

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 flat bread, 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

SARDINE PAN CON TOMATE 3.25

Grilled sardine fillets on sour dough with fresh tomato and basil

To Start

APPLEWOOD SMOKED SCALLOPS
WITH HONEY GLAZED BELLY

PORK *Served smoking tableside* [GF] 12.95

Pan seared king scallops with 6-hour slow roasted
belly pork, apple purée and pancetta crisps

BAKED BRUSCHETTA [V] 6.95

Roasted red peppers, cherry tomatoes and fior di latte
mozzarella baked on grilled sour dough, 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

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

FOR SHARING FRITTO MISTO 24.95

Lightly fried in a oregano and thyme seasoned flour

King prawns, sardine fillets, whitebait, kalamari, grilled
langoustines and courgette fritti. Garlic and paprika aioli,
chopped parsley and lemon

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 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. Spiced
harissa yogurt 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 13.25

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 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 sausage, 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] 4.50

GREEK SALAD [V][GF] 4.25

Champagne and Sparkling

CHAMPAGNE

TAITTINGER BRUT, CHAMPAGNE, France [V][VG] <i>Aromas of brioche with fragrances of peach, white flowers and vanilla pod</i>	65.00
VEUVE CLICQUOT BRUT, CHAMPAGNE, France [V][VG] <i>Slight sweetness and clean acidity, integrated notes of melon, nuts and orange blossom</i>	79.95
BELLE EPOQUE PERRIER JOUËT, CHAMPAGNE, France <i>An exceptional combination of freshness and finesse with distinctive notes of white fruit & flowers</i>	185.00

ROSÉ CHAMPAGNE

TAITTINGER ROSÉ, CHAMPAGNE, France [V][VG] <i>Balance of crisp acidity and notes of wild raspberry, cherry and blackcurrant</i>	77.00
LAURENT-PERRIER ROSÉ, CHAMPAGNE, France [V][VG] <i>Intensely fruity flavours of fresh strawberries, raspberries and wild cherries. Long clean finish</i>	95.00
BELLE EPOQUE ROSÉ PERRIER JOUËT, CHAMPAGNE, France <i>Beautiful luminous hue with hints of flint stone, blood orange and subtle red berry flavours, exceedingly long finish</i>	275.00

SPARKLING WINE

VILLA CONCHI BRUT SELECCION, CAVA, Catalunya, Spain [V][VG] <i>A Gold Medal winning refreshingly elegant Cava made in the Champagne method</i>	28.95
BOTTEGA POETI, PROSECCO, Veneto, Italy [V][VG] <i>Apple, citrus and peach on the nose with delicate floral acacia and wisteria notes on the palate</i>	29.95
BOTTEGA POETI ROSÈ, PROSECCO, Veneto, Italy [V][VG] <i>Rich fruitiness with hints of apple peach citrus and wild strawberry</i>	32.95

White Wine

ITALIAN

VERMENTINO, PASSO SARDO, Sardinia [V][VG] <i>This light and bright wine is bursting with fruit and floral aromas with crisp acidity</i>	25.00
PINOT GRIGIO, BOTTEGA, Veneto [V][VG] <i>Light and dry with floral and citrus notes that lead to minerality on the finish</i>	27.50
FALANGHINA, TENUTA DEL PORCONERO, Campania [V][VG] <i>Notes of dried herbs along with citrus and stone fruit flavours</i>	29.50
GAVI DI GAVI, ENRICO SERAFINO, Piedmont [V][VG] <i>Lees aged for a richer mouthfeel with citrus aromas with an abundance of minerality on the palate</i>	39.00

FRENCH

CHARDONNAY, BARNABE, Languedoc-Roussillon [V][VG] <i>Green apple and vanilla on the nose, well balanced on the palate with creamy notes on the finish</i>	25.95
PICPOUL DE PINET, PETIT RONDE, Languedoc-Roussillon [V][VG] <i>Herbal and citrus aromas with pleasant traits of acacia and hawthorn blossom</i>	28.50
SAUVIGNON BLANC, JOSEPH MELLOTT DESTINEA, Loire Valley [V][VG] <i>Referred to in France as a "petite Sancerre", Zesty and zippy with a hint of passionfruit</i>	29.95
VIIGNIER, LE VERSANT, Languedoc-Roussillon [V][VG] <i>Intense apricot, peach and rose flavours, with hints of ginger. Smooth and fruity finish</i>	30.00
POUILLY-FUME, DOMAINE JEAN-CLAUDE CHATELAIN, Loire Valley [V][VG] <i>Elegant and mineral-led with flavours of gooseberry, honeydew melon and lime with synonymous gun smoke notes</i>	47.00
CHABLIS 1ER CRU, VIGNERONS DE CHABLIS, Burgundy <i>A steely wine with pronounced acidity. A buttery palate, notes of pineapple green apple and vanilla</i>	63.50

