



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

## BITES

Fried chorizo		7	Shatta nut mix	vg	4.5
Padron Peppers	gf/vg	10	Nocerella olives	gf/vg	4.5
Marinated artichoke hearts	gf/vg	10	Pitta, focaccia and hummus	vg	6

## SMALL PLATES

Burrata, samphire, chilli, confit garlic, almonds	gf/v	13	Patatas bravas, aioli	gf/vg/v	7
Beef fillet carpaccio, truffle mayo, crispy parmesan	gf	13	Gigantes plaki, feta cheese	gf/vg/v	7
Pork and beef meatballs, spicy tomato sauce, parmesan		9	Greek salad, feta, tomatoes, olives, onion	gf/vg/v	7
Crayfish tails, avocado, mango, chilli	gf	13	Grilled purple sprouting broccoli, sweet chilli dressing, sesame seeds	gf/vg	7
Grilled sardines, herb salsa, toasted bread		14			

## LARGE PLATES

Lamb ragu, rigatoni, parmesan		23
Onglet steak, roasted peppers, black olive tapenade	gf	25
Roasted cod, new potatoes, cherry tomatoes, oregano	gf	21
Oven-baked spinach gratin, bread crumbs	v	16

## CHEESE

Selles sur cher, France (unpasteurised)	7.5
Morbier, France (unpasteurised)	6
Old Groendal, Belgium	7.5
Fourme D'ambert, France	6
Cheese selection, pickles, thyme crackers	27

## CURED MEAT

Speck	7
Coppa	7
Salami	7
Mortadella	7
Meat selection, pickles, bread sticks	28

gf - gluten free

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.