

Food Served

Mon-Thurs 12-3 / 5.30-9
 Fri-Sat 12-3 / 5.30-9.30
 Sun 10-4 / 5-8.30

Tapas

Marinated olives 🌿	2.50
Houmous 🌿	2.50
Black olive tapenade 🌿	2.50
Mushroom with Salsa Verde 🌿	3.00
Stuffed vine leaves 🌿	3.00
Pecorino 🌱	3.00
Grilled artichokes with alioli 🌱	3.00
Hot peppers stuffed with feta & ricotta 🌱	3.50
Marinated anchovies	3.00
Chorizo	3.00
Jamón Serrano	3.50
(All above served with bread)	
Patatas bravas or alioli 🌿🌱	3.50

Light menu

Soup of the day 🌱	3.50
Mixed, vegetarian or vegan mezze 🌱/🌿	6.50
Camembert baked in its box	6.50
Smoked salmon with roasted lemon dressing & crème fraîche	6.00
Prosciutto and dolcelatte salad	6.50
Feta salad 🌱	6.50
Piquillo peppers, pine nuts and goats cheese salad 🌱	6.50
Spicy lentil salad and yoghurt dressing 🌱	6.00
Spicy toasted nuts & roast veg salad 🌿	6.00
Patatas con chorizo	6.50

Selection of **baguettes, paninis & bagels** available daily (lunchtime only)

Brunch served on Sundays from 10am**Main meals**

Rigatoni with creamy fennel sauce, raisins and toasted pine nuts 🌱	7.50
Lentil and carrot kibbeh with avocado and lime dip served with green salad 🌱	8.00
Moroccan okra and sweet potato stew with pitta bread 🌿	7.50
Tiger prawns with leek and mozzarella risotto	9.00
Baked haddock fillets with honey sautéed cherry tomatoes, courgettes and sesame seeds	8.50
8oz Pork steak stuffed with mushroom and dolcelatte duxelle served with roasted red onions and potatoes	9.50
Spiced lamb matzalan with aromatic tomato sauce and rice	9.50

A selection of desserts and homemade cakes are available daily

Gluten free & vegan options also available on some other dishes - please ask.

🌱 vegetarian

🌿 vegan

Red wine

San Isidro Red	10.90
Antina Cabernet Sauvignon - Tempranillo	11.90
Organic Les Grands Arbres - Merlot	13.40
Finca Dama Juana - Cabernet Sauvignon	13.80
Don Jacobo Rioja	14.10
Chateau Le Prelat - Cotes de Bourg	18.90

By the glass	175ml	250ml
San Isidro Red	2.80	3.80
Antina Cab. - Tempranillo	3.00	4.10
Organic Merlot	3.50	4.70

Rose wine

Anjou Rose Bellerive	11.20
Groot Constantia - Blanc de Noir	14.50

By the glass	175ml	250ml
Anjou Rose Bellerive	2.80	3.90

White wine

San Isidro White	10.90
Organic Les Grands Arbres - Chardonnay	13.40
Porta Italica – Pinot Grigio	13.90
Touraine – Sauvignon	14.80
Gavi di Gavi – Fossili	17.30
Chapel Down – Flint dry	22.10

By the glass	175ml	250ml
San Isidro White	2.80	3.80
Organic Chardonnay	3.50	4.70
Porta Italica – Pinot Grigio	3.40	4.80

Sparkling wine

Sparkling French Chardonnay	14.80
Prosecco Carpena Malvolti	18.00
Moutard Grand Cuvee - Champagne	28.00
Perrier Jouet NV - Champagne	39.00

By the Glass	125ml
Sparkling French Chardonnay	3.30

Coffee/ tea Midday -10pm

Americano	1.50
Cappuccino	1.80
Latte	1.80
Mocha	1.80
Dark/milk hot chocolate	1.80
Espresso (single / double)	1.10 /1.50
Teas & herbal teas	1.20

Please note Some of the items may change daily subject to availability