



EMBARK ON A CULINARY JOURNEY THROUGH THE VIBRANT COLOURS AND BOLD FLAVOURS OF THE MEDITERRANEAN.

BITES

Padron peppers	vg	10	Shatta nut mix	vg	5
Marinated artichoke hearts	vg	10	Nocellara olives	vg	5
Marinated anchovies		10	Pitta, focaccia and hummus	vg	7.5

SMALL PLATES

Burrata, samphire, chilli, confit garlic, almonds	v	13	Patatas bravas, aioli	v	7
Beef fillet carpaccio, truffle mayo, crispy parmesan		13	Gigantes plaki, feta cheese	v	7
Pork and beef meatballs, tomato sauce, parmesan		9	Green salad	vg	7
Crayfish tails, avocado, mango, chilli		13	Asparagus, broad beans, peas, hazelnuts, mint vinaigrette	vg	14
Prawns, grilled peach, fennel, chorizo, pangrattato		14	Beetroot, goat's cheese, pickled radish walnut pesto	v	13

LARGE PLATES

Lamb ragu, rigatoni, parmesan	23
Onglet steak, beetroot romesco, green beans, smoked almond butter	26
Roasted cod, new potatoes, cherry tomatoes, oregano	21
Aubergine, red pepper, gremolata, rocket	vg 17

CHEESE

Bocconcino di Langa, France, Goat's milk	7.5
Morbier, France (unpasteurised), Cow's milk	6
Old Groendal, Belgium, Cow's milk	7.5
Fourme D'ambert, France, Cow's milk	6
Cheese selection, pickles, thyme crackers	27

CURED MEAT

Speck, pork	7
Coppa, pork	7
Salami, pork	7
Bresaola, beef	7
Meat selection, pickles, bread sticks	28

vg - vegan

v - vegetarian

THIS MENU IS SUBJECT TO CHANGES. WE OPERATE A BUSY KITCHEN INCORPORATING THE USE OF NUTS, SHELLFISH AND INGREDIENTS CONTAINING GLUTEN SO THEREFORE CANNOT GUARANTEE THE COMPLETE ABSENCE OF TRACES OF THESE OR ANY ALLERGENS IN YOUR FOOD. PLEASE BE SURE TO SHARE ANY DIETARY REQUIREMENTS WITH OUR STAFF.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

WE ONLY ACCEPT CARD PAYMENT.