

Artezzan Breads

Served warm with whipped garlic butter

SUNDRIED TOMATO AND
ROSEMARY [V][VG] 4.95

'NDUJA AND SAGE 5.95

Pinchos

MIXED MEDITERRANEAN
OLIVES With extra virgin olive oil [V][VG][GF] 3.95

GRILLED CHORIZO [GF] 3.35
With honey, paprika, sumac and feta

SMOKED HADDOCK ARANCINI 3.25
With mint, sweet peas, lemon and dill mayonnaise

HARISSA MARINATED HALLOUMI [V] 3.35
Fried in a herb crumb, honey glazed, harissa yoghurt,
pomegranate and fresh coriander

MUSHROOM BRUSCHETTA [V] 3.25
Garlic and rosemary roasted chestnut mushrooms on
grilled sourdough with tarragon and a Gran Moravia crisp

To Start

SMOKED HADDOCK ARANCINI 8.25
With mint, sweet peas, lemon and dill mayonnaise

SMOKED SCALLOPS WITH HONEY
GLAZED BELLY PORK 13.25 *Served smoking tableside*
6-hour slow cooked honey glazed pork belly, apple
purée and crispy pancetta

BAKED BRUSCHETTA [V] 7.25
Roasted red peppers, cherry tomatoes, Fior di Latte
mozzarella, rocket and fresh pesto

PANCETTA AND 'NDUJA
CROQUETTES 7.95
Hand rolled, béchamel croquettes with
Gran Moravia and paprika aioli

ARTEZZAN HOUMOUS [V][VG] 6.25
Moroccan inspired houmous with warm flat bread,
pomegranate, coriander, mint smoked paprika
and extra virgin olive oil

From the Land

LAMB SHANK TAJINE 22.95
6-hour slow cooked lamb shank in an authentic blend of
Moroccan spices, with mint and pomegranate pearl couscous,
apricot and sweet potato stew, candied pine kernels

PAN ROASTED BREAST
OF DUCK [GF] 20.95
Gran Moravia and thyme potato dauphinoise, honey
glazed, baked fig and a honey and black olive reduction

'TERRA ET MER' 226g sirloin steak 27.95
Garlic sautéed king prawns and a bisque, white wine
cream sauce with rosemary salted French fries

From the Garden

HALLOUMI SOUVLAKI [V] 18.25
Marinated chunks of halloumi, baked and served with
warm flat breads, Greek salad, tzatziki and lemon

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

PANNA COTTA 7.95

Limoncello panna cotta with lemon zest,
fresh mint and lemon cannoli

SALTED CARAMEL & CHOCOLATE TORTE [V] 7.95

Rich dark chocolate sauce and Nicholls of
Parkgate salted caramel ice cream

LOUCKOMADIES 7.95

Lightly fried Greek doughnuts rolled in
cinnamon sugar and a biscuit crumb with your
choice of dipping sauce:

Lotus biscoff [V][VG]

Dark chocolate [V]

Mixed berry compote [V][VG]

From the Sea

BATTERED FILLET OF HAKE 17.95

Estrella Damm and paprika infused batter.

Patatas bravas, fresh lime, paprika aioli and grilled
padrón peppers

RED SNAPPER FILLET [GF] 20.95

Pan roasted with garlic butter king prawns, sautéed
sapphire and cherry tomatoes. Lime and lemon dressing

Pasta and Gnocchi

ARTEZZAN CARBONARA 14.95

Our twist on a traditional Roman dish. Fresh linguini with
egg yolks, smoked pancetta and Gran Moravia cheese

GNOCCHI AL FORNO [V] 13.95
ADD CHICKEN 2.00

Fresh basil pesto, sundried tomatoes, tenderstem
broccoli, fine beans and Gran Moravia cheese,
baked and finished with rocket

ORECCHIETTE CALABRESE 15.95

Orecchiette pasta with spicy 'Nduja, roasted chicken,
red chilli, garlic, basil, sundried tomatoes and
mascarpone in a rich tomato sauce

SMOKED HADDOCK LINGUINI 15.95

In a creamy white wine sauce with fresh tarragon,
sweet garden peas, topped with a soft poached egg

Neapolitan Style Pizza

MARGHERITA [V] 11.95

Fior di Latte, Neapolitana sauce, basil,
extra virgin olive oil and a touch of rosemary salt

VEGANO [V][VG] 14.95

Vegan mozzarella, roasted butternut squash, tenderstem
broccoli, red chilli, sundried tomatoes, rocket and balsamic

SERRANO 15.95

Chorizo, roasted red peppers, serrano ham, paprika,
charred padrón peppers and a cracked egg

