



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

## BITES

Padron peppers	vg	10	Marinated white anchovies	10
Homemade breads, smoked paprika hummus	vg	7	Meatballs, tomato sauce, parmesan	9
Nocellara olives	vg	5	Chicken wings, sriracha, honey, sour cream	9
Shatta nut mix	vg	4		

## SMALL PLATES

Spinach tartlet, tomato vinegarette	v	12
Burrata, samphire, chilli, garlic, almonds	v	13
Beetroot, basil pesto, pistachio, feta	v	13
Beef carpaccio, parmesan, truffle mayo		13
Lamb kleftiko, grilled flat bread, tzatziki		16
Pig cheeks, baby leek, pamsip		17

## LARGE PLATES

Baked aubergine, salsa verde, bitter leaves	vg	16
Hispi cabbage, romesco, butter bean stew	v	18
Clams, mussels, fregola, vegan nduja		21
Seabass, slow-roasted tomato salsa, rocket sauce		21
Honey-glazed duck, pearl barley risotto, carrot purée		24
Onglet steak, wild mushroom ragu, truffle oil		25

## SIDES

Chard, tahini, chilli	vg	5
Patatas bravas	v	5
Red cabbage slaw, chilli, mascarpone	v	5

## CHEESE

Bocconcino di Langa, Italy, goat's milk	7.5
Brie De Meaux, 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 PAYMENTS