

NIBBLES

Mixed Olives (Ve/Gf) **5**

Padron Peppers - topped with sea salt (Ve/Gf) **5**

Tzatziki – yoghurt, cucumber, mint, garlic (V/Gfa) **6**

Roasted Red Pepper Hummus - pickled chillies and onions, sumac (Ve/Gfa) **6**

Manchego and Jamon Croquettes - parmesan, roquette **3 each**

Mushroom Arancini – parmesan, roquette (V) **3 each**

Burrata - calabrese, balsamic, parma ham (Gf) **9**

Patatas Bravas - aioli, tomato and roasted red pepper sauce (Ve/Gf) **7**

Creamy Garlic Mushrooms - cream sauce, garlic oil, parsley, sea salt (V/Gfa) **8**

Dolmades – stuffed vine leaves (Ve/Gf) **6**

Spicy Chorizo – Gigantes, feta **7**

Parma Ham – roquette, mixed olives, olive oil (Gf) **9**

VEGGIES

Aubergine Parmigiana - tomato and roasted red pepper sauce, grated parmesan, basil (V/Gf) **9**

Gigantes – mixed bean stew, feta, chilli (V/Gf) **7**

Grilled Halloumi - pomegranate seeds, harissa yoghurt (V/Gf) **9**

Greek Salad - green peppers, oregano, cucumber, tomato, feta cheese (V/Gf) **8**

Tenderstem Broccoli - chilli oil, fresh garlic, sea salt (Ve/Gf) **5**

Skin on Fries (Ve/Gf) **5**

Sweet Potato Fries (Ve/Gf) **6**

Saffron Rice (Ve/Gf) **5**

FLATBREADS

Olive Oil & Sea Salt (Ve) **5**

Mozzarella & Garlic (V) **7**

Feta & Spinach (V) **8**

Burrata, Tomato & Garlic (V) **9**

MEAT & FISH

Gambas al Ajillo – king prawns, white wine, garlic, hot paprika, parsley (Gf) **12**

Pan Seared Seabass - garlic butter poached, lemon oil drizzle (Gf) **14**

Salt Cod Fritters - paprika aioli, lemon wedge **11**

Albondigas – lamb and pork meatballs, rich tomato and red pepper sauce, parmesan, basil **11**

Pan Fried Salmon – Muhammara sauce, spring onion (Gf/N) **16**

Moroccan Lamb Chops - paprika oil, pickled chillies and onions (Gf) **18**

Fillet Steak - roquette side salad, parmesan, sea salt (Gf) **21**

Add mushroom or peppercorn sauce 2

Chicken Pintxos - harissa yoghurt, chilli oil, pomegranate seeds (Gf) **12**

Deep Fried Calamari – aioli and charred citrus **9**

Roasted Chicken Thighs – honey, lemon, thyme (Gf) **13**

Beef Stifado – slow cooked, rich mediterranean sauce (Gf) **14**

Ve – Vegan, V – Vegetarian, Gf/a – Gluten free/available, N – contains nuts.

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Tenderstem Broccoli - chilli oil, fresh garlic, sea salt (Ve/Gf) **5**

Roast Potatoes (Ve) 6

Cauliflower Cheese (V) 6

FLATBREADS

Olive Oil & Sea Salt (Ve) 5

Mozzarella & Garlic (V) 7

Feta & Spinach (Ve) 8

MEAT & FISH

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Gambas al Ajillo – king prawns, white wine, garlic, hot paprika, parsley (Gf) **12**

Salt Cod Fritters - paprika aioli, lemon wedge **11**

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SUNDAY ROAST

25 per person (minimum 2 people to share)

Roast Sirloin, Lamb Chops & Chicken Supreme

Served with roast and mashed potatoes, Yorkshire pudding, Tenderstem broccoli, Chantenay carrots & cauliflower cheese.

Veggie Roast 16

Roast butternut squash and feta wellington (V)

