



FOOD ALLERGIES

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

STARTERS

Bread basket	£4.00
Homemade bread, olive oil, balsamic	
Hummus	£5.00
Homemade hummus and pitta bread	
Olives	£5.50
Marinated olives, feta cheese, oregano	
Garlic bread tomato sauce	£7.50
Garlic bread cheese	£8.00
Garlic bread rosemary, sea salt	£6.50
Garlic bread Bruschetta	£8.50
Bruschetta	£6.00
Tomatoes, red onion, basil, rocket, balsamic glaze	

Antipasti	£22.00
Selection of cheese, cured meats, pitta bread, pickles, olives, tomatoes	
Calamari Fritti	£10.50
Deep fried baby squid, saffron garlic mayo	
Meatballs	£9.00
Rich slow cooked tomato sauce, toast.	
Pork Ribs	£12.00
Slow cooked pork ribs in a homemade Fizz sauce	
Grilled Halloumi	£6.00
Grilled halloumi cheese, served with rocket & balsamic	
Garlic mushroom	£7.00
Mushrooms, cream, white wine, toast	

Padron peppers	£7.00
Pan fried peppers, sea salt.	
Seafood sautee	£13.00
Squid, mussels, clams, spicy tomato sauce, toast	
King prawns	£10.50
Pan fried prawns, chilli, garlic, fish bisque, butter sauce, toast	
Chorizo	£8.50
Slow cooked chorizo, red onion, brandy, red wine, touch of tomato sauce	
Soup of the day	£6.50
Served with toast	

MAINS

Chicken Skewers	£20.00
Marinated chicken, peppers, courgettes, with rice	
Fish Skewers	£25.00
Saffron rice, salmon, prawns, seabass, peppers and courgettes	
Sambuca Chicken	£20.00
Chicken breast, cream, tomato, sundried tomatoes, sambuca sauce	
Pollo Funghi	£21.00
Chicken breast, white wine, cream and mushrooms, served with tagliatelle pasta	
Pollo Cacciatore	£20.00
Chicken breast, mushrooms, olives, peppers, capers, touch of tomato sauce	
Sea Bass Fillet	£24.50
Pan fried seabass served with spinach, garlic butter sauce	
Salmon	£24.50
Pan fried salmon, green beans, creamy lemon sauce	

GRILL

Fillet Pepper	£30.00
Rocket, Pepper sauce and chips	
Ribeye	£27.00
Rocket, chips and pepper sauce	
Lamb Chops	£26.00
Salad and rice	
Mixed Grill (2 People)	£47.00
Lamb chops, chicken, ribeye, broccoli, chips, pepper sauce	
Sauces	
Pepper, Mushroom, Red Wine	2.50

SIDES

Mixed salad	£5.00
Patatas Bravas	£5.00
Broccoli	£5.00
Chips	£4.50
Green beans	£4.50
Mixed veg	£5.00

PAELLA

Paella Carne	£16.00
Rice with chicken, chorizo, onions, white wine, garlic, chilli and tomato sauce	
Seafood Paella	£17.00
Rice with mussels, squid, king prawns, onions, chilli, garlic, butter and tomato sauce	
Paella Vegetarian	£15.00
Rice with mushrooms, onions, peppers, broccoli, peas, white wine, garlic, tomato sauce	

SALADS

Greek Salad	£9.50
Feta cheese, olives, cucumber, tomatoes, lettuce, light homemade dressing	
Halloumi Salad	£10.00
Grilled halloumi cheese, rocket and balsamic	
Cesar Salad	£12.00
Grilled chicken breast, gem lettuce, croutons, ceasar dressing, parmesan shavings	

PASTA

Spaghetti Bolognese	£13.50
Slow cooked beef ragu	
Spaghetti Carbonara	£13.50
Smoked pancetta, cream and cheese sauce	
Lasagne	£14.50
Beef ragu, bechamel, tomato sauce, basil	
Lobster Ravioli	£17.50
Prawns, cherry tomato, in a creamy lobster bisque, touch of tomato sauce	
Tagliatelle Con Carne	£17.00
Fillet strips, mushrooms, onion, chilli, garlic, butter beef stock	
Tagliatelle Gamberoni	£17.00
Courgette, prawns, chilli, garlic touch of tomato sauce	
Tagliatelle Primavera	£14.50
Mixed vegetables, onions, garlic, creamy sauce	
Penne Salmone	£16.00
Smoked Salmon, spinach, cream, peas, dill	
Spaghetti Mixed Seafood	£17.00
King prawns, mussels, calamari, cherry tomato, chilli, garlic, touch of tomato sauce	
Penne Piccante	£15.50
Salami piccante, Nduja, chilli, garlic, touch of tomato sauce	
Penne Con pollo	£15.50
Onions, mushrooms, courgette, garlic in a creamy tomato sauce	
Spaghetti Polpette	£14.50
Slow cooked meatballs, chilli, garlic, tomato sauce	