SPANISH

AIREN, AYRUM, Castilla [V] <i>Peachy and incredibly soft with notes of lychee and pineapple</i>	20.50
RIOJA VIURA, BODEGAS CORRAL, Rioja [V][VG] <i>Crisp and zesty white rioja with flavours of grapefruit, tarragon and lime peel</i>	25.50
ALBARINO, PACO & LOLA LOLO TREE, Rias Baixas [V] <i>Aromatic notes of green apple and lemon peel, hints of flesh plum. Refreshing and balanced on the palate</i>	38.00

GREEK

RETSINA, TSANTALI, Halkidiki <i>Bright pale-yellow colour with light golden hues. The nose is vibrant with aromas of citrus, pear, and apple, as well as elegant fresh pine resin. Mouth-watering with a dry and refreshing palate</i>	29.00
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Red Wine

ITALIAN

SHIRAZ, SOLSTICE, Campania [V][VG] <i>A Shiraz with some new world style to it, quite light-bodied with hedgerow fruit and pepper notes</i>	20.50
NERO D, AVOLA, ALLUMEA ORGANIC, Sicily [V][VG] <i>The vines are an average of 25 years old. Certified organic and suitable for vegans; wines are unoaked, fruit forward and easy drinking</i>	25.50
MERLOT, BOTTEGA, Veneto [V][VG] <i>Dark fruit flavours such as blackcurrant and bramble with velvety tannins</i>	26.50
FIOREBELLA, ROSSO APPASSIMENTO, Veneto [V][VG] <i>Intense ruby-red with a bouquet of cherry, dried fruit and chocolate. Full-bodied and round with a spiciness and lingering finish</i>	29.50
PRIMITIVO, FEUDI SALENTINI 125, Puglia <i>Oak aged red with an elegant, intense aroma. Notes of ripe plum, cherry jam, tobacco leaf and cocoa followed by notes of white pepper spice</i>	33.00
CHIANTI CLASSICO RISERVA, VICCHIAMAGGIO, Toscana [V][VG] <i>Perfumed and elegant wine with notes of chocolate strawberries and candied cherry. Soft and silky with a long finish</i>	46.00
AMARONE DELLA VALPOLICELLA CLASSICO, BOLLA, Veneto <i>A complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish</i>	72.00
GAJA CA'MARCANDA 'PROMIS', Tuscany <i>This super Tuscan wine opens with aromas of violet and wild rose which transcends into more earthy notes on the pallet with an abundance of mulberry and wild strawberry</i>	78.00

FRENCH

CABERNET SAUVIGNON, SON EXCELLENCE, Languedoc-Roussillon [V][VG] <i>Blackcurrant and bramble fruit aromas with a light hint of green pepper, smooth and fruity with a hint of spice and seasoning</i>	23.00
CAHORS MALBEC, CHÂTEAU LABRANDE, Nouvelle Aquitaine [V][VG] <i>Intense fruit flavours of raspberry, blackcurrant and blackberry with a full fruity palate and soft tannins</i>	30.00
PINOT NOIR, REBELLION ORGANIC, Languedoc-Roussillon [V][VG] <i>The nose shows blackberry and other hedgerow fruits, the palate is fruity with balanced notes of caramel and liquorice</i>	34.00
SAINT-EMILION GRAND CRU, CHÂTEAU DES BARDES, Bordeaux <i>Rich fruit aromas, juicy with sweet tannins back by soft touches of vanilla from time spent in oak</i>	65.00
POMEROL, BY CLINET, Bordeaux <i>This terrific Merlot from Bordeaux displays aromas of forest fruits, liquorice, and bergamot. Notes of oriental spice and plum bring intensity to the finish</i>	83.00

SPANISH

RIOJA CRIANZA, DON JACOBO, Rioja [V][VG] <i>Ruby red with a medium intensity, notes of red fruit and vanilla with silky tannins, medium body, sweet, spicy and has a long finish</i>	29.95
RIBERA DEL DUERO, ROLLAND & GALARRETA, Castillia [V][VG] <i>An overlooked Spanish gem. Full bodied and concentrated with aromas of cinnamon, lavender, and black cherry with a smooth textured fleshy palate</i>	45.00

LEBANESE

CHATEAU MUSAR HOCHAR, Bekaa Valley [V][VG] <i>Aromas of tobacco, cigar box and chocolate a with spicy red and black fruits with a sweet and savoury spice finish</i>	59.00
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Rosé Wine

ITALY

ZINFANDEL ROSATO, VITA, Puglia [V][VG] <i>Medium dry and deliciously fruity with subtle red berry flavours</i>	23.00
PINOT GRIGIO ROSATO, PARINI, Veneto <i>Coppery-pink colour, delicate and fruity bouquet, soft and fresh on the palate</i>	25.50

FRENCH

CÔTES DE PROVENCE ROSÉ, CHÂTEAU DES FERRAGES, Provence [V][VG] <i>An elegant and bright subtle rosé, with aromas of strawberry, grapefruit, citrus and peach</i>	37.50
CHATEAU D'ESCLANS WHISPERING ANGEL, Provence [V][VG] <i>Flavours of redcurrant, dried flowers and spices, with a subtle herbal quality and a firm finish</i>	53.00