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DESSERTS

Baklava Cheesecake - mixed nut crumb, pistachio sauce (N) **9**

Crème Catalana - lemon zest, amaretti biscuit **8**

Sticky Date Pudding - chopped Medjool dates, butterscotch sauce **9**

Homemade Tiramisu **8**

Affogato – Ameratto, ice cream, coffee (Gf) **9**

Chocolate Brownie – with ice cream (Gf) **8**

Ice Cream – vanilla, chocolate, strawberry (Gf) **3 each**

Dessert & Fortified	125ml	Bottle
La Guita, Manzanilla, Jerez, Spain <i>Palomino, NV, (75cl bottle)</i>	7.5	42
Floralis Moscatel Oro, Torres, Catalunya, Spain <i>Moscatel, 2022, (50cl bottle)</i>	5.5	32
Sauternes, Petit Giraud, France <i>Semillon, Sauvignon Blanc, 2020 (37.5cl bottle)</i>	14	40
Gonzalez Byass Nectar, Pedro Ximénez Dulce, Jerez, Spain <i>Pedro Ximénez, NV</i>	9.5	52
Graham's Late Bottled Vintage Port, Portugal <i>Touriga Franca, Touriga Nacional, others, 2019</i>	10	55
Graham's 10 Year Old Tawny Port, Portugal <i>Touriga Franca, Touriga Nacional, others, NV</i>	12	65

Hot Drinks

Espresso **3**

Double Espresso **4**

Americano **4**

Latte **4.5**

Flat White **4.5**

Cappuccino **4**

Irish or Liqueur Coffee **10**

Breakfast, Earl Grey or Fresh
Mint Tea **4**



Sparkling

	125ml	Bottle
Poeti Prosecco, Italy	7	35
<i>Glera, NV</i>		
Roger Goulart Cava Reserva, Spain	8	45
<i>Xarel-lo, Macabeao, Parellada, 2022</i>		
Pommery Brut Royale, Champagne, France	14	75
<i>Chardonnay, Pinot Noir, Meunier, NV</i>		
Pommery Brut Rosé Royal, Champagne, France	17	95
<i>Chardonnay, Pinot Noir, Meunier, NV</i>		
Laurent-Perrier Cuvée Rosé, Champagne, France	22	120
<i>Pinot Noir, NV</i>		
Laurent-Perrier Vintage, Champagne, France	24	130
<i>Pinot Noir, Chardonnay, 2015</i>		

White

	175ml	Bottle
Analivia Verdejo, Pagos del Ray, Rueda, Spain	7	27
<i>Verdejo, 2023</i>		
Quinta do Ameal Bico Amarelo, Vinho Verde, Portugal	7.5	29
<i>Loureiro, Alvarinho, Avesso, 2024</i>		
Marius Blanc, M. Chapoutier, Pays d'Oc, France	8	31
<i>Vermentino, 2024</i>		
Borgo Tesis Pinot Grigio, Fantinel, Friuli, Italy	8.5	33
<i>Pinot Grigio, 2024</i>		
Spy Valley Sauvignon Blanc, Marlborough, New Zealand	9.5	37
<i>Sauvignon Blanc, 2024</i>		
Bourgogne Chardonnay, Icauna, France	10	39
<i>Chardonnay, 2024</i>		
Soave Classico Suavia, Veneto, Italy		42
<i>Gargenega, 2024</i>		
Bodegas Castro Martin Albariño, Rías Baixas, Spain		43
<i>Albariño, 2023</i>		
Morgassi Superiore Volo Gavi del Comune di Gavi, Italy		47
<i>Cortese, 2020</i>		
Santo Assyrτικο, Santorini, Greece		58
<i>Assyrτικο, 2022</i>		
Gérard Bertrand Cigalus Blanc, Occitanie, France		75
<i>Chardonnay, Viognier, 2022</i>		
Chablis 1er Cru Fourchaume, Jadot, France		99
<i>Chardonnay, 2018</i>		

Rosé and Orange

	175ml	Bottle
Estandon Brise Maritime, IGP Méditerranée, France	6.5	26
<i>Grenache, Cinsault, Syrah, 2024</i>		
Vivanco Rioja Rosado, Spain	8	33
<i>Tempranillo, Garnacha, 2024</i>		
Château La Gordonne, Côtes de Provence, France	12	47
<i>Grenache, Syrah, Cinsault, 2024</i>		
Gerard Bertrand Orange Gold, Occitanie, France		49
<i>Chardonnay, Grenache Blanc, Viognier, others, 2024</i>		
Chateau Roubine 'Lion and Dragon' Cotes de Provence Cru Classé Rosé, France		60
<i>Grenache, Tibouren, Mourvèdre, Rolle, 2024</i>		

