

TIME TO EAT



SOMETHING TO SHARE

CHEF SELECTION BOARD ' WHAT WE HAVE...IS WHAT YOU GET' - FOR 2 £37.5

Always a lovely selection of vegetarian dips with a changing assortment of meat, fish or cheese.

CREAMY HUMMUS (V. GF) £8.5

Homemade hummus served with pitta bread.
for (V. GF) options - go without bread

PADRON PEPPERS (V. VG. GF) £8.0

Spanish-Style Blistered small green peppers with smoky, charred flavor

GREEK SALAD (V. GF) £9.5

Tomato, cucumber, green pepper, feta cheese and red onions with homemade dressing

RED ONIONS & GOAT CHEESE QUICHE £12.0

Confit onions with raspberry, balsamic vinegar, and goat cheese.

CRISPY CALAMARI RINGS £11.5

Deep fried calamari with spicy breadcrumbs served with sweet chilli sauce

CHICKEN SKEWERS £13.0

3 skewers grilled marinated with Mediterranean spices.

LAMB SKEWERS £14.5

3 tender skewers grilled & marinated Moroccan spices.

SAFFRON & MUSHROOM RISOTTO £15.0

Arborio rice cooked with vegetable broth served with wild mushroom and asparagus.

LAMB CHOPS £17.5

2 lamb cutlets coated with green herbs served with gratin

FILET OF SALMON £18.5

Backed salmon and marinated with Japanese sauce served with seasonal veg.

CLASSIC CHEESEBURGER £13.5

Brioche bun, succulent ground beef, cheese, Tomato, shallots, pickles, and burger sauce. Served with french fries

A BIT ON THE SIDE

LUXURY NUTS MIX (V. VG. GF) £4.5

OLIVES (V. VG. GF) £4.5

FRENCH FRIES (V. VG) £4.5

SWEET POTATO FRIES (V. VG. GF) £5.0

AFTER PARTY BITES

LEMON TART £9.5

TARTIN TATIN £9.5

Please be aware that our dishes are prepared in kitchens where nuts, gluten etc. are commonly used. Unfortunately, our dishes may contain traces of these products. All dishes may contain items not mentioned in the menu description. If you have a food allergy or special dietary needs please notify our staff.

Additional 12.5% service charge will be added to you bill.