



BREAD +	Sourdough bread , extra virgin olive oil and sea salt (VG)	5.0
ANTIPASTI	Olives , mix of Nocellara 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 harissa salsa (VGO, GF, CN)	8.5
	Salmon tartare with smashed avocado in a soy dressing (GF)	12.0
	Harissa prawns , marinated in apricot harissa and baked in our oven (GFO)	10.5
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PASTA	Spaghetti pomodoro , fresh tomato sauce topped with buffalo mozzarella and basil (V)	13.0
	Truffle carbonara , smoky guanciale, truffle, egg yolk, black pepper and parmesan	17.0
	Spaghetti Bolognese , slow cooked beef ragu with tomato and parmesan	16.5
	Penne piccante , sliced grilled chicken, baby spinach in a mild harissa and cream sauce	16.5
	Pesto orecchiette , 'little ears' pasta, asparagus, sliced courgette, peas, basil pesto, burrata and parmesan (VO)	16.0
	Seafood linguine , calamari, mussels and king prawns in a creamy fish bisque sauce	17.0
PIZZA	Margherita , San Marzano organic tomato, basil and fiore di latte (V)	13.0
	Prosciutto , Parma ham, rocket, parmesan, San Marzano organic tomato and fiore di latte	17.0
	Tuscan sausage , spicy nduja salami, smoked chilli, rapini leaf, San Marzano organic tomato and fiore di latte	18.0
	Pepperoni , sliced pepperoni, San Marzano organic tomato and fiore di latte	16.0
	4 Seasons , ham, pepperoni, mushroom, artichoke, San Marzano organic tomato and fiore di latte	16.0
	Funghi , selection of mushrooms, San Marzano organic tomato and fiore di latte (V)	14.5
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MAINS	Butterflied sea bass , roasted with capers, french beans, tenderstem broccoli and samphire (GF)	21.0
	Chargrilled salmon , provençal vegetables and cauliflower purée (GF)	22.0
	Tiger prawns , baked in our oven in a lemon, chilli and garlic sauce	18.0
	Classic cheeseburger , cheddar, tomato, gem lettuce, house sauce, pickles and fries	16.0
	Sirloin steak tagliata, 28 day aged , 10oz, served with rocket, cherry tomatoes and parmesan (GF)	24.0
	Ribeye steak, 28 day aged , 12oz, served with fries, salad and peppercorn sauce (GFO)	29.0
	Chicken Milanese , breadcrumbed chicken breast with either 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 peppers, heritage tomatoes, cucumber, red onion and black olives (V, GF)	15.0
	Grilled Chicken Caesar salad , baby gem lettuce, croutons, anchovies, parmesan and caesar 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, (GFO) Gluten Free option

WINE

WHITE WINES

	 175 ml	 250 ml	 Bottle
Pinot Grigio, Mezzacorona , Italy, 2022	9.0	11.5	32.0
Chenin Blanc, Niel Joubert , South Africa, 2023	7.5	10.5	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	9.0	12.0	33.0
Côtes-du-Rhône, Ferraton , France, 2021	9.0	12.0	35.0
Rosso di Montalcino , Pian delle Vigne, Antinori	11.5	16.0	45.0
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	7.5	10.5	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

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 Bellini	9.0	Negroni	10.0
Passion Fruit Bellini	9.0		
Sex on the Beach	10.0		

BEER & CIDER

Peroni 330ml/660ml	5.45/7.0
Peroni draught half/pint	4.50/7.0
Peroni Non Alcoholic	5.0
Moretti draught half/pint	4.50/7.0
Guinness draught pint	7.0
Guinness draught 0.0% pint	7.0
Estrella draught half/pint	4.50/7.0
Asahi 330ml	5.5
Tiger 330ml	5.5
Alhambra 330ml	5.5
Corona 330ml	5.3
Corona 0% 330ml	5.2
Cornish Orchards cider half/pint	3.0/5.6

SOFT DRINKS

Coca Cola	4.25
Diet Coke	4.25
Coke Zero	4.25
Sprite Zero	4.25
San Pellegrino orange	4.25
San Pellegrino lemon	4.25
Mineral Water 750ml	4.0
Fresh orange juice	5.0
Apple Juice	4.5
J20 Orange & Passion fruit	4.25
J20 Apple & Raspberry	4.25

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

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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