

## SMALLER PLATES

Soup of the day (VE V) 8.5

Gambas pil pil, king prawns, marinated tomatoes & garlic 9.95

Mushroom Bruschetta, Sauteed creamy mushrooms, toasted sourdough, garlic, herbs, olive oil, parmesan 7.5

Burrata, sun blushed yellow tomatoes, pumpkin seeds, pesto, rocket, black pepper (V) 12.95

Crispy Squid, aioli 9.5

Spiced lamb kofta, tzatziki, mixed leaf salad 8.95

## LARGER PLATES

Caesar salad, soft boiled free-range egg, anchovies, crispy pancetta, gem lettuce, parmesan, Caesar dressing, croutons (V) 12.95 add chicken 5, add king prawns 6.5, add halloumi 5

Greek salad, gem lettuce, feta, olives, cucumber, red onion, oregano, marinated tomatoes, extra virgin olive oil (V) 12.95 add chicken 5, add king prawns 6.5, add halloumi 5

Mediterranean Bowl, med veg, hummus, pesto, avocado, sweet potatoes, marinated tomatoes, mixed leaves, balsamic glaze (VE V) 12.5 add chicken 5, add king prawns 6.5, add halloumi 5

14oz Pork tomahawk, served with mushroom, tomatoes, house salad & fries 25.95

The classic Hand Carved Ham, Eggs & chips 16.95

Rigatoni arrabbiata, tomato sauce, garlic, chili, oregano & parsley VE 12.5

King Prawn spaghetti arrabbiata 16.95

Ricotta & spinach ravioli, garlic & thyme butter, parmesan shavings & crispy basil (V) 15.5

Rigatoni Pollo E Panna, chicken, porcini paste, mixed mushrooms, white wine cream sauce, rosemary 16.5

Cornish Orchards cider battered catch of the day & chips, pea puree, tartare sauce 19.95

Beef & bone marrow burger, cheese, burger sauce, skin on fries 19.25 *add bacon +2*

*8oz Steak Frites, served pink, marinated tomatoes, fresh rocket, French fries 20.95*

Chargrilled Skewers, served on warm flatbread, with mediterranean vegetables, hummus, cucumber, red onion, marinated tomatoes & salad leaves

Picante chicken thigh 21.95 | Spiced lamb kofta 22.95 | chargrilled cauliflower (VE V) 16.5

## PIZZAS

Margarita, tomato sauce, mozzarella, fresh basil (V) 13.5

Napoli Forte, tomato sauce, mozzarella, nduja, salami, chili & garlic 16.95

Parma, tomato sauce, mozzarella, prosciutto, rocket, parmesan shavings 16.25

Pollo Bianco, double cream, chicken, pancetta, mozzarella, caramelized onions 14.95

Funghi, double cream, porcini paste, mozzarella, mixed mushrooms, garlic oil, parmesan, rocket (V) 14.5

Gamberoni, tomato sauce, king prawns, marinated tomatoes, oregano, garlic, rocket 15.5

Vegano, tomato sauce, spinach, black olives, roasted peppers, marinated tomatoes, balsamic glaze (VE V) 14.95

## SIDES

Truffle & parmesan fries (V) 6 | chunky chips (V VE\*) 5 | Gem Caesar 5 (V)

Onion rings (V) 5 | Garden salad 5 (VE) | seasonal greens 6 (V VE\*) | Dauphinoise potato 7.5 (V)

## SELECTION OF BAR PLATES

Puccia bread & oils VE 6 add olives +2, add houmous +2, add burrata +6.5 | Garlic & Rosemary Flatbread 7.95 | Sticky harissa cauliflower bites (VE) 7.5 | Marinated Greek olives (VE) 5.25 | Halloumi chips 8.5 | Sticky harissa glazed chicken | Padron peppers, spiced salt (VE) 5.9

## SPARKLING & CHAMPAGNE

		125ml / Bottle
N.V	Hattingley Valley Classic Reserve NV, England (12%)	12.9 / 65
N.V	Hattingley Valley Rose, England (12%)	72
N.V	Moet Imperial, Moet & Chandon, France (12%)	16.8/79.9
N.V	Prosecco NV Vai Via, Italy (10.5%)	8.3 / 38

## WHITE

		175ml / 250ml / Bottle
2023	Albarino Alba Martin, Codax, Spain (12%)	46
2025	La Copa Macabeo Covinas Spain (11.5%)	7 / 9.9 / 28
2024	Chardonnay, Les Mougeottes, France (13.5%)	8.3 / 11.8 / 34.8
2024	Gavi di Gavi Minaia, Bergaglio, Italy (13%)	47.5
2024	Picpoul De Pinet, Roquemolieres France (12%)	9.7 / 13.5 / 40.8
2024	Pinot Grigio, Sartori, Italy (11%)	7.8 / 10.9 / 31.5

## RED

		175ml / 250ml / Bottle
2023	Beaujolais Villages 1940 – Domaine Jean Michel Dupre, France (12%)	9.5 / 13.5 / 43
2022	Tinto Sobre Lias - Garnacha, Syrah- Spain (14%)	38
2019	Biferno Rosso DOC, Palladino Italy(13%)	9.75 / 13.65 / 39
2023	Pinot Noir, Les Mougeottes, France (13%)	8.95 / 12.5 / 36
2021	Pomerol, Chateau Des Moines, France (12.5%)	70

## ROSE

		175ml / 250ml / Bottle
	Petit Rose, Ken Forrester, South Africa (12.5%)	10/14/40
	Pinot grigio blush, Sospiro, Italy (11%)	8/12.5/ 32
	L`Amour Rose, Cotes de Provence, France (12.5%)	11.5/ 16.5 / 45
	Whispering Angel Rose, Chateau D' Esclans, France(13%)	52

### V - Vegetarian VE - Vegan VE\* - Vegan option available

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergen menu. A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.

