

**Olives / Nuts - 3.5**  
**Sourdough basket - 4.5**

**Small Plates**

Rip & Dip - potato flat bread & selection of Mediterranean dips	<b>12.5</b>
Arancini - mushroom, truffle, honey	<b>8.5</b>
Arayas - lamb & beef pita, mango	<b>7.5</b>
Beef Tartare - honey, mustard, capers, cornichons, cavolo nero	<b>13</b>
Calamari Fritti - garlic aioli	<b>13.5</b>
Burrata - balsamic glazed red grapes	<b>14</b>

**Large Plates**

Casarecce Pasta - pesto, green beans	<b>17</b>
Arroz Mieloso - sea bass tartare, cuttlefish & pimento rice, squid ink	<b>18</b>
Seabream Fillet - braised lemon & chorizo cannellini beans	<b>24</b>
Plaice Fillet - brown shrimp, lemon butter, samphire	<b>26</b>
Lamb Cutlets Milanese - rosemary lemon breadcrumb, turmeric tartar	<b>27</b>

**From the Charcoal Grill**

Grilled Aubergine - ezme tahini, green beans, spring onion	<b>16</b>
Chicken Shawarma - parsnip sauce, pickled cabbage, zhug, flat bread	<b>20</b>
Scotch Sirloin Steak (300g) - chimichurri Sauce	<b>29</b>
T-Bone Steak (1kg) - spiced cafe de paris butter	<b>55</b>

**Salads & Sides**

Pear Crudo - walnuts & crushed gorgonzola	<b>10</b>	Chunky Chips	<b>5.5</b>
Butternut Squash - tahini dressing, curly kale, sunflower seed	<b>11</b>	Parmesan Chips - truffle Mayo	<b>7.5</b>
Greek Salad - feta, onion, cucumber, lettuce & olives	<b>12</b>	Zucchini Fritti - tartare sauce	<b>6.5</b>
Quinoa Salad - chickpea, courgette, aubergine, balsamic vinaigrette, basil	<b>12</b>	Tendersteam Brocoli - yoghurt lenbaneh & seasmie glaze	<b>8</b>

Please make your waiter aware of any allergies.