

# PLATES TO SHARE

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## Antipasto Misto £11.00

Parma ham, salami, buffalo mozzarella, cherry tomatoes, green olives and grilled vegetables served with a selection of fresh bread

## Mixed Bruschetta Platter £10.20

Toasted ciabatta bread topped with a selection of cherry tomatoes, Parma ham and beetroot cured Scottish salmon

## Fish Platter £13.00

Mediterranean king prawns, deep fried squid and beetroot cured Scottish salmon. Served with mixed leaves, olives, cherry tomatoes and a chilli and lemon dressing

## Greek Meze £10.20

Pitta bread served with feta cheese, olives, cherry tomatoes, hummus, taramasalata and mixed leaves

## Arrosticini For One £5.95 To Share £10.95

Traditional tender lamb skewers from Abruzzo, served with fresh bread, tzatziki dip and olive oil

# APPETISERS

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## Pane E Olive ∇ £3.35

A selection of fresh breads served with marinated olives and olive oil

## Soup of the Day £4.95

Homemade soup served with crusty bread. Please see today's specials board

## Bruschette Al Piacere

Toasted ciabatta bread topped with a choice of either:

Tomatoes £4.35 ∇

Parma ham £5.40

Beetroot cured Scottish salmon £5.40

## Mozzarella di Buffala Piemontese ∇ £6.25

Sliced D.O.P Buffalo mozzarella, served with char-grilled red peppers, stuffed with cherry tomatoes, garlic and basil

## Empanadillas de Queso ∇ £4.85

Bite size puff pastry parcels filled with goat's cheese and peppers

## Empanadillas De Carne £4.85

Bite size puff pastry parcels filled with traditional Italian bolognese

## Gamberoni All`Aglio-Olio £7.70/£15.30

Mediterranean king prawns tossed in white wine, garlic, chilli and olive oil with a wild rocket salad

## Beef Carpaccio £7.10

Finely sliced raw beef fillet topped with wild rocket, parmesan shavings and a Dijon mustard dressing

## Goat's Cheese and Beetroot Tartlet ∇ £6.25

Puff pastry tart topped with slices of beetroot and goat's cheese on a bed of pine nuts and rocket salad

## Quail Legs £5.95

Quails legs roasted in white wine and garlic, served with a spicy tomato relish and salad

## Calamari £5.95

Fresh deep fried squid served with green peppercorns and fresh tartar sauce

## Beetroot Cured Salmon £6.50

Beetroot cured Scottish Salmon, served with a carrot and beetroot salad and creamy mustard dressing

## LIGHT STUFF

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**Insalata Primavera/with Mozzarella** ∇ **£8.95/£11.95**

Baby spinach, lambs lettuce, asparagus, broad beans, mint, chervil, chives and pea shoots

**Salmon Nicoise/Tuna Nicoise** **£12.50/£16.95**

Grilled fresh salmon or tuna steak on a bed of new potatoes, green beans, boiled eggs, anchovies, olives, tomatoes and mixed leaves

**Classic Caesar Salad/with Chicken** **£8.15/£12.25**

Cos lettuce, crispy bacon, white anchovies, parmesan cheese and croutons tossed in a traditional caesar dressing

**Greek Salad** ∇ **£8.50**

Feta cheese, red onions, cucumber, peppers, olives, cherry tomatoes and mixed leaves with a red pepper coulis

**Grilled Mediterranean Salad** ∇ /with Toulouse Sausages **£8.25/11.75**

Char-grilled peppers, aubergines, courgettes, cherry tomatoes and olives on mixed leaves with a pesto dressing

## FOCACCIA SANDWICHES

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MONDAY - SATURDAY 12.00-18.00 (ADD FRIES FOR AN EXTRA £1.00)

**Salmon and Cream Cheese** **£7.40**

Flakes of roasted salmon, cream cheese and roasted red peppers

**Steak and Onion** **£8.25**

Pan fried strips of sirloin steak with onions

**Chicken and Mayonnaise** **£7.65**

Grilled farm assured chicken with lettuce, tomatoes and mayonnaise

**Aubergine and Mozzarella** ∇ **£6.95**

Grilled aubergines and tomatoes served with D.O.P Buffalo mozzarella

**Mozzarella and Parma Ham** **£8.25**

Slices of mozzarella and tomato with Parma ham

## PASTA SELECTION

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**Risotto of the Day** Please see the specials board for more details