LA RUSTIQUE 15.95

Camembert, bacon, red onion, crème fraîche,
fresh spinach and crispy pancetta

On the Side

SKIN ON FRIES [V][VG] 4.25

TRUFFLE AND GRAN MORAVIA
SKIN ON FRIES [V] 4.95

WHOLEGRAIN MUSTARD
MASHED POTATO 4.25

MIXED GREENS [V][VG] 4.95

COURGETTE FRITTI [V] 4.95

COUSCOUS SALAD 4.25

GREEK SALAD [V][GF] 4.25

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

CHORIZO AND MIXED
BEAN CASSOULET [GF] 4.95

GRAN MORAVIA AND
THYME POTATO
DAUPHINOISE [V][GF] 4.95



Champagne and Sparkling

CHAMPAGNE

TAITTINGER BRUT, CHAMPAGNE, France [V][VG]	67.00
<i>Aromas of brioche with fragrances of peach, white flowers and vanilla pod</i>	
VEUVE CLICQUOT BRUT, CHAMPAGNE, France [V][VG]	82.00
<i>Slight sweetness and clean acidity, integrated notes of melon, nuts and orange blossom</i>	
BELLE EPOQUE PERRIER JOUËT, CHAMPAGNE, France	195.00
<i>An exceptional combination of freshness and finesse with distinctive notes of white fruit & flowers</i>	

ROSÉ CHAMPAGNE

TAITTINGER ROSÉ, CHAMPAGNE, France [V][VG]	79.00
<i>Balance of crisp acidity and notes of wild raspberry, cherry and blackcurrant</i>	
LAURENT-PERRIER ROSÉ, CHAMPAGNE, France [V][VG]	97.50
<i>Intensely fruity flavours of fresh strawberries, raspberries and wild cherries. Long clean finish</i>	
BELLE EPOQUE ROSÉ PERRIER JOUËT, CHAMPAGNE, France	285.00
<i>Beautiful luminous hue with hints of flint stone, blood orange and subtle red berry flavours, exceedingly long finish</i>	

SPARKLING WINE

VILLA CONCHI BRUT SELECCION, CAVA, Catalunya, Spain [V][VG]	30.00
<i>A Gold Medal winning refreshingly elegant Cava made in the Champagne method</i>	
BOTTEGA POETI, PROSECCO, Veneto, Italy [V][VG]	33.00
<i>Apple, citrus and peach on the nose with delicate floral acacia and wisteria notes on the palate</i>	
BOTTEGA POETI ROSÈ, PROSECCO, Veneto, Italy [V][VG]	33.00
<i>Rich fruitiness with hints of apple peach citrus and wild strawberry</i>	

White Wine

ITALIAN

VERMENTINO, PASSO SARDO, Sardinia [V][VG]	25.75
<i>This light and bright wine is bursting with fruit and floral aromas with crisp acidity</i>	
PINOT GRIGIO, BOTTEGA, Veneto [V][VG]	28.50
<i>Light and dry with floral and citrus notes that lead to minerality on the finish</i>	
GRECO DI TUFO, ROCCA DEL DRAGONE, TRE FIORI, Campania [V][VG]	31.00
<i>A bouquet of almond and honeysuckle with refreshing minerality and hints of grapefruit</i>	
GAVI DI GAVI, ENRICO SERAFINO, Piedmont [V][VG]	40.95
<i>Lees aged for a richer mouthfeel with citrus aromas with an abundance of minerality on the palate</i>	

FRENCH

CHARDONNAY, BARNABE, Languedoc-Roussillon [V][VG]	26.50
<i>Green apple and vanilla on the nose, well balanced on the palate with creamy notes on the finish</i>	
PICPOUL DE PINET, PETIT RONDE, Languedoc-Roussillon [V][VG]	29.50
<i>Herbal and citrus aromas with pleasant traits of acacia and hawthorn blossom</i>	
SAUVIGNON BLANC, JOSEPH MELLOTT DESTINEA, Loire Valley [V][VG]	31.25
<i>Referred to in France as a "petite Sancerre", Zesty and zippy with a hint of passionfruit</i>	
VIOGNIER, LE VERSANT, Languedoc-Roussillon [V][VG]	31.00
<i>Intense apricot, peach and rose flavours, with hints of ginger. Smooth and fruity finish</i>	
POUILLY-FUME, DOMAINE JEAN-CLAUDE CHATELAIN, Loire Valley [V][VG]	49.00
<i>Elegant and mineral-led with flavours of gooseberry, honeydew melon and lime with synonymous gun smoke notes</i>	
CHABLIS 1ER CRU, VIGNERONS DE CHABLIS, Burgundy	67.00
<i>A steely wine with pronounced acidity. A buttery palate, notes of pineapple green apple and vanilla</i>	

