

## While You Decide

**GARLIC & ROSEMARY PIZZETTE** [V] 6.95  
Garlic and Rosemary oil, served with tomato and basil whipped butter.

**FIOR DI LATTE PIZZETTE** [V] 7.95

Garlic and rosemary oil and mozzarella. Served with tomato and basil whipped butter.

**MARINARA PIZZETTE** [V] 7.95

Tomato and basil sauce, torn basil. Served with tomato and basil whipped 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

**CHISTORRA** [NGI] 5.25

Honey marinated sliced baby chorizo served with romesco and paprika.

**PADRON PEPPERS** [V] [VG] [NGI] 4.55

Padron peppers, agave nectar and ras el hanout seasoning.

**GRILLED HALLOUMI** [V] [NGI] 4.55

Harissa yoghurt, pomegranate molasses, pomegranate seeds and coriander.

**ANCHOAS CICCHETTI** 4.95

Marinated anchovies in lemon and olive oil on croute with moroccan spiced yoghurt.

**MEDITERRANEAN ANTIPASTI** [V] [VG] [NGI] 4.95

Grilled courgette, aubergine, artichoke and sun dried tomatoes.

**MIXED MARINATED OLIVES** [V] [VG] [NGI] 5.25

*May contain stones.*

**WHIPPED FETA** [V] 5.95

Honey, chilli flakes, pomegranate, mint and music bread.

## To Start

**LAMB ARANCINI** 9.95

Braised lamb, polenta corrinader crumb, served with a Moroccan spiced yoghurt..

**SPICED FALAFEL** [V] [VG] [NGI] 9.25

Houmous, romesco, pomegranate, coriander, mint

**APPLEWOOD SMOKED PORK BELLY**

**AND SCALLOPS** [NGI] 16.50

6-hour slow cooked honey glazed pork belly. King Scallops, Sage and Pancetta crisp.

-Served Smoked tableside-

**MUSHROOM CROQUETTES** [V] 9.95

Hand rolled Bechamel croquettes with Gran Moravia,

**GAMBAS & CHISTORRA PIL PIL** 11.95

Skillet cooked king prawns, chistora, paprika, shallots, with toasted sourdough

*Available Non-Gluten Containing speak to your server.*

[V] VEGETARIAN [NGI] VEGAN

[NGI] NON-GLUTEN CONTAINING INGREDIENTS

## From The Garden

**MEZZE SALAD** [NGI] 16.95

Falafel, houmous, Moroccan couscous, sun dried tomatoes, pomegranate, Greek flat bread.

**CHICKEN & SMOKED**

**PANCETTA CAESAR SALAD** 17.25

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

**HALLOUMI SOUVLAKI** [V] 21.95

Marinated in herbs and lemon and grilled. Greek salad, feta, warm traditional corn pita, 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 herb roasted potatoes, braised red cabbage, agave roasted orange carrots, sauteed spring veg, sage and onion stuffing, tarragon Yorkshire pudding and gravy**

**PRIME BEEF JOINT**  
23.95 PER PERSON

**PORK BELLY** 22.95  
PER PERSON

**CHICKEN SUPREME**  
22.95 PER PERSON

**MEDITERRANEAN  
VEGETABLE TAJINE**  
19.95 PER PERSON

**TRUFFLE CAULIFLOWER  
CHEESE** [V] [NGI] 6.25

**PIGS IN BLANKETS** [NGI] 6.25

**CREAMED LEEKS** [V] [NGI] 5.95

**TENDERSTEM BROCCOLI** [V] [VG] [NGI] 5.25

**ROAST POTATOES** [V] [VG] [NGI] 4.95

## On the Side

**SKIN ON FRIES** [V] [VG] [NGI] 4.95

Seasoned with rosemary salt

**TRUFFLED SKIN ON FRIES** [NGI] 5.75

Truffle and Gran Moravia

**GREEK DAKOS SALAD** [V] 5.75

Cherry tomatoes, black olives, red onion, feta, garlic and rosemary croutons, fresh oregano and olive oil.

**COUS COUS** [V] [VG] 5.75

jewelled cous cous, pomegranate, mint and coriander.

## From the Land

**SOZ MORROCCAN RUMP** [NGI] 31.95

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

**CONFIT DUCK LEG** [NGI] 36.95

Confit duck leg, fondant potatoes, mushroom scallops, mushroom marsala jus

## From the Sea

**BATTERED COD** 19.95

Damm Lemon and paprika infused batter

Patatas bravas, citrus aioli, padron peppers, grilled fresh lemon and coriander

**SEAFOOD ESTOFADO** 19.95

Spanish seafood stew, lobster bisque, King prawns, queenie scallops, mussels, new potatoes, samphire and tarragon Served with warm ciabatta roll, tomato and basil butte.

## Pasta

**ARTEZZAN CARBONARA** 17.25

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

**SALMON RITTANGOLI** 19.95

Salmon and mascapone parcels, in a white wine and creamy dill sauce. Fresh peas and lemon pearls.

**ARABIATTA RIGATONI** [V] [VG] 16.95

Slow cooked cherry tomato and chilli ragu, shallots and parsley.

ADD CHICKEN £2.50

ADD PANCETTA £2.50

**KING PRAWN LINGUINI** 16.95

Butter sauteed King Prawns and Courgette ribbons in a lemon and garlic oil.

## Neapolitan Style Pizza

**MARGHERITA** [V] 15.95

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.

**CAPRICCIOSA** [V] [VG] 16.95

Black olives, mushrooms, artichoke, courgette, vegan N'Duja, ripped basil.

**CHICKEN ROMESCO** 17.95

Roasted chicken, goats cheese, rocket, pine kernels, romesco base.

**QUATTRO FORMAGGI** [V] 17.95

Gorgonzola DOP, Fior di Latte, goat's cheese, shaved Gran Moravia, rocket, truffle oil.



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 allergens. 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.