






MEDITERRANEAN

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.


Mozzarella Fritta



£8.50

Crispy golden-fried mozzarella, inspired by Naples street food, served with a warm tomato and basil dip.

Roasted Vegetable Arancini



£9.00

Crunchy risotto balls filled with roasted Mediterranean vegetables and creamy mozzarella, served with a duo of tomato and white cheese sauces.


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.


Tuscan Scallops



£15.00

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

Anti Pastì






£15.00

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

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.

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

Add grilled chicken breast



Add peri peri halloumi

£7.00

£5.00

£6.50

Chicken Caesar Salad





£15.00

Crisp romaine lettuce tossed with golden croutons and a rich, creamy dressing infused with lemon juice, mayonnaise, anchovies, garlic, and Parmesan. Finished with smoky pancetta and succulent grilled chicken supreme.

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.

Orecchiette Arrabbiata



£11.50

Traditional ear-shaped pasta tossed in a fiery tomato, garlic, and chilli sauce typical of Southern Italian cooking.



Add prawns

£7.00

Add grilled chicken breast

£5.00


Linguine Meatballs



£16.00

Linguine served with spiced beef meatballs seasoned with paprika, cumin, garlic, and parsley, cooked in a rich tomato sauce - bringing bold flavours from the Levant.


Linguine Capesante



£18.00

Pan-seared scallops served over linguine in a rich shellfish bisque, enhanced with white wine and sun-dried tomatoes - a luxurious taste of Venice.



Linguine Gamberoni



£19.00

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.

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



Mediterranean Beef Burger



£16.00

Succulent hand-crafted double beef patty, layered with melted angus cheese, served with a refreshing Greek salad and golden skinny fries.


Lamb Shank Ragù



£16.95

Slow-braised lamb shank, simmered in red wine and tomato sauce, served over fresh tagliatelle - a hearty dish rooted in Sardinian tradition.



Mussels



£17.00

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.


Pollo Milanese



£18.00

Crispy breaded chicken fillets served with perfectly cooked linguine tossed in a vibrant pomodoro sauce.


Sea Bass Orecchiette



£18.95

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

Pan Fried Cod



£26.00

Delicately seared cod fillet served in a velvety parsley-infused cream sauce, accompanied by golden toasted potatoes and tender broccoli.




SIDES

Chips



£4.00




Halloumi Fries



£7.50

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.

Mediterranean Roasted Vegetables





£7.50

A vibrant medley of seasonal vegetables, oven-roasted to perfection with aromatic herbs and a drizzle of extra virgin olive oil

DESSERTS

Selection of Ice Cream



£8.00


Choice of pistachio, chocolate or strawberry.

Cheesecake of the Day



£8.50


Baklava with Vanilla Ice Cream



£9.00

Crisp filo pastry with nuts and honey syrup, from Turkey and Greece. Served warm with vanilla ice cream.

Kataifi



£9.00

Middle Eastern delicacy of crispy shredded pastry filled with soft cheese, drizzled in orange blossom syrup, served warm with vanilla ice cream.

Banana Sticky Toffee Pudding



£9.50

Served with hot toffee sauce and ice cream.