Red

	175ml	Bottle
El Púgil Tempranillo, Toro, Spain	7	28
<i>Tempranillo, 2023</i>		
Marius Rouge, M. Chapoutier, Pays d'Oc, France	7.5	30
<i>Syrah, Grenache, 2023</i>		
Corte Camarì Nero d'Avola Appassimento, Sicilia	8.5	33
<i>Nero d'Avola, 2023</i>		
La Maldita Garnacha, Rioja, Spain	9	35
<i>Garnacha, 2023</i>		
Feudi Salentini 125, Primitivo del Salento, Italy		37
<i>Primitivo, 2023</i>		
Maruxa Mencia, Virgen de Galir, Valdeorras, Spain		39
<i>Mencia, 2022</i>		
En Rébellion, Sainte Marie des Crozes, Pays d'Oc, France	10.5	41
<i>Pinot Noir, Cinsault, 2023</i>		
Catena Vista Flores Malbec, Mendoza, Argentina	11	43
<i>Malbec, 2023</i>		
Vivanco Rioja Reserva, Spain		47
<i>Tempranillo, Graciano, 2017</i>		
Morgon, Marcel Lapierre, Beaujolais, France		55
<i>Gammay, 2023</i>		
Giovanni Rosso Barolo, Piemonte, Italy		69
<i>Nebbiolo, 2020</i>		
Mas La Plana, Torres, Penedès, Spain		89
<i>Cabernet Sauvignon, 2017</i>		

Signature Cocktails

Pink Lady	11
<i>Beefeater Pink, Select Apperitivo, Limoncello, Lemon, Egg White, Bitter-Sweet</i>	
Sex on the Beach	12
<i>Absolut Vodka, MK Peach, Orange, Cranberry, Fizz</i>	
Pomada	11
<i>Malfy Con Limone Gin, Lemon, Sugar, Mint, Sunshine</i>	
Marma Marg	12
<i>Cazcabel Blanco Tequila, MK Quad Sec, Lime, Zest</i>	
Provence	11
<i>Absolut Citron Vodka, Elderflower, Lemon, Soda, Pink</i>	
Jose!	12
<i>Havana 3yo Rum, Elderflower, MK Quad Sec, Lime, Basil, Spice</i>	

Classic Cocktails

Spritz	10
<i>Prosecco, Soda and one of the following...</i>	
<i>Aperol, Select Apperitivo, Sarti, Limoncello, Italicus Rosolio</i>	
<i>Lillet Blanc or Rose, Cocchi Ammerican or Torino,</i>	
House Sangria	11
<i>Havana Club Spiced Rum, Red Wine, Pineapple, Lime & Lemon, Coca Cola, Spices</i>	
House Old Fashioned	14
<i>Elija Craig Small Batch Whiskey, MK Fig & Honey, Bitters</i>	
Mojito	11
<i>Havana Club 3yo Rum, Lime, Sugar, Mint</i>	
Espresso Martini	12
<i>Absolut Vodka, Mr Black Coffee Liqueur, Fresh Coffee</i>	
Pornstar Martini	14
<i>Absolut Vanilla Vodka, Blend Passionfruit, Pineapple, Lemon, Fizz</i>	

Low and No

Lyre's Spritz	9
<i>Non-alc Apperitivo, 0.5% abv Fizz</i>	
Ex-on-Provence	6
<i>Elderflower, Lemon, Soda, Pink</i>	
Virgin Pornstar	7
<i>Vanilla, Passionfruit, Pineapple, Lemon, Fizz</i>	

Draught

	Half	Pint
Guinness Micro Draught		6.5
Guinness Micro Draught 0%		6.5
Beer & Cider		330ml
Menabrea Blonde, Italy		5.5
Menabrea 0%, Italy		5
Peroni Red, Italy		5.5
Inedit Damm, Spain		6

Soft Drinks

	Each
Lyre's Classico Sparkling Wine Can, 0.5% ABV, 250ml	7
Crodo Lemon Soda, Can, 330 ml	3
Crodo Orange Soda, Can, 330 ml	3
TRIP Lightly Sparkling Cbd Infused Peach Ginger Drink, 250 ml	4
Big Tom, 150ml	3
Artisan Tonic, Skinny Tonic and Fiery Ginger Beer 200ml	3
Juice - Orange, Apple, Cranberry, Pineapple	3

Water

	Each
Still or Sparkling 330ml	2.5
Still or Sparkling 750ml	4.5



KIDS MENU

MAINS

Mini margherita pizza (Ve) (g) **6**

Battered fish bites & chips (g) **7**

Seabass, Tenderstem broccoli, with chips (gfa) **8**

Meatballs, house salad, with chips (gfa) **7**

Grilled chicken bites, house salad, with chips (gfa) **7**

DESSERTS

Two scoops ice cream (vanilla, chocolate, strawberry) (Ve) **3**

Chocolate brownie, with ice cream (V) **5**

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