SPANISH

AIREN BLANCO, AYRUM, Castilla [V]	21.00
<i>Peachy and incredibly soft with notes of lychee and pineapple</i>	
RIOJA VIURA, BODEGAS CORRAL, Rioja [V][VG]	26.75
<i>Crisp and zesty white rioja with flavours of grapefruit, tarragon and lime peel</i>	
ALBARINO, PACO & LOLA LOLO TREE, Rias Baixas [V]	38.00
<i>Aromatic notes of green apple and lemon peel, hints of flesh plum. Refreshing and balanced on the palate</i>	

PORTUGAL

VINHO VERDE, ESPORAO BICO AMARELO, Minho	29.00
<i>Exuberant citrus and tropical aromas with a creamy texture that leaves a long, lingering and refreshing finish</i>	

Red Wine

ITALIAN

SHIRAZ, SOLSTICE, Campania [V][VG]	21.00
<i>A Shiraz with some new world style to it, quite light-bodied with hedgerow fruit and pepper notes</i>	
NERO D, AVOLA, ALLUMEA ORGANIC, Sicily [V][VG]	25.00
<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>	
MERLOT, BOTTEGA, Veneto [V][VG]	27.50
<i>Dark fruit flavours such as blackcurrant and bramble with velvety tannins</i>	
FIOREBELLA, ROSSO APPASSIMENTO, Veneto [V][VG]	31.00
<i>Intense ruby-red with a bouquet of cherry, dried fruit and chocolate. Full-bodied and round with a spiciness and lingering finish</i>	
PRIMITIVO, FEUDI SALENTINI 125, Puglia	33.00
<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>	
CHIANTI CLASSICO RISERVA, VICCHIAMAGGIO, Toscana [V][VG]	46.00
<i>Perfumed and elegant wine with notes of chocolate strawberries and candied cherry. Soft and silky with a long finish</i>	
AMARONE DELLA VALPOLICELLA CLASSICO, BOLLA, Veneto	75.00
<i>A complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish</i>	

FRENCH

CABERNET SAUVIGNON, SON EXCELLENCE, Languedoc-Roussillon [V][VG]	24.00
<i>Blackcurrant and bramble fruit aromas with a light hint of green pepper, smooth and fruity with a hint of spice and seasoning</i>	
CAHORS MALBEC, CHÂTEAU LABRANDE, Nouvelle Aquitaine [V][VG]	31.25
<i>Intense fruit flavours of raspberry, blackcurrant and blackberry with a full fruity palate and soft tannins</i>	
PINOT NOIR, REBELLION ORGANIC, Languedoc-Roussillon [V][VG]	35.50
<i>The nose shows blackberry and other hedgerow fruits, the palate is fruity with balanced notes of caramel and liquorice</i>	
SAINT-EMILION GRAND CRU, CHÂTEAU DES BARDES, Bordeaux	65.00
<i>Rich fruit aromas, juicy with sweet tannins back by soft touches of vanilla from time spent in oak</i>	

SPANISH

RIOJA CRIANZA, DON JACOBO, Rioja [V][VG]	29.95
<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>	
RIBERA DEL DUERO, ROLLAND & GALARRETA, Castilia [V][VG]	47.00
<i>An overlooked Spanish gem. Full bodied and concentrated with aromas of cinnamon, lavender, and black cherry with a smooth textured fleshy palate</i>	

LEBANESE

CHATEAU MUSAR HOCHAR, Bekaa Valley [V][VG]	61.00
<i>Aromas of tobacco, cigar box and chocolate a with spicy red and black fruits with a sweet and savoury spice finish</i>	

Rosé Wine

ITALY

ZINFANDEL ROSATO, VITA, Puglia [V][VG]	23.50
<i>Medium dry and deliciously fruity with subtle red berry flavours</i>	
PINOT GRIGIO ROSATO, PARINI, Veneto	26.00
<i>Coppery-pink colour, delicate and fruity bouquet, soft and fresh on the palate</i>	

FRENCH

COTEAUX VAROIS, REFLET, ESTANDON, Provence [V][VG]	36.00
<i>Notes of citrus, and pink grapefruit flesh. Silky and smooth on the palate with balance</i>	
CHATEAU D'ESCLANS WHISPERING ANGEL, Provence [V][VG]	55.00
<i>Flavours of redcurrant, dried flowers and spices, with a subtle herbal quality and a firm finish</i>	

[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.