**Rigatoni Arrabiata** ∇ **£7.70**

Rigatoni pasta in a tomato sauce with garlic, chilli and parsley

**Rigatoni Con Funghi Di Bosco** ∇ **£7.70**

Rigatoni pasta in a rich sauce of cream, porcini paste and sautéed mixed mushrooms

**Linguine Alla Bolognese** **£8.45**

Linguine in a traditional Italian bolognese

**Rigatoni Al Pollo E Panna** **£9.20**

Rigatoni pasta and succulent pieces of chicken breast served in a creamy mushroom sauce

**Linguine Alla Casorza** **£10.95**

Linguine with king prawns, home-dried cherry tomatoes, chilli, olives, garlic, white wine and parsley

**Rigatoni Alla Siciliana** ∇ **£8.95**

Oven baked rigatoni pasta in tomato, aubergines, garlic and fresh basil sauce, topped with mozzarella

**Linguine Primavera** ∇ **£8.75**

Classic pesto sauce combined with asparagus, broad beans, creamy feta cheese and pea shoots

**Linguine Al Granchi** **£9.75**

Linguine with crab meat, cherry tomatoes, chilli, garlic and white wine

# THE CHARCOAL OVEN MENU

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In support of The British farming community, we use both farm assured and outdoor reared produce for both, superior flavour and respect for animal welfare.

All our beef steaks are of British origin and are matured for 21 days to ensure their tenderness, succulence and fuller flavour. Our steaks are all cooked medium-rare, the way we believe they should be eaten.

## **Grilled 8oz Prime Sirloin Steak** **£17.95**

Served with roasted vine cherry tomatoes, rocket leaves and French fries

## **Grilled 7oz Fillet Steak** **£22.95**

Served with roasted vine cherry tomatoes, rocket leaves, béarnaise sauce and French fries

## **18oz Cote de Boeuf** **£36.95**

Prime rib-eye steak, grilled on the bone with rocket leaves, béarnaise sauce and French fries (for two people to share)

## **Roast Chicken Supreme** **£14.95**

Oven baked chicken breast, stuffed with grilled peppers, basil and mozzarella, wrapped in Parma ham and served with sautéed spinach

## **Grilled Haloumi** **£11.75**

Grilled haloumi cheese served with either primavera or greek salad

## **Beef Ribs** **£13.95**

Beef ribs slow roasted in red wine, served with mashed potato, roasted red onion and red wine jus

## **Salmone Ai Ferri** **£13.95**

Grilled salmon supreme on warm grilled peppers, roasted fennel and green bean salad served with sauce vierge

## **Grilled Lamb Noisette** **£15.95**

Grilled boneless lamb chops with Ras el Hanout spiced couscous, pine nuts and sultanas

## **Char-grilled Homemade Steak Burgers** **£10.75**

Seasoned prime beef burger, served in ciabatta bread, with spicy salsa, mixed leaves and French fries

## **Twice Cooked Belly of Pork** **£14.25**

Slow cooked free range, specially selected English pork, served with spring greens and mashed potato, with roasting jus

## **Grilled Tuna Steak** **£16.95**

Grilled tuna steak on a bed of new potatoes and olives with cherry tomatoes, sautéed spinach and olive tapenade dressing

## **Spanakopita** **£9.95**

Sautéed spinach and red onion with feta cheese en crouté, served with tzatziki dip and salad leaves

## FISH OF THE DAY

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We have fish deliveries five days a week, fresh from Billingsgate Fish Market.

For our fish specials, please see today's specials board.

## SIDE ORDERS

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Béarnaise Sauce	£2.95	Rocket & Parmesan	£3.85
Red Wine, Cream and Peppercorn Sauce	£2.70	French Fries	£2.95
Mixed Salad	£3.30	Mixed Grilled Vegetables	£3.50
Couscous	£3.30	Sautéed Spinach	£3.50

## SUNDAY ROAST

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Every Sunday we serve a traditional roast lunch.

## BREAKFAST

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Served daily from 9.00am.  
See the Bar Menu for full details

**Nut warning.** Because nuts are an ingredient in some of our dishes, please be aware that all food prepared in our kitchen may contain nut or nut traces.