PIZZA

Pizza Margherita	£10.50
Tomato and cheese	
Pizza 4 Seasons	£15.00
Ham, mushrooms, olives, pepperoni	
Pizza Hawaii	£14.00
Ham and pineapple	
Pizza Veggie	£14.00
Peppers, olives, mushrooms, sweetcorn	
Pizza Chorizo	£15.00
Goats cheese, chorizo and roast peppers	
Pizza Parma	£15.00
Parma Ham, rocket, parmesan shavings	
Pizza Diavola	£15.00
Nduja, peppers, red onion, pepperoni	
Pizza Calzone	£15.00
Ham, cheese, pepperoni	
Pizza Marinara	£15.50
Prawns, smoked salmon, chilli	
Extra toppings: Pepperoni, mushrooms, olives, peppers, goat cheese, ham, chicken, sweetcorn	£2.50






DRINKS

WINES

WHITE

Pinot Grigio, Italy

Crisp and refreshing white wine

		
175 ml	250 ml	Bottle
£7.50	£9.50	£27.00

Sauvignon Blanc, Aves del Sur, Chile

White grapefruit and gooseberry, crisp and refreshing

£8.50	£10.50	£30.00
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Chardonnay, Aves del Sur, Chile

Rich full-bodied, slight tone of fresh fruit

£8.00	£10.00	£29.00
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Gavi di Gavi, La Caplana, Italy

Light bodied and crisp, full of racy citrus flavours

£12.00	£14.00	£43.00
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Vinho Verde, Pardalito, Portugal

Delicate and aromatic, clean citrus fruit flavour

£28.00

Vermentino, Nuraghe Supramonte, Italy

Lemon, pear acidity, slight salinity, almond finish

£33.00

Alvarinho, Casa Santos Lima, Portugal

Zesty coastal white, lime, green apple with a saline lift to end

£36.00

Chablis, Domaine de Colombier, France

Citrus fragranced, light-bodied flavours

£49.00

Rioja Blanco, Bodegas Larchago, Spain




Fresh, zesty tropical fruit and green apple flavours

£29.00

RED

Merlot, Italy

Soft and smooth, dark fruits and hints of spices

		
175 ml	250 ml	Bottle
£7.50	£9.50	£27.00

Rioja Joven, Finca Besaya, Spain

Red cherry, plum and a touch of spice, soft and easy

£8.50	£10.50	£30.00
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Malbec Don Enrico, Argentina

Ripe plum, blackberry and gentle spice, smooth with soft tannins

£8.50	£10.50	£30.00
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Primitivo, Collezione Costantino, Italy

Intensely flavoured, full bodied red wine

£10.50	£12.50	£36.00
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Nero D'Avola, Nobili di Trinacria, Italy

Juicy, smooth and warming, black cherry with toffee hints

£29.00

Pinot Noir Reserva, Aves del Sur, Chile

Silky, light and rounded, red berry fruit, slight oak to finish

£37.00

Rioja Reserva, Bodegas Larchago, Spain

As good as it gets. Refined red fruit, mature vanilla and toasty oak on the finish

£39.00

Cannonau, Nuraghe Supramonte, Italy

Raspberry, damson and Mediterranean herbs, medium bodied and smooth

£34.00

Amarone Classico, Novaia, Italy




Plush, velvety and full bodied. Dried Cherry and plum, touch of cocoa, sweet spice and balsamic

£75.00

ROSÉ

Pinot Grigio Blush, Italy

Crisp and dry, hints of red berries, apples

		
175 ml	250 ml	Bottle
£7.50	£9.50	£27.00

Zinfandel Rose, Feather Falls, California

Medium sweet, vibrant aromas of strawberries, red cherries, watermelon

£8.50	£10.50	£30.00
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La Bougrie Rose D'Anjou, France

Very light, delicate crisp strawberry and raspberry aromas

£33.00

PROSECCO

Prosecco
Prosecco Rosé

	
Glass	Bottle
£8.00	£30.00
	£32.00

CHAMPAGNE

Hautbois Tradition Brut Champagne, France

£60.00

Bollinger

£115.00

Laurent Perrier Rosé

£135.00

COCKTAILS

Dry Martini	£10.00
Cosmopolitan	£9.50
Aperol Spritz	£9.50
Long Island Ice Tea	£10.50
Sex on the Beach	£9.50
Pornstar Martini	£11.00
Espresso Martini	£10.00
French Martini	£10.00
Mojito	£9.50
Margarita	£9.50
Negroni	£10.00
Old Fashioned	£10.00
Strawberry Daiquiri	£10.00
Kir Royale	£10.00
Limoncello Spritz (Limoncello, Prosecco, Soda)	£11.00
Raspberry Spritz (Raspberry Gin, Prosecco, Soda)	£11.00
Hugo Spritz (St Germain, Prosecco, Soda)	£11.00

SOFT DRINKS

Coke/diet coke	£3.00
Fanta	£3.00
Lemonade	£3.00
Tonic/slim tonic	£3.00
Soda water	£3.00
Appetizer	£3.50
Ginger beer, ginger ale	£3.00
J2O orange & passionfruit	£3.50

JUICES

Apple, cranberry, orange, pineapple	£3.00
Still/Sparkling water	£4.00

BEERS

	HALF	PINT
Draught Estrella	£4.00	£6.50
Draught Poretti	£4.00	£6.50
Bottle Corona		£5.00
Bottle Peroni		£5.00
Bottle Peroni Non Alcohol		£4.50

CIDER

Old Mout Berry Cherries bottle	£5.00
Old Mout Kiwi & Lime bottle	£5.00
Old Mout Non Alcohol bottle	£4.50

