

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
TUNA TARTARE, WASABI MAYO 7
SARDINE PINCHO, PIQUILLO PEPPER 6

TO START

VEAL TONNATO AND CAPER BERRIES

CREAMY BURRATA, TRUFFLE OIL, BALSAMIC VINEGAR

WARM MEDITERRANEAN BABY OCTOPUS, NIÇOISE OLIVES

SICILIAN PINK PRAWN CARPACCIO. LEICHE DE TIGRE (\$8 SUPPLEMENT)

MAINS

BIGOLI CACIO E PEPE

BBQ SKATE WING 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
CAULIFLOWER GRATIN
WILD MUSHROOM FRICASSEE
SAUTEED BROCCOLI WITH GARLIC AND CHILI

DESSERTS

TIRAMISU APPLE TARTE TATIN, CRÈME FRAÎCHE

> 2 COURSES - £33PP 3 COURSES - £39PP

OUR MENU IS SUBJECT TO CHANGE BASED ON SEASONALITY 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.