

epicurean selections

STARTERS

Bread and Olives £6.95

A rustic Mediterranean starter from Southern Italy featuring toasted bread with olive oil, balsamic vinegar, and a selection of Italian olives.

Soup of the Day £7.95

Inspired by hearty Mediterranean traditions, served with warm sourdough bread and salted butter.

Wild Mushroom Bruschetta £9.00

A Tuscan speciality of wild mushrooms sautéed with garlic, rosemary, and olive oil, served on chargrilled sourdough bread.

Spanakopita £9.50

A Greek classic featuring crispy filo pastry filled with spinach and ricotta, drizzled with a honey and lemon dressing.

Mussels £12.00

A Provençal delight from Southern France, fresh mussels cooked with shallots, chillies, and garlic in a choice of creamy or rich tomato sauce. Served with toasted focaccia.

Hummus & Burrata £13.50

A fusion of flavours from the Levant and Southern Italy - creamy hummus topped with burrata, drizzled with honey and garnished with figs.

Gambas Pil Pil £14.00

A Spanish classic, prawns marinated with smoked paprika, garlic, and chilli, served with sourdough garlic bread.

Cod Fritters £14.50

A Greek-inspired dish, cod infused with cumin and lemon, paired with a refreshing tzatziki sauce.

Tuscan Scallops £15.00

An Italian favourite, scallops in a creamy leek sauce with crispy pancetta garnish.

Anti Pasti £15.00

Italian-inspired Parma ham crostini served alongside cured meats, baby mozzarella balls, Kalamata olives, and grilled vegetables.

SALADS

Mediterranean Rainbow Salad £10.00

A vibrant blend of fresh vegetables and fruits inspired by the flavours of the Mediterranean coastline with salad leaves, smashed avocado, roasted peppers, asparagus, courgette, caramelised pineapple, sweetcorn salsa and crispy carrots.

Optional extras:

Add prawns £6.00

Add grilled chicken breast  £5.00

Add peri peri halloumi  £4.50

Greek Salad £12.50

A quintessential Greek dish of tomatoes, cucumbers, Kalamata olives, and feta cheese, dressed with olive oil and oregano.

RISOTTO AND PASTA

Roasted Vegetable Risotto £12.50

A Southern Italian dish featuring Arborio rice with roasted Mediterranean vegetables in rich San Marzano tomato sauce.

Bucatini Chorizo £15.00

A Spanish-inspired pasta with chorizo in a creamy egg yolk sauce, rocket, and Grana Padano.

Linguine and Meatballs £16.00

An Italian comfort dish with homemade meatballs in rich tomato and tarragon ragù.

Linguine Gamberoni £17.50

Succulent king prawns in a rich tomato-cream bisque, Sicilian-inspired, finished with parsley, extra virgin olive oil, and whole prawn.

Seafood Risotto £19.95

A luxurious Southern Italian speciality, Arborio rice with mixed seafood in San Marzano tomato sauce.

Sea Bass Orecchiette £16.50

An Italian seafood classic with pan-fried seabass, garlic, chilli, and olive oil, served with orecchiette pasta and grilled asparagus.

Dietary Requirements:

Please inform your server of any dietary restrictions, allergies, or special requirements you may have. While we strive to accommodate all needs, we cannot guarantee the absence of allergens in our dishes. If you are unsure about any ingredients or preparation methods, please ask your server for more information.



Vegetarian



Vegan
/ Available



Gluten Free /
Available



Halal /
Available

MAINS

Mussels £15.00

A Provençal dish cooked with shallots, chillies, and garlic in a creamy or tomato-based sauce, accompanied by toasted focaccia.

Pollo Funghi £18.00

A Northern Italian creation of grilled chicken breast with pancetta and mushrooms, served with roasted potatoes and Mediterranean vegetables.

Pan Fried Cod £26.00

A Greek-inspired dish of pan-fried cod loin topped with herb breadcrumbs and served with Kalamata sauce.

Lamb Chops £27.00

A Spanish speciality of grilled lamb chops topped with Romesco sauce, served with Mediterranean vegetables.

SIDES

Chips £4.00

Stuffed Vine Leaves £4.95

Delicate vine leaves filled with fragrant lemon rice

Halloumi Fries £6.00

A Greek favourite, crispy halloumi fries drizzled with honey and rosemary dressing.

Greek Salad £7.95

A light and vibrant salad from Greece, featuring tomatoes, cucumbers, olives, and feta cheese.

Tabbouleh Salad £8.50

A Levantine dish with bulgur wheat, parsley, mint, and pomegranate in a refreshing dressing.

DESSERTS

Selection of Ice Cream £8.00

A refreshing selection of ice cream. Choice of pistachio, chocolate or strawberry.

Cheesecake of the Day £8.50

Please ask your server for today's delightful cheesecake selection.

Raspberry Tiramisu £8.50

An Italian dessert with a twist, layered with raspberries for a fruity finish.

Chocolate Delice £8.50

Velvety dark chocolate mousse, accented with a glossy ganache and a hint of sea salt.

Banana Sticky Toffee Pudding £8.50

Served with hot toffee sauce and ice cream.

Please note that a discretionary 10% service charge will be added to all bills. This charge is shared equally among all members of our staff, ensuring they are fairly rewarded for their hard work and dedication to providing you with an exceptional dining experience. We thank you for your understanding and support.