

STARTERS

- MEDITERRANEAN BREAD** VG..... £3.75
Selection of homemade bread accompanied with flavoured butter, balsamic vinegar and extra virgin olive oil
- KALAMATA OLIVES** VG..... £4.50
Kalamata olives marinated and served with rustic bread
- SOUP OF THE DAY** V..... £5.50
Home-made soup of the day accompanied with bread
- MEZE PLATTER**..... £6.70
Hummus, taramosalata, tzatziki and babaganush served with pita bread
- CHAR-GRILLED HALLOUMI** V..... £6.50
Halloumi cheese char-grilled, on a bed of vegetables, lemon and mint flavoured couscous
- FALAFELS** VG..... £6.50
Sweet potato and chick pea falafels, mint and lime dip, tzatziki
- WILD MUSHROOMS** V..... £6.95
Mixed wild mushrooms cooked with butter, garlic and white wine, accompanied with rustic bread
- ANDALUSIAN MEATBALLS**..... £7.50
Meatballs cooked in tomato sauce, garlic and chilli
- MOROCCAN TIAN** VG..... £7.65
Layers of spiced bulgur and chick peas with roasted peppers, rocket and spiced chutney
- MEDITERRANEAN FRITTO MISTO**..... £9.30
Deep fried king prawns, calamari and whitebait served with tartare sauce
- GARLIC AND CHILLI KING PRAWNS**..... £9.30
King prawns pan fried in extra virgin olive oil, garlic, chilli, spring onion and tomato sauce
- CRAB AND PRAWN CAKE**..... £9.90
Crab and prawn cake flavoured with Champagne vinegar and mango dressing, served on a bed of rocket salad
- GOAT CHEESE BUREK** V..... £7.95
Garroxta goat's cheese mixed with spinach and Mediterranean herbs, wrapped in filo pastry and flavoured with Strega liqueur, honey and walnuts
- BURRATA Y GAZPACHO** V..... £8.75
Cream filled mozzarella on a bed of tomato, spring onion, shallots and chives tartare, flavoured with rocket pesto and accompanied with tomato gazpacho
- ANTIPASTO ITALIANO**..... £9.60
Selection of Italian cured meats, grilled vegetables and mozzarella



MAIN COURSES

PAELLA (FOR TWO OR MORE PERSONS - PLEASE ALLOW 30 MINUTES)	£25.60
<i>Saffron scented rice cooked in traditional Spanish way with seafood, chicken and smoked chorizo</i>	
MIXED FISH GRILL	£26.95
<i>Selection of fresh fish marinated and char-grilled, served with mixed salad</i>	
SICILIAN COUSCOUS	£21.95
<i>Fresh fish and shellfish cooked with garlic, onion, tomato sauce and chilli, served with mint couscous</i>	
RAVIOLI DEL GIORNO	£16.50
<i>Fresh ravioli of the day</i>	
GNOCCHI ALLA SORRENTINA v	£11.50
<i>Potato dumplings oven baked with tomato sauce, basil, mozzarella and smoked scamorza cheese</i>	
LINGUINE ALLO SCOGLIO	£13.95
<i>Linguine cooked with king prawns, clams, mussels, cherry tomato, garlic and white wine</i>	
MUSHROOMS AND SAFFRON RISOTTO v	£11.95
<i>Arborio rice infused with wild mushrooms, saffron and sun dried tomatoes</i>	
CHICKEN AND PANCETTA CAESAR SALAD	£13.95
<i>Classic Caesar salad enriched with crispy pancetta</i>	
MOROCCAN VEGETABLE TAJINE vg	£11.20
<i>Spicy sauced vegetables flavoured with raisins and nuts and served with couscous, lemon and fresh herbs</i>	
MOUSSAKA	£12.95
<i>Layers of aubergines, courgettes, potatoes, lamb mince meat and béchamel baked and served with Greek salad</i>	
LAMB KLEFTIKO	£18.50
<i>Slow cooked lamb shank in rosemary gravy, accompanied with couscous and Provençal ratatouille</i>	
DUCK LEG CONFIT	£17.80
<i>Duck confit slow cooked with braised lentils and Madeira wine, accompanied with mashed potatoes</i>	
VITELLO ALLA PIZZAIOLA	£18.95
<i>Veal escalopes cooked with garlic, tomato sauce and basil, served with vegetables and Jersey Royals</i>	
VITELLO ALLA LEO	£18.95
<i>Veal escalopes pan fried with mushrooms, white wine and cream, accompanied with vegetables and Jersey Royals</i>	
POLLO AI FUNGHI	£15.85
<i>Breast of chicken pan fried with wild mushrooms, shallots and white wine, accompanied with vegetables and Jersey Royals</i>	
CHAR-GRILLED SELECTION OF MEAT	£27.95
<i>Prime cuts of beef, lamb and pork marinated and then char-grilled, accompanied with mixed salad and hand cut chips</i>	
FILETTO DI MANZO	£24.60
<i>Himalayan salt-aged beef fillet steak served with hand cut chips. Choose from either Wild mushrooms and truffle, Peppercorn or Barolo sauce</i>	



SIRLOIN STEAK £20.95

Himalayan salt-aged beef sirloin steak char-grilled, accompanied with hand cut chips

CHAR-GRILLED MIDDLE EASTERN CHICKEN £15.85

Chicken marinated in paprika, cumin, sumac, cinnamon, garlic and lemon, served with mixed salad and sweet potatoes

AGNELLO AL ROSMARINO £19.95

Garlic and rosemary marinated lamb cutlets cooked with sweet Marsala wine reduction and served with mashed potatoes

SIDE ORDERS AND SALADS

MIXED SALAD VG £4.95

Fresh mixed leaves salad dressed with extra virgin olive oil and balsamic vinegar

TOMATO SALAD VG £4.95

Tomato, onion, basil, extra virgin olive oil

ROCKET AND PARMESAN £4.95

Rocket salad, tomatoes, shavings of Parmesan, balsamic vinegar

TABBOULEH VG £6.95

Tomatoes, finely chopped parsley, mint, onion, extra virgin olive oil, lemon juice and bulgur

GREEK SALAD V £6.50

Cucumber, tomato, Kalamata olives, onion, crumbled feta, extra virgin olive oil

SEASONAL VEGETABLES VG £4.50

Selection of vegetables of the day

VERDURAS A LA PLANCHA VG £4.95

Grilled peppers, aubergines and courgettes flavoured with extra virgin olive oil and fresh basil

CHIPS VG £3.75

Hand cut chips

CHILDREN'S MENU For children under 10 years of age. £7.50

CHOOSE FROM:

PENNE NAPOLI VG

Penne pasta with tomato sauce

PENNE AL FORMAGGIO V

Penne pasta with cheese sauce

FISH FINGERS

Fish fingers served with mixed salad and French fries

HAMBURGER

Home made burger served with mixed salad and French fries

CHICKEN GOUJONS

Breaded chicken strips served with mixed salad and French fries

The children's meals come with a complimentary scoop of ice cream. Choose from either vanilla, chocolate, strawberry, pistachio or hazelnut.

Please ask a member of the staff for gluten free options.

Important information about this menu. Please read carefully:

V - Suitable for Vegetarians. VG - Suitable for Vegans. Please note we cannot guarantee any products on this menu are free from nuts or nut derivatives, or that fish products on this menu are free from bones. If you have any specific food allergies, please consult a member of staff. We will happily provide information regarding our ingredients.

