

Hand-Stretched Breads

MOROCCAN INSPIRED HUMMUS [V] 7.25

Hand-stretched flat bread with Moroccan spiced hummus, pomegranate seeds, coriander and fresh mint

GREEK MEZE [V] 8.95

Hand-stretched flat bread seasoned with oregano salt, taramasalata, hummus, mixed Mediterranean olives, tzatziki and extra virgin olive oil

Pinchos

MIXED MARINATED OLIVES [V][VG] 3.95

With extra virgin olive oil

GRILLED HALLOUMI [V][GF] 3.35

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

ARANCINI [V] 3.35

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

CHISTORRA CHORIZO 3.35

A chorizo from the Aragon region of Spain.

Black pudding crumb, honey and thyme

WHITEBAIT 3.35

Breaded whitebait with a lime & tarragon mayonnaise and fresh lime

To Start

ARANCINI [V] 7.95

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

APPLEWOOD SMOKED KING SCALLOPS 13.95

6-hour slow cooked, honey glazed pork belly, charred red pepper purée, 'Nduja, crispy samphire and pancetta crisp

SLOW-COOKED BEEF AND PORK RAGU CROQUETTES 8.25

Hand-rolled bechamel croquette with Gran Moravia cheese and Dijon aioli

MOULES MARINIÈRE 8.50

Fresh mussels steamed in white wine and served in a garlic cream sauce, with fresh lemon and focaccia

From the Sea

BATTERED HAKE 19.95

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

MONKFISH BOUILLABAISSE [GF] 24.95

Pan roasted fillet of monkfish in a classic bouillabaisse with calamari, mussels, red peppers, roasted new potatoes and fennel

From the Garden

ARTEZZAN CHICKEN & GUANCIALE CAESAR SALAD 16.25

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

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

MEDITERRANEAN VEGETABLE TART

Topped with creamy Greek feta. Served with a chicory, fennel and orange salad and a citrus dressing. Make Vegan served without feta £17.95 PER PERSON

Something Sweet

CHOCOLATE & SALTED CARAMEL TORTE [V] 8.95

Panna cotta ice cream, a rich chocolate sauce and chocolate tuille

TRADITIONAL GREEK LOUKOUMADES [V] 7.95

Lightly fried Greek doughnuts in cinnamon sugar, honey and candied pine kernels with Greek yogurt and honey dip

Also available with Lotus Biscoff dipping sauce

AMARENA CHERRY PANNA COTTA [V] 8.25

Amarena cherries, cherry syrup, dark chocolate biscuit or honeycomb crumb

TRIO OF ICE CREAM [V]

Nicholls of Parkgate 7.95

Panna cotta, strawberry, salted caramel, honeycomb, chocolate. Served in a meringue with raspberries and mint

From the Land

LAMB SHANK TAJINE 23.95

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, mint, coriander and harissa yogurt

HONEY ROASTED

BREAST OF DUCK [GF] 21.95

Honey glazed figs, Gran Moravia cheese & thyme potato dauphinoise and a red wine & Amarena cherry reduction

GREEK SOUVLAKI CHICKEN FILLET OR HALLOUMI 18.95

In a traditional marinade with Greek salad, feta, warm, traditional pita, tzatziki and lemon

8OZ MOROCCAN INSPIRED BISTRO RUMP 23.95

Marinated in traditional Moroccan chermoula marinade, ras el hanout seasoned skin on fries, pomegranate, coriander, mint and harissa yoghurt

Pasta

SPAGHETTI CARBONARA 15.95

A classic Roman dish. Spaghetti with egg yolks, guanciale, and Gran Moravia cheese, topped with guanciale crisps

GNOCCHI FUNGHI AL FORNO [V] 16.95

Baked gnocchi with sautéed forest mushrooms in a creamy, white wine sauce, mascarpone and Gran Moravia cheese, tarragon, porcini dust and truffle oil

LOBSTER AND KING PRAWN TAGLIATELLE 25.95

Lobster and garlic butter sautéed king prawns in a rich tomato and lobster bisque sauce with sun-dried tomatoes and tarragon

Neapolitan Style Pizza

MARGHERITA [V] 11.95

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

PEPPERONI 13.95

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

VEGANO [V][VG] 15.95

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

CARBONARA 14.95

A cheesy carbonara base, egg marbling and guanciale topped with Gran Moravia cheese and pancetta crisps

THE GREEK 14.95

Spiced lamb meatballs, red onion, mint, coriander and tzatziki

On the Side

SKIN ON FRIES [V][VG] 4.95

TRUFFLED SKIN ON FRIES [V] 4.95

WHOLEGRAIN MUSTARD MASHED POTATO 4.95

MIXED SEASONAL GREENS [V][VG][GF] 4.95

PATATAS BRAVAS [V] 4.95

GREEK SALAD [V][GF] 4.95

TRUFFLED CAULIFLOWER CHEESE [V] 4.95

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