

SHARING PLATES

Leaves the kitchen once it's ready

ITALIAN MIXED OLIVES 4.75
Marinated in garlic with sun-dried tomatoes and herbs V, G

PISSALADIERE 7.25
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 mozzarella cheese 1.50

TOMATO-PESTO BREAD 6.95

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 12.75
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 V, G
Vegan option (no cheese) 10.50

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

CHICKEN CAESAR SALAD 13.95
Chargrilled butterflied chicken breast, romaine lettuce, parmesan shavings, crisped prosciutto and homemade Caesar dressing with capers and anchovies G

PASTA & RISOTTO

WILD MUSHROOM RISOTTO 15.25
Arborio rice cooked in white wine with garlic, shallots, forest mushrooms and white truffle paste. Served with rocket leaves and parmesan shavings V

TORTELLINI WITH AUBERGINE 16.15
Fresh pasta tortellini filled with aubergine, mozzarella and parmesan cheese. Served with white wine and arrabiata tomato sauce V

SEAFOOD LINGUINE 16.95
Linguine pasta cooked in white wine and tomato-basil sauce with mussels, whole Mediterranean tiger prawns, calamari, and chilli-garlic butter

GNOCCHI ARRABBIATA 13.75
Potato gnocchi tricolore cooked in arrabiata tomato and chilli sauce served with burrata cheese and truffle oil V

SIDE DISHES

FRENCH FRIES 3.50

TRUFFLE FRIES 3.95

MIXED SALAD 4.25

GRATIN DAUPHINOIS 4.50

SAUTÉED FRENCH BEANS 4.25

ORGANIC SOURDOUGH BREAD 1.75

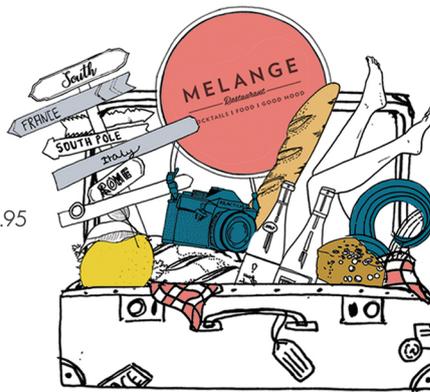
CREAMY MASHED POTATOES 3.95

SAUTÉED BROCCOLI AND CAULIFLOWER 4.95

V - vegetarian; G - gluten free option available

If you have any allergies or dietary requirements please inform a member of staff

Optional 12.5% service charge will be added to bills over £25



STARTERS

SEASONAL SOUP 6.50
Seasonal soup served with sourdough bread G

CALAMARI WITH HOMEMADE TARTARE SAUCE 8.25
Crispy breadcrumb coated squid rings with garlic and fresh parsley

MEDITERRANEAN TIGER PRAWNS 10.95
Whole tiger prawns cooked in white wine, chilli, garlic and butter sauce, served with sourdough bread G

WILD MUSHROOM AND TRUFFLE ARANCINI 7.75
Arborio rice balls coated with breadcrumbs filled with wild mushrooms and mozzarella cheese. Served with homemade chilli mayo V

BURRATA CAPRESE 10.25
Burrata cheese served with balsamic caramelised onion, tomatoes and seeded crackers G

GRILLS & MEATS

DUCK BREAST WITH CHERRY LIQUEUR SAUCE 17.50
Pan-roasted duck breast (served pink) with roasted sweet potatoes and grioitine cherry sauce G

POLLO CON FUNGHI 15.75
Chargrilled chicken breast and gratin dauphinois served with a creamy porcini, truffle and forest mushroom sauce G

ROASTED PORK BELLY 16.75
Pork belly poached in apple cider, served with creamy mashed potatoes, caramelized apple and veal jus G

BEEF BOURGUIGNON 17.25
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

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 24.95

7oz FILLET STEAK 28.25

7oz SIRLOIN STEAK 19.95

*Choice
Of Sauces*

PEPPERCORN SAUCE 1.95

MUSHROOM SAUCE 1.95

TARTARE SAUCE 1.50

FLAVORED BUTTER 1.50

GARLIC/TRUFFLE/CHILLI

STEAK & WINE CLUB

**2 7oz SIROIN STEAKS &
BOTTLE OF HOUSE WINE £45**

MONDAY - THURSDAY