

While You Decide

- MIXED MARINATED OLIVES [V][VG][GF] 4.50
- GARLIC & ROSEMARY PIZZETTE[V]6.95
Served with a choice of whipped tomato & garlic butter or basil & pine kernel butter
- FIOR DI LATTE PIZZETTE [V] 7.95
Served with a choice of whipped tomato & garlic butter or basil & pine kernel butter
- GOATS CHEESE & BALSAMIC SHALLOT [V]8.25
Served with a choice of whipped tomato & garlic butter or basil & pine kernel butter
- ROMESCO HOUMOUS [V][VG] 7.95
Hand-stretched flat bread, with houmous, romesco, toasted pine kernels, fresh coriander and extra virgin olive oil
- GREEK MEZE [V]10.95
Hand-stretched flat bread seasoned with oregano salt, served with marinated olives, houmous, whipped feta, tzatziki and extra virgin olive oil

Pinchos

- BELLY PORK 3.95
6 hour slow cooked & honey glazed. Spiced pear purée, crispy pancetta and fried sage
- BABY CHORIZO [NGI] 4.25
A chorizo from the Castilla & León region of Spain with honey and romesco
- LAMB KOFTA 4.25
Harissa yoghurt, sumac and fresh mint
- PADRON PEPPERS [V][VG][NGI] 3.95
Padron peppers, agave nectar and ras el hanout seasoning
- GRILLED HALLOUMI [V][NGI] 3.95
Harissa yoghurt, pomegranate molasses, pomegranate seeds and coriander
- PATATAS PAVE [V] 3.95
Dauphinoise potato, smoked garlic aioli, hand shaved Gran Moravia, sage crisp

To Start

- SPINACH & RICOTTA ARANCINI [V]9.25
Coated in a crunchy polenta crumb, served with whipped ricotta cheese and basil oil.
- SPICED FALAFEL [V][VG][NGI] 9.25
Houmous, romesco, pomegranate, coriander, mint
- APPLEWOOD SMOKED KING SCALLOPS 16.50
XXL scallops, 6 hour slow cooked pork belly, celeriac puree, truffle oilm pancetta crisp and fried sage.
Served smoking tableside
- JAMON CROQUETTES 9.95
Hand rolled béchamel croquettes with honey roasted jamon, Gran Moravia, pancetta crisp and wholegrain aioli.
- GAMBAS& CHORIZO PIL PIL11.95
Skillet cooked king prawns, N'Duja, paprika and shallots. Toasted sourdough.

[V] VEGETARIAN [VG] VEGAN [NGI]NON-GLUTENCONTAININGINGREDIENTS

From The Garden

- MEZZE SALAD [VG]
Falafel, Houmous, Moroccan cous cous, butternut squash, flatbread.
- CHICKEN & SMOKED PANCETTA CAESAR SALAD 17.25
Baby gem lettuce, smoked pancetta & shaved Gran Moravia in a creamy Caesar dressing with a

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 please let your server know if you would like your roast plated.

All our Sunday offerings are served with polenta and herb roasted potatoes, braised red cabbage, agave roasted orange infused carrots, sage and onion stuffing, tarragon Yorkshire pudding and red wine gravy

PRIME BEEF TOPSIDE 22.95 PER PERSON

PORCHETTA 22.95 PER PERSON

HALF CHICKEN 22.95 PER PERSON

MEDITERRANEAN VEGETABLE TAJINE 19.95 PER PERSON

TRUFFLE CAULIFLOWER CHEESE 6.25

PIGS IN BLANKETS 6.25

SEASONAL GREENS 5.95

POMME PUREE 5.25

ROAST POTATOES 4.95

On the Side

- SKIN ON FRIES [V][VG] 4.95
Seasoned with rosemary salt
- TRUFFLED SKIN ON FRIES 5.75
Truffle and Gran Moravia
- PATATAS BRAVAS [V]] 5.95
Fried potato with a rich tomato sauce, citrus aioli and chilli oil
- GREEK DAKOS SALAD [V][NGI] 5.75
Cherry tomatoes, black olives, red onion, feta, garlic and rosemary croutons, fresh oregano and olive oil.

From the Land

- 8OZ mOROCCAN BISTRO RUMP 28.95
marinated in a chermoula marinade, ras-el-hanout seasoned skin on fries, pomegranate, coriander, mint and harissa yogurt.
- LAMB TAGINE 33.95
8-hour slow cooked spiced lamb shank tagine, Moroccan cous cous, butternut squash and apricot stew, pomegranate seeds, fresh coriander and mint leaves.

From the Sea

- BATTERED COD 19.95
Damm Lemon and paprika infused batter Patatas bravas, citrus aioli, padron peppers, grilled fresh lemon and coriander
- LA CHAUDREE FRANCAISE 29.95
Hearty traditional fish chowder. King prawns, queenie scallops, coley, new potatoes. Served with saffron aioli and crusty baguette.

Pasta

- ARTEZZAN CARBONARA 17.25
Our twist on a traditional Roman dish. Spaghetti with egg yolks, smoked pancetta, parmesan and pancetta crisps
- CHICKEN PRIMAVERA 17.95
Casarecce bronze cut pasta, garlic and rosemary roasted chicken, kale, honey glazed carrots & sugar snap peas in a creamy sauce, topped with toasted pine kernels and rocket
Also available as vegetarian or vegan [V][VG]
- FRUTTI DI MARE 25.95
King prawns, queenie scallops and clams in a rich lobster bisque tomato spaghetti.

Neapolitan Style Pizza

- MARGHERITA [V]13.95
Fior di latte, Neapolitana sauce, fresh basil, extra virgin olive oil and a touch of rosemary salt
- DIABLO 17.95
Sliced pepperoni, sliced chorizo, fresh chilli and a drizzle of hot honey
- ROMANO [V][VG]16.95
Romesco, courgette, roasted butternut squash, red onion, rocket and toasted pumpkin seeds.
- THE G O A T [V][VG]17.95
Roasted red pepper, balsamic shallot, goats cheese, rocket and toasted pine kernels



Please ensure that you inform a member of our team of any allergy, intolerance or dietary requirement. Please scan the QR code above for information referring to allergens that are identified as the 14 common allergies. All our dishes, including vegetarian and Vegan products are prepared in a multi-ingredient kitchen environment therefore we cannot guarantee that any food item prepared is completely free from traces of allergens or intolerance ingredients due to risk of cross contamination. We are unable to recommend any of our dishes as Gluten Free due to our pizza section being open to the restaurant. All dishes with non-gluten containing ingredients are highlighted throughout the menu however prevention of cross-contamination cannot be guaranteed. Fish, poultry and shellfish dishes may contain bones and / or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu. A discretionary service charge will be added to your bill for parties of 6 or more.