

SHARING PLATES

LEAVES THE KITCHEN ONCE IT'S READY

ITALIAN MIXED OLIVES 4.25

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

PISSALADIÈRE 6.25

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

ZUCCHINI FRITTI 5.95

Crispy courgette fries with lemon, served with chilli mayo V

OVEN BAKED CAMEMBERT CHEESE 9.50

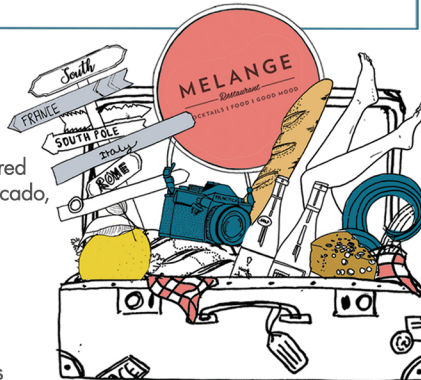
Baked with garlic and dessert wine, served with endive, celery and mixed nuts G

ANTIPASTO MISTO small/big 9.25/13.95

Selection of Serrano ham, 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 8.25/12.25
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

SUPER HEALTHY GREENS 11.75

Sautéed broccoli and cauliflower, garlic seared baby spinach, quinoa, chia seeds, fresh avocado, pomegranate seeds, mustard cress, toasted mixed nuts, garlic-herb ricotta & goat's cheese and Melange dressing V, G
Vegan option (no cheese) 9.50

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) 7.95
Add grilled chicken 4.55

PASTA & RISOTTO

ASPARAGUS AND MINT RISOTTO 12.95

Arborio rice cooked in white wine with asparagus, garlic, shallots, French beans, fresh mint, Parmesan cheese, finished with butter and lemon zest 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 G

MEDITERRANEAN FISH STEW 15.50

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 sourdough bread G

GRILLED TUNA STEAK WITH NICOISE SALAD 15.95

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 7.75

Crispy breadcrumb coated squid rings with garlic and fresh parsley

MEDITERRANEAN TIGER PRAWNS 9.50

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

WILD MUSHROOM AND TRUFFLE ARANCINI 6.95

Arborio rice balls coated with breadcrumbs filled with wild mushrooms and mozzarella cheese. Served with homemade chilli mayo V

PAN FRIED SCALLOPS 10.50

Served with sauce vierge and crispy Serrano ham

SEASONAL SOUP 6.25

Seasonal soup served with warm sourdough bread G

BURRATA AND SERRANO ASPARAGUS 9.25

Burrata cheese served with fried Serrano ham wrapped asparagus, salad cress, seeded crackers, finished with olive oil and chilli flakes G

GRILLS & MEATS

DUCK BREAST WITH CHERRY LIQUEUR SAUCE 16.50

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

POLLO CON FUNGHI 14.75

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

ROASTED PORK BELLY 16.25

Pork belly poached in apple cider, served with creamy mashed potatoes, caramelized apple and veal jus G

CHARGRILLED LAMB CHOPS 17.50

Chargrilled to your taste, served with mixed baby leaves, chicory, sun-dried tomato and shallot salsa, pomegranate seeds, mint pesto and sourdough croutons

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 22.95

7oz FILLET STEAK 25.95

7oz SIRLOIN STEAK 18.95

Choice Of Sauces

PEPPERCORN SAUCE 1.75

Green peppercorns, cognac and cream

GARLIC BUTTER 1.55

Normandy butter, with garlic and parsley

SIDE DISHES

FRENCH FRIES 3.50

MIXED SALAD 3.75

SAUTÉED BROCCOLI AND CAULIFLOWER 4.95

GRATIN DAUPHINOIS 4.50

SAUTÉED FRENCH BEANS 4.25

ORGANIC SOURDOUGH BREAD 1.50

Sweet Treats

CRÈME BRULÉE 6.95

Homemade rich vanilla custard topped with a layer of hardened caramelized sugar 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, Framboise G

BOMBOLONI 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