



BREAD +	Sourdough bread , extra virgin olive oil and sea salt (VG)	5.0
ANTIPASTI	Olives , mix of Nocerella and Kalamata olives (VG, GF)	5.0
	Padron peppers , and sea salt (VG, GF)	6.0
	Baked Brie with roasted garlic and truffle honey	8.5
	Garlic pizza bread , with mozzarella	8.0
	Burrata , heritage tomatoes, golden beets and balsamic vinegar (V, GF)	10.0
	Mushroom arancini , porcini, truffle mayonnaise and parmesan	9.0
	Roasted cauliflower , tahini, fried kale, hazelnut and apricot-harissa salsa (VG, GF, CN)	8.5
	Salmon tartar , with smashed avocado in a soy dressing	12.0
	Harissa prawns , marinated and baked in our oven (GF)	10.5
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PASTA	Spaghetti pomodoro , fresh tomato sauce and basil (V)	13.0
	Truffle carbonara , smoky guanciale bacon, truffle, egg yolk and black pepper	17.0
	Spaghetti Bolognese , slow cooked aged beef ragu with tomato, rosemary and parmesan	16.5
	Penne Picante , sliced grilled chicken, baby spinach in a mild harissa and cream sauce	16.5
	Pesto Orecchiette , 'little ears' pasta, asparagus, sliced courgette, basil pesto, burrata and parmesan (V)	16.0
	Seafood linguine , calamari, mussels and king prawns in a creamy fish bisque sauce	17.0
PIZZA	Margherita , organic tomato, basil and fiore di latte (V)	13.0
	Prosciutto , Parma ham, rocket, organic tomato, parmesan and fiore di latte	17.0
	Tuscan sausage , spicy nduja salami, smoked chilli, rapini leaf, organic tomato and fiore di latte	18.0
	Pepperoni , sliced pepperoni, organic tomato and fiore di latte	16.0
	4 Seasons , ham, pepperoni, mushroom, artichoke, organic tomato and fiore di latte	16.0
	Funghi , mixed wild mushrooms, organic tomato, and fiore di latte (V)	14.5
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MAINS	Butterflied sea bass , roasted with capers, fennel and tenderstem broccoli (GF)	21.0
	Chargrilled salmon , provencal vegetables and cauliflower pureé (GF)	22.0
	Tiger Prawns in a lemon, chilli and garlic butter sauce baked in our oven	18.0
	Classic cheeseburger , cheddar, tomato, gem lettuce, house sauce, pickles and fries	16.0
	Ribeye Steak, 28 day aged , 10oz, served with peppercorn sauce and either fries or house salad	25.5
	Sirloin steak tagliata , 10oz, chargrilled and sliced with rocket, cherry tomatoes and parmesan (GF)	24.0
	Chicken Milanese , breadcrumbed chicken breast with fries, house salad or spaghetti pomodoro	17.5
	Mushroom risotto , selection of mushrooms, pine nuts and parmesan (VO, CN)	17.0
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SALADS	Cobb salad , chicken, avocado, corn, cherry tomatoes, soft egg and chopped baby gem (GF)	17.0
	Greek Salad , marinated feta, roasted red pepper, cherry tomatoes, cucumber and black olives (V, GF)	15.0
	Grilled Chicken Caesar salad , cos, croutons, anchovies and ceasar dressing	16.0
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SIDES	Fries (VG, GF) Sweet potato fries (VG, GF) Truffle and Parmesan potatoes (VO)	5.0
	Mediterranean vegetables (VG, GF) Mixed salad (VG, GF)	6.0

A discretionary 12.5% service charge will be added to your bill. In case of allergies or dietary requirements please speak to your waiter.