# DESSERT MENU

<b>Dark Chocolate Tart</b>	<b>£5.95</b>
Sweet butter pastry case filled with chocolate ganache, fresh raspberries and chocolate sauce	
<b>Traditional Apple Pie</b>	<b>£5.40</b>
A British classic, served with vanilla ice cream	
<b>Lemon and Ginger Parfait</b>	<b>£5.75</b>
Layers of frozen lemon cream mousse with a ginger biscuit base	
<b>Pavlova Sundae</b>	<b>£6.20</b>
Vanilla ice cream, meringue nest and fresh berries topped with whipped cream	
<b>Chocolate Brownie Sundae</b>	<b>£6.20</b>
Chocolate brownie pieces and chocolate sauce with chocolate ice cream and layers of whipped cream	
<b>Selection of Italian Ice Creams</b>	<b>£4.35</b>
Choose from pistachio, vanilla, strawberry, or chocolate flavours	
<b>Sorbet</b>	<b>£4.35</b>
Lemon and raspberry flavours	
<b>Lemon and Vodka</b>	<b>£5.90</b>
Lemon sorbet drenched in Absolut vodka	
<b>Raspberry and Amaretto</b>	<b>£5.90</b>
Raspberry sorbet drenched in Amaretto Disaronno liqueur	
<b>Truffles</b>	<b>£4.95</b>
A plate of homemade chocolate truffles	

# TEA, COFFEE & LIQUEURS

<b>Americano</b>	<b>£2.00</b>	<b>Amaretto Disaronno</b>	<b>£2.75</b>
<b>Cappuccino</b>	<b>£2.20</b>	<b>Amaro Montenegro</b>	<b>£2.75</b>
<b>Latte</b>	<b>£2.20</b>	<b>Averna</b>	<b>£2.75</b>
<b>Espresso</b>	<b>£1.95</b>	<b>Baileys Irish Cream</b>	<b>£3.10</b>
<b>Macchiato</b>	<b>£2.00</b>	<b>Cointreau</b>	<b>£2.75</b>
<b>Mocha</b>	<b>£2.30</b>	<b>Drambuie</b>	<b>£2.75</b>
<b>Hot Chocolate</b>	<b>£2.30</b>	<b>Fernet Branca</b>	<b>£2.75</b>
<b>English Breakfast Tea</b>	<b>£1.90</b>	<b>Grand Marnier</b>	<b>£2.75</b>
<b>Camomile Tea</b>	<b>£1.90</b>	<b>Kahlua</b>	<b>£2.75</b>
<b>Fruit Teas</b>	<b>£1.90</b>	<b>Limoncello</b>	<b>£2.75</b>
		<b>Tia Maria</b>	<b>£2.75</b>

# GLOSSARY

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## **Carpaccio**

Carpaccio is a dish of raw beef, veal, venison or tuna, traditionally thinly sliced or pounded thin served as an appetiser.

It was invented at Henry's Bar in Venice, where it was first served to the countess Amalia Nani Mocenigo in 1950, when she informed the bar's owner that she had been instructed by her doctor to only eat raw meat.

## **Arrosticini**

A traditional Abruzzese dish made with lamb meat, cut in chunks and pierced by a skewer. Arrosticini are often accompanied by slices of traditionally home-made bread soaked in extra-virgin olive oil (pan unto)., we have included tzatziki into our dish

## **Hummus or hummus bi tahini**

A dip or spread made of mashed chickpeas, sesame tahini, lemon juice, and garlic. Hummus is popular in various local forms throughout the Middle Eastern world.

## **Haloumi**

A cheese indigenous to Cyprus and the Middle East, traditionally made from a mixture of goat's and sheep's milk. This cheese is white, with distinctive layered texture, similar to mozzarella, and a salty flavour. It is used in cooking due to its higher-than-normal melting point, making it an excellent cheese for frying or grilling (such as in souflaki greek style skewers).

## **Josper**

A charcoal oven which came to existence by trying to contain the fumes from an open charcoal barbecue. The result was an enclosed barbecue which acted as an oven as well. The cooking speed and a dual system for roasting and barbecuing, produce stunning flavours and aromas. It has been one of the most exciting additions to the British food industry of recent times.

## **D.O.P**

Denominazione d'Origine Protetta (Denomination of Protected Origin), these stamps are certified by the EU and were created to promote the authenticity and genuine characteristics of certain food and agricultural product across the continent.

## **Ras el Hanout**

Ras el Hanout is a popular blend of herbs and spices that is used across North Africa. The name means "head of the shop".

## **Spanakopita**

Spanakopita is a Greek savoury dish, usually with a filling of chopped spinach, feta or ricotta cheese

## **Focaccia Bread**

A flat over baked Italian bread. The dough consists of high gluten flour, oil, water, salt and yeast.