, cognac & cream

GARLIC BUTTER 1.55
Normandy butter, with garlic and parsley

SIDE DISHES

FRENCH FRIES 3.25
MIXED SALAD 3.70
CAULIFLOWER WITH GRUYERE CHEESE 4.95
GRATIN DAUPHINOIS 4.50
MAPLE-MUSTARD GLAZED CARROTS 4.25
SAUTEED FRENCH BEANS 4.25
ORGANIC SOURDOUGH BREAD 1.50

Sweet Treats

RUM & RAISIN CREME BRULEE 6.95
Homemade rich vanilla custard with rum infused raisins and a touch of cinnamon 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

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 to bills over £25