

Lunch

ENJOY 2 PINCHOS OR A STARTER AND A MAIN COURSE 19.95

Pinchos CHOOSE 2

WHITEBAIT

Breaded whitebait with a lime and tarragon mayonnaise

PATATAS PAVE [V]

Dauphinoise potato, smoked garlic aioli, hand grated Gran Moravia, sage crisp

LAMB KOFTA

Harissa yoghurt, sumac and fresh mint

GRILLED HALLOUMI [V][NGI]

Harissa yoghurt, pomegranate molasses, pomegranate seeds and coriander

BELLY PORK

6 hour slow cooked & honey glazed. Spiced pear purée, crispy pancetta and fried sage

PADRON PEPPERS [V][VG][NGI]

Padron peppers, agave nectar and ras el hanout seasoning

Starters CHOOSE 1

ROMESCO HOUMOUS [V][VG]

Hand-stretched flat bread, with houmous, romesco, toasted pine kernels, fresh coriander and extra virgin olive oil

GAMBAS & CHORIZO PIL PIL

Skillet cooked king prawns & chorizo, paprika, shallots, red chilli and garlic with toasted sourdough

MOROCCAN SPICED CHICKEN WINGS [NGI]

In a spiced chermoula marinade, coriander & fresh chilli, served with apple & celeriac remoulade and fresh rocket

Mains CHOOSE 1

PANUOZZO

A delicious Italian sandwich made from pizza dough and baked in our pizza oven. Served with mixed salad

ITALIAN PANUOZZO

Prosciutto, salami Milano, fior di latte, rocket and cherry tomatoes

MOROCCAN PANUOZZO [V]

Falafel, Moroccan inspired houmous, gem lettuce, harissa yoghurt, fresh mint and pomegranate seeds

SPANISH PANUOZZO

Manchego, grilled chicken, chorizo, romesco and rocket

ARTEZZAN CARBONARA

Our twist on a traditional Roman dish. Spaghetti with egg yolks, smoked pancetta, parmesan and pancetta crisps

GNOCCHI SALSICCE

Baked gnocchi with Dave Joinson's award winning Italian pork sausage, wild mushrooms, creamy white wine sauce topped with Gran Moravia and rocket

VEGAN PRIMAVERA [VG]

Casarecce bronze cut pasta, kale, honey glazed carrots & sugar snap peas in a creamy sauce, topped with toasted pine kernels and rocket

GREEK CHICKEN SOUVLAKI

Marinated in a traditional marinade, with Greek salad, feta, warm traditional corn pita, tzatziki and lemon

8oz MOROCCAN BISTRO RUMP

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

CHICKEN & SMOKED PANCETTA CAESAR SALAD

Baby gem lettuce, smoked pancetta & shaved Gran Moravia in a creamy Caesar dressing with a grilled chicken fillet and pancetta crisp

BATTERED COD

Damm Lemon and paprika infused batter. Patatas bravas, citrus aioli, padron peppers, grilled fresh lemon and coriander

[V] VEGETARIAN [VG] VEGAN [NGI] NON-GLUTEN CONTAINING INGREDIENTS Please ensure that you inform a member of our team of any allergy, intolerance or dietary requirement. A discretionary service charge will be added to your bill for parties of 6 or more.

Wine by the Glass

WE HAVE CHOSEN THE BEST THE MED HAS TO OFFER

PROSECCO & CHAMPAGNE BY THE GLASS

	125ML
CASTELLBLANC BRUT, <i>Cava, Spain</i>	7.10
BOTTEGA POETI, PROSECCO, Brut, <i>Italy</i> [V][VG]	8.00
TAITTINGER, CHAMPAGNE, Brut, <i>France</i> [V][VG]	16.00

ROSÉ PROSECCO & CHAMPAGNE

	125ML
BOTTEGA POETI ROSÉ, PROSECCO, <i>Italy</i> [V][VG]	7.90

WHITE WINE BY THE GLASS

	175ML	250ML
VERDEJO BLANCO, LA VIVIENDA, <i>Spain</i>	6.85	8.75
TREBBIANO DI ROMAGNA, LE COSTE, <i>Italy</i> [V][VG]	7.00	9.20
CHARDONNAY, BARNABE, <i>France</i> [V][VG]	7.40	9.80
RIOJA VIURA, BODEGAS CORRAL, RIOJA, <i>Italy</i> [V][VG]	7.95	10.60
PINOT GRIGIO, BOTTEGA, <i>Italy</i> [V][VG]	8.30	10.85
SAUVIGNON BLANC, JOSEPH MELLOTT DESTINÉA, <i>France</i> [V][VG]	9.00	12.00

RED WINE BY THE GLASS

	175ML	250ML
SHIRAZ, SOLSTICE, <i>Italy</i> [V][VG]	6.85	8.75
CABERNET SAUVIGNON, SON EXCELLENCE, <i>France</i> [V][VG]	7.30	9.70
MERLOT, BOTTEGA, <i>Italy</i> [V][VG]	8.30	11.00
RIOJA VENDIMIA, DON JACOBO, <i>Spain</i> [V][VG]	8.90	11.80
PRIMITIVO, FEUDI SALENTINI 125, <i>Italy</i>	9.25	12.10
CAHORS MALBEC, CHÂTEAU LABRANDE, <i>France</i> [V][VG]	9.40	12.55

ROSÉ WINE BY THE GLASS

	175ML	250ML
ZINFANDEL ROSATO, VITA, <i>Italy</i> [V][VG]	6.85	8.90
PINOT GRIGIO ROSATO, PARINI, <i>Italy</i>	7.45	9.95
PROVENCE ROSÉ, REFLET, <i>France</i>	10.50	13.90