



OUR MENU IS A CELEBRATION OF THE MEDITERRANEAN, INSPIRED BY THE RICH
CULINARY TRADITIONS AND SEASONAL PRODUCE OF THE REGION.

SUNDAY MENU

BITES

HOME-MADE FOCACCIA BREAD, OLIVE OIL 3.5
WILD MUSHROOM AND TRUFFLE ARANCINO 5
TOMATO CAPONATA ON TOAST, GREEK FETA 4
JEROME MIET OYSTER, APPLE DASHI 6.5 EACH
SARDINE PINCHO, PIQUILLO PEPPER 6

TO START

VEAL TONNATO
CREAMY BURRATA, TRUFFLE OIL, BALSAMIC VINEGAR
WARM MEDITERRANEAN BABY OCTOPUS, NIÇOISE OLIVES
SICILIAN RED PRAWN CARPACCIO, LEICHE DE TIGRE (£8 SUPPLEMENT)

MAINS

BIGOLI CACIO E PEPE
CORNISH SEA BREAM WITH MEUNIERE SAUCE
SPICY ROAST BABY CHICKEN, GARLIC OIL
ROAST OF BEEF SIRLOIN, MADEIRA SAUCE (£10 SUPPLEMENT)
BOTH ROASTS SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES AND SEASONAL VEGETABLES

SIDES ALL £6

FRENCH FRIES, PAPRIKA AIOLI
POLENTA GRATIN
SAUTEED BROCCOLI WITH GARLIC AND CHILI

DESSERTS

DOUGHNUT, VANILLA CREAM, MORELLO CHERRY
TIRAMISU

2 COURSES - £32PP

3 COURSES - £39PP

OUR MENU IS SUBJECT TO CHANGE BASED ON SEASONLITY AND AVAILABILITY OF PRODUCE
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
A SERVICE CHARGE OF 14.5% WILL BE ADDED TO YOUR BILL.