

Lunch Menu

FROM 'SIESTA' TO 'RIPOSO', LUNCH IN THE MEDITERRANEAN IS CONSIDERED A NECESSARY BREAK IN THE DAY TO RELAX, UNWIND AND REFRESH.

Enjoy 2 pinchos and a main course
£19.50

Pinchos

CHOOSE 2

PADRON PEPPERS [V] [VG]

Charred with agave nectar and ras el hanout seasoning

GRILLED HALLOUMI [V] [GF]

Halloumi with pomegranate molasses, pomegranate seeds, mint and harissa yoghurt

GRILLED CHISTORRA [GF]

A chorizo from the Aragon region of Spain. Black pudding crumb, honey and thyme

BELLY PORK

6-hour slow cooked and honey glazed. 'Nduja, red pepper purée and toasted fennel seeds

GREEK LAMB MEATBALLS

With tzatziki, fresh mint and sumac

CHICHARRONES

Pork crackling with red chilli and rosemary salt

ARANCINI [V]

Goat's cheese and roasted red pepper arancini in a herb panko crumb. Basil aioli and fresh basil

MOROCCAN SPICED CHICKEN WINGS

In a spicy chermoula marinade with coriander, fresh red chilli and candied seeds

BLACK PUDDING BONBON

Sage & onion sauce and fried sage

MEDITERRANEAN OLIVES [V] [VG] [GF]

With extra virgin olive oil

TEMPURA CAULIFLOWER [V]

Paprika batter with spiced tomato sauce and coriander

WHITEBAIT

Breaded whitebait with lime & tarragon mayonnaise and fresh lime

BEEF AND PORK RAGU CROQUETTE

Hand-rolled, bechamel croquette with Gran Moravia cheese and horseradish aioli

SUN-DRIED TOMATOES & FETA [V]

Fresh basil and extra virgin olive oil

Main Course

CHOOSE 1

Pasta

ARTEZZAN CARBONARA

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

SUN-DRIED TOMATO AND HARISSA PESTO TAGLIATELLE [V] [VG]

Tagliatelle pasta in a sun-dried tomato and harissa pesto. Roasted red peppers, sun-dried tomatoes, sugar snaps, cavolo nero, toasted pine nuts, rocket and shaved Gran Moravia cheese

From the Land

CHICKEN SOUVLAKI

Chicken breast in a traditional marinade with Greek salad, feta, warm flat breads, tzatziki and lemon

MOROCCAN INSPIRED BISTRO RUMP

Chargrilled bistro rump with Moroccan chermoula marinade, ras el hanout seasoned skin on fries, pomegranate, coriander, mint and harissa yoghurt **(+£3)**

CHICKEN AND GUANCIALE CAESAR SALAD

Baby gem lettuce, crispy guanciale and shaved Gran Moravia cheese in a creamy Caesar dressing with a breaded chicken Milanese and pancetta crisps

From the Sea

SWORDFISH STEAK [GF]

Chargrilled swordfish steak with a sautéed king prawn tagliatelle in a tomato and lobster bisque sauce, basil oil and charred red pepper purée **(+£2)**

BATTERED FILLET OF HAKE

Menabrea and paprika infused batter. Patatas bravas, paprika aioli, grilled padrón peppers, fresh lime and coriander

Neapolitan Style Pizza

MARGHERITA [V]

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

PEPPERONI

Fior di Latte, Neapolitana sauce and pepperoni, basil and a touch of rosemary salt

VEGANO [V] [VG]

Tomato and red pepper purée base, vegan mozzarella, roasted butternut squash, toasted pine kernels, rocket and tomato & harissa pesto

[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.