

Pizza Stromboli

Home-made pizza dough stuffed and rolled.
With whipped garlic butter

GARLIC & ROSEMARY [V][VG] 5.50

FIOR DI LATTE MOZZARELLA, GARLIC
AND ROSEMARY [V] 5.75

MIALONA 'LITTLE PIGGY' 6.25

Fior di latte mozzarella, spicy Nduja,
meatballs and pepperoni

Pinchos

MIXED MEDITERRANEAN
OLIVES [V][VG][GF] 3.95

Mixed olives with a dash of extra virgin olive oil

HUMMUS OF THE DAY [V][VG] 2.95

With grilled spianata, fresh mint, pomegranate and
extra virgin olive oil

HARISSA MARINATED FRIED
HALLOUMI [V] 3.25

Harissa marinated halloumi fried in an herb panko crumb
with coriander, honey, pomegranate and harissa yoghurt

GRILLED PADRON PEPPERS [V][VG][GF] 2.95

Chargrilled with rosemary, thyme, salt
and extra virgin olive oil

SMOKED PANCETTA &
NDUJA SAUSAGE CROQUETTE 2.95

Béchalme with spicy Nduja sausage, smoky pancetta
Gran Moravia served with a garlic and paprika aioli

SARDINE PAN CON TOMATE 3.25

Grilled sardine fillets on garlic rubbed spianata with
fresh tomato and basil

To Start

GAMBAS PIL PIL 9.95

Skillet cooked king prawns with garlic, chilli, shallots,
smoked paprika, parsley and grilled spianata

BAKED BRUSCHETTA [V] 6.95

Roasted red peppers, cherry tomatoes and fior di latte
mozzarella baked on garlic spianata, with fresh pesto,
rocket and lemon

KALAMARI 8.95

Baby squid lightly fried in an oregano and thyme seasoned
flour, with black olives, rocket, tzatziki and lemon

SMOKED PANCETTA &
NDUJA SAUSAGE CROQUETTES 7.25

Béchalme with spicy Nduja sausage, smoky pancetta
Gran Moravia served with a garlic and paprika aioli

From the Sea

PAN ROASTED RED SNAPPER [GF] 20.95

Sapphire and cherry tomatoes, garlic butter sautéed
king prawns and lemon zest

SEARED TUNA STEAK [GF] 21.95

Lightly seared on our chargrill with a pickled fennel and
blood orange salad, fresh pesto, charred blood orange
and lime dressing

[V] VEGETARIAN [VG] VEGAN
[GF] GLUTEN FREE

Our dishes may contain nuts or nut traces. For all allergen
information please scan the QR code. All prices are in GBP and
include VAT at the current rate. A 10% discretionary service
charge will be added to your bill for parties of 6 or more.



Sunday Lunch

**IN THE MEDITERRANEAN SUNDAYS
ARE ALL ABOUT THE FAMILY COMING
TOGETHER AND ENJOYING DELICIOUS
FOOD, TO CELEBRATE THIS WE SERVE
OUR ROASTS ON A SHARING BOARD
WITH PLENTY FOR EVERYONE**

**All our Sunday offerings are served with
crispy, thyme infused roasted potatoes,
truffle cauliflower cheese, honey glazed carrots,
tarragon Yorkshire puddings,
apricot stuffing and red wine gravy**

**Served on a carving board
made to share**

MATURED PRIME SIRLOIN OF BEEF A SUNDAY CLASSIC

**Roasted with whole cloves of garlic,
fresh rosemary and thyme, served pink**

£19.95 PER PERSON

ROAST PORCHETTA AN AUTHENTIC ITALIAN TRADITION PORK ROLLED AND INFUSED WITH HERBS

£18.95 PER PERSON

ROASTED ON THE BONE CHICKEN BREAST DELICIOUS

£17.95 PER PERSON

Something Sweet

LIMONCELLO PANNA COTTA 7.25

Limoncello, lemon zest, fresh mint
and citrus biscotti

SALTED CARAMEL &
CHOCOLATE TORTE [V] 7.95

Salted caramel ice cream and
a dark chocolate sauce

LOUCKOMADIES [V] 7.95

Lightly fried Greek doughnuts rolled in
cinnamon and Biscoff crumb with a
Lotus Biscoff dip

From the Land

HALLOUMI SOUVLAKI [V] 16.95

Marinated chunks of halloumi, grilled and served
with warm flat breads, Greek salad, tzatziki and lemon

MOROCCAN LAMB SHANK TAJINE [GF] 21.95

6-hour slow cooked lamb shank in an authentic blend of
Moroccan spices with mint and pomegranate pearl cous
cous and a rich apricot and sweet potato stew. Harissa
yoghurt and fresh mint

PAN SEARED BREAST OF DUCK [GF] 19.95

Honey glazed baked fig, truffle, thyme and Gran Moravia
dauphinoise and a honey and black olive reduction

FILET MIGNON 31.95

8oz filet mignon seared in a cast iron skillet with
thyme and garlic. Truffle and parmesan pomme purée,
caramelised white onion and rich red wine jus

Pasta

SPAGHETTI CARBONARA 12.95

Spaghetti in a traditional carbonara sauce with egg
yolks, smoked pancetta, Gran Moravia and cracked
black pepper. Topped with strips of crispy pancetta

LINGUINI PESTO [V] 12.95

ADD CHICKEN 2.00

Cherry tomatoes, tenderstem broccoli, fresh pesto,
toasted pine kernels and shaved Gran Moravia

SMOKED HADDOCK LINGUINI 15.95

Poached smoked haddock in a white wine and cream
sauce with garlic, sweet garden peas, fresh tarragon and
a lightly poached egg

GNOCCHI CON SALSICCIA [GF] 15.95

Potato gnocchi, Italian sausage, roasted garlic
mushrooms and toasted fennel seeds in a rich cream
sauce with shaved Gran Moravia

Stone Baked Pizza

MARGHERITA [V] 11.50

Fior di latte mozzarella, napolitana sauce, fresh basil,
and extra virgin olive oil

FUNGHI [V] 14.95

Fior di latte mozzarella, roasted chestnut mushrooms,
fresh thyme on a creamy truffle and mascarpone base.
Rocket, truffle oil and porcini salt

MIALONA 'LITTLE PIGGY' 15.50

Fior di latte mozzarella, napolitana sauce, pepperoni,
Nduja salame, meatballs, prosciutto crudo and basil

DUCK L'ORANGE 15.95

Fior di latte mozzarella, napolitana sauce, orange glazed
confit duck, caramelized onions, goat's cheese, rocket,
truffle honey and orange zest

On the Side

TRUFFLE POMME PURÉE [V][GF] 4.95

ROCKET & GRAN MORAVIA SALAD [V][GF] 4.25

SKIN ON FRIES 4.25

PATATAS BRAVAS [V] 4.95

TRUFFLE AND GRAN MORAVIA

SKIN ON FRIES [V] 4.95

COURGETTE FRITTI [V] 4.25

TENDERSTEM BROCCOLI [V][VG] 4.25

GREEK SALAD [V][GF] 4.25