

## 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** 6.95  
Homemade flatbread with caramelised onions. A choice of **anchovy or Reblochon cheese**

**STARTER BREAD** 4.95  
Sourdough bread served with balsamic vinegar and flavoured butter V

**GARLIC BREAD** 5.75  
Add tomato-pesto sauce 1.50  
Add mozzarella cheese 2.25

**OVEN BAKED CAMEMBERT CHEESE** 10.95  
Baked with garlic and dessert wine, served with endive, celery and mixed nuts G

**ANTIPASTO MISTO** small/big 9.95/14.25  
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 8.95/13.25  
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** 11.95  
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 V, G  
*Vegan option (no cheese)* 9.75

**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

**BUTTERNUT SQUASH RISOTTO** 13.75  
Arborio rice cooked in white wine with roasted squash, garlic, shallots, butter, finished with Parmesan, rocket leaves, fresh chilli and pine nuts. *Vegetarian option*

**TORTELLINI WITH AUBERGINE** 15.25  
Fresh pasta tortellini filled with aubergine mozzarella and parmesan cheese. Served with white wine and arrabbiata tomato sauce V

**SEAFOOD LINGUINE** 16.25  
Linguine pasta cooked in white wine and tomato-basil sauce with mussels, whole Mediterranean tiger prawns, calamari, and chilli-garlic butter

**GNOCCHI AL GORGONZOLA** 13.50  
Potato gnocchi tricolore cooked in creamy leek and gorgonzola cheese sauce topped with prosciutto crudo

## Sweet Treats

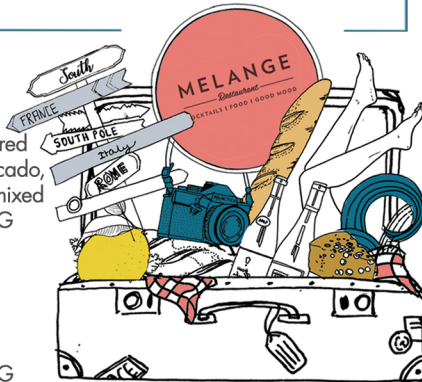
**CRÈME BRULÉE** 6.95  
Homemade rich vanilla custard topped with a layer of hardened caramelized sugar G

**FINE APPLE TART** 6.95  
Delicious apple tart served with vanilla ice cream

**CHOCOLATE FONDANT** 6.95  
Served with vanilla ice cream

**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



## FROM THE SEA

**SEA BREAM WITH ROASTED ALMONDS** 15.50  
Pan roasted sea bream fillet with crisped almonds, braised fennel and capers. Served with lemon, white wine and butter sauce

**MEDITERRANEAN FISH STEW** 16.50  
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** 17.25  
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** 7.75  
Crispy breadcrumb coated squid rings with garlic and fresh parsley

**MEDITERRANEAN TIGER PRAWNS** 9.95  
Whole tiger prawns cooked in white wine, chilli, garlic and butter sauce, served with sourdough bread G

**WILD MUSHROOM AND TRUFFLE ARANCINI** 7.25  
Arborio rice balls coated with breadcrumbs filled with wild mushrooms and mozzarella cheese. Served with homemade chilli mayo V

**CRAB MAYONNAISE** 9.75  
Crab claw meat mixed with avocado, red onion, cucumber, tarragon, served with mixed leaves, capers, Melange dressing and sourdough bread G

**SEASONAL SOUP** 6.25  
Seasonal soup served with warm sourdough bread G

**BURRATA CAPRESE** 9.50  
Burrata cheese served with balsamic caramelised onion, tomatoes and seeded crackers 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** 14.95  
Chargrilled chicken breast and gratin dauphinois served with a creamy porcini, truffle and forest mushroom sauce G

**ROASTED PORK BELLY** 16.50  
Pork belly poached in apple cider, served with creamy mashed potatoes, caramelized apple and veal jus G

**BEEF BOURGUIGNON** 16.25  
Slow cooked beef chunks cooked with red wine, port, celery, carrots, garlic, mushrooms and pickled baby onions. Served with creamy mashed potatoes and crispy prosciutto 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** 23.95

**7oz FILLET STEAK** 26.50

**7oz SIRLOIN STEAK** 19.95

## Choice Of Sauces

**PEPPERCORN SAUCE** 1.75  
Green peppercorns, cognac and cream

**FLAVORED BUTTER** 1.50  
GARLIC  
TRUFFLE  
CHILLI

**MUSHROOM SAUCE** 1.85

**TARTARE SAUCE** 1.25

## SIDE DISHES

**FRENCH FRIES** 3.50

**MIXED SALAD** 4.25

**SAUTÉED BROCCOLI AND CAULIFLOWER** 4.95

**GRATIN DAUPHINOIS** 4.50

**SAUTÉED FRENCH BEANS** 4.25

**ORGANIC SOURDOUGH BREAD** 1.50

**CREAMY MASHED POTATOES** 3.95

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