

(V) Vegetarian; (VG) Vegan;
(GF) Gluten Free; (DF) Dairy Free

Starters -

Soup of the day (V) -9

Served with bread and butter

Thai spiced sweet corn fritters (V) -9.5

Sweet chilli sauce

Pan-seared Orkney scallops -16

Fried quails egg, mint, pea purée and coral tuile

Goat cheese and spring vegetable tart (V) -13.5

Asparagus, sunblush tomato, pod peas, rocket leaves and balsamic reduction

Burrata (V, GF) -13.5

Baba ganoush, heritage tomatoes, micro cress, basil oil and balsamic fig glaze

Poached egg and crispy parma ham -13.5

Saffron aioli, asparagus and herb vinaigrette

Chicken yakitori skewers (DF) -12

Sesame coated, pickled ginger and wasabi soya

Classic Caesar salad -11

Boiled egg, anchovies, croutons, shaved parmesan (with chicken, prawn or avocado) -3

Desserts -

Tiramisu torte -12

Black forest cheesecake -12

Raspberry couli drizzel

Chocolate and salted caramel Mi-Cuit -12.5

Chocolate sauce and chocolate shard

Mango charlotte -12

Exotic fruit coulis

Selection of British cheeses -12.5

With chutney and crackers

Ice creams & sorbets -9

Ice cream 3 scoops

Vanilla/ Strawberry/ Chocolate /Butterscotch

Sorbet 3 scoops (VG)

Raspberry/ Blackcurrant/ Lemon/ Mango

Pasta "A bottega" - 17

Select your pasta

Penne / Orzo / Gnocchi

Select your sauce

Arrabbiata / Mushroom / Pesto / Carbonara

Select your condiments

Grilled chicken -4

Grilled prawns -4

Wild mushrooms -3

Wilted spinach -3

Tenderstem broccoli -3

Mains

French trimmed grilled chicken supreme (GF) -22

Creamy mash, Savoy cabbage and tarragon mushroom cream sauce

Pan-seared farmed sea bream (GF) -26

Crushed jersey royal, peas bonne femme and white wine sauce

Pork schnitzel -28

Colcannon mash and spicy tomato salsa

Slow-cooked New Zealand lamb shank (GF) -28

Mash, pickled red onion and lamb jus

Malabar style monk fish curry (GF) (DF) -28

Steamed Rice and samphire

Corn flakes coated polenta cake (V) -17

Grilled courgettes, mango and pineapple salsa

Mandeville cheeseburger -18

Minced beef patty, sliced cheddar, burger relish, beef tomato, gherkins, baby gem lettuce, crispy onion ring and chunky chips

Fish and chips -19.5

Beer battered baby haddock fillet, thick cut chips, mushy peas, lemon and tartar sauce

Ribeye steak / fillet steak 200gms -32/35

Served with house salad and thick cut chips (Béarnaise, peppercorn sauce, or red wine jus)

Sides

Buttered mashed potato -6 / Tenderstem broccoli -7

Wilted spinach -7 / Asparagus -7 / Seasonal vegetables -6

Thick cut chips -5 / House salad -6