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (CN) Contains nuts,
(VO) Vegetarian option, (VGO) Vegan option

WINE

WHITE WINES

	 125 ml	 175 ml	 Bottle
Pinot Grigio, Mezzacorona , Italy, 2022	9.0	11.5	32.0
Chenin Blanc, Niel Joubert , South Africa, 2023			28.0
Airén/Verdejo, Soñadora (Organic) , Spain, 2022	8.0	11.0	30.0
Chablis 1er Cru Fourchaume, Brocard , France, 2021			79.0
Albariño, Serra da Estrela , Spain, 2022			40.0
Picpoul de Pinet St Clair , Luvignac, France, 2022	9.0	12.0	33.0
Sauvignon Blanc, NZ, Featherdrop , New Zealand, 2022	9.5	12.5	35.0

RED WINES

Merlot, Mezzacorona , Italy, 2021			28.0
Nero d'Avola Montalto (Organic) , Italy, 2021	8.0	11.0	30.0
Malbec, Norton Finca La Colonia , Argentina, 2022			33.0
Côtes-du-Rhône, Ferraton , France, 2021	9.0	12.0	35.0
Rosso di Montalcino , Pian delle Vigne, Antinori	9.7	12.7	43.0
Pèppoli Chianti Classico, Antinori , Italy, 2021			47.0
Pinot Noir, Matetic (Organic) , Chile, 2020			38.0
Rioja Reserva, Conde Valdemar , Spain, 2015	11.5	16.0	45.0
Tignanello, Antinori , Italy, 2019			180.0

ROSE WINES

Whispering Angel, Côtes de Provence Rosé , France, 2022			49.0
Calafuria, Tormaresca , Italy, 2022	10.5	14.0	39.0
Domaine Coste Rosé , France, 2022			28.0

CHAMPAGNE & SPARKLING

Prosecco Extra Dry, Serena 1881 , Italy	8.0		36.0
Prosecco Rosé, Serena 1881 , Italy, 2022			36.0
Crémant de Bourgogne, Brut Reserve Marsigny , France	11.0		50.0
Everflyht Brut , Great Britain			50
Laurent-Perrier La Cuvée , France			88

BEER & CIDER

Peroni 330ml/660ml	5.45/7.0
Moretti draught half/pint	4.50/7.0
Guinness draught half/pint	5.7/8.0
Estrella draught half/pint	4.50/7.0
Asahi 330ml	5.5
Tiger 330ml	5.5
Grolsch 450ml	6.0
Alhambra 330ml	5.5
Peroni Non Alcoholic	5.0

SOFT DRINKS

Coca Cola	4.25
Diet Coke	4.25
Coke Zero	4.25
San Pellegrino orange	4.25
San Pellegrino lemon	4.25
Mineral Water 750ml	4.0
Orange Juice	4.5
Apple Juice	4.5

COFFEES AND TEAS

Espresso	3.35
Double Espresso	3.75
Macchiato	3.75
Flat White	3.75
Café Latte	3.75
Cappuccino	3.75
Americano	3.45
Mocha	3.75
Selection of teas	3.25

COCKTAILS

Aperol Spritz	10.0	Classic Mojito	10.0
Classic Margarita	10.0	Pornstar Martini	10.0
Hugo Spritz	10.0	Espresso Martini	10.0
Peach Belini	9.0	Negroni	10.0
Passion Fruit Belini	9.0		
Sex on Beach	10.0		

MOCKTAILS

Virgin Mary	6.0
Fruit Cooler	6.0
Passion Fruit Crush	6.0



DESSERTS MENU

Tiramisu
(V) **8.0**

Salted caramel
crème brûlée (V, GF) **8.0**

Lemon Tart
with raspberry
coulis **7.0**

Sticky toffee pudding
dark toffee sauce, vanilla
ice cream **8.0**

Affogato Madagascan
vanilla ice cream with a shot
of espresso **7.0**

Pecan pie
with vanilla ice cream (VGO) **7.0**

Ice cream | Vanilla, Chocolate,
Strawberry, Salted caramel
per scoop **2.8**

Lemon Sorbet
per scoop (VG)
2.8

HOT DRINKS

Coffee

Espresso **3.35**
Double Espresso **3.75**
Macchiato **3.75**
Flat White **3.75**
Café Latte **3.75**
Cappuccino **3.75**
Americano **3.45**
Mocha **3.75**

Tea

English breakfast **3.25**
Chamomile **3.25**
Earl grey **3.25**
Peppermint **3.25**
Fresh mint **3.25**
Cardamon and chai **3.25**
Ginger & lemon grass **3.25**

Hot chocolate, 4.5

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