

STARTERS

BASKET OF BREAD & OLIVES					
Alone To Tale La Callana	3	GRILLED ASPARAGUS (v)	7.5	FILO PASTRY PARCELS (v)	7.
SOUP OF THE DAY (v)	6.5	with balsamic oil & aged parmesan shavings		oven baked, filled with spinach & feta cheese, served with tomato & basil coulis	
with ciabatta		DEEP FRIED SQUID with mixed leaves & tartar sauce	8.5	CORNISH CRAB	Q
GARLIC PIZZA BREAD (v)	5	MAZU MEAT BALLS	_4 (with green beans, red onion, herb crostini,	8.
MELTED CHEESE BREAD (v)	5.5	with tomato chilli, basil & herb crostini & rocket	7.5	endive leaves, lemon olive oil dressing	
FRIO OF DIPS (v) aramasalata, hummus, tzatziki, served with	7.5	DICED CALVES LIVER with pancetta, shallots & red wine	8	HOT TIGER PRAWNS pan fried with garlic, chilli olive oil & herb	8.
varm pita bread CAPRESE (v)	7.5	CAESAR SALAD starter 7 main chargrilled chicken fillets, cos lettuce, crispy pan	I4	SEARED KING SCALLOPS wrapped in pancetta	9.
ouffalo mozzarella, vine tomatoes, avocado, vith balsamic dressing		croutons, Caesar dressing & parmesan shavings	cetta,	CRISPY DUCK SALAD	8
WARM GOATS CHEESE (v) served on braised aubergine with rocket	7.5	GRILLED HALLIOUMI served with vine tomato & rocket olive oil dressi	7·5 ng	with cucumber & watercress	
0		MEZE PLATTER —	All		
		Ideal for sharing as a starter			_
MAIL MEZE BOARD		for one for two	, D	, ,	or tu
MINI MEZE BOARD rio of dips, calamari, chargrilled halloumi, stu	ıffed vine l	8.5 17 ITALIAN PLATTE		ared meat, marinated vegetables, buffalo	1(
neatballs, & braised aubergine with warm br	ead	mozzarella, rocket s	alad & l	balsamic dressing & herb crostini	
		PASTA & RISOTTO —			
starter	main	starter	main	starter	та
CAGLIATELLE WITH CHICKEN 7.5	14	PENNE MAFIOSO 7	14	TAGLIATELLE CARBONARA 7	14
agliatelle with smoked chicken,		pancetta, pepperoni, shallots, chilli,	r	tagliatelle with pancetta, cream	
nangetout & parmesan cream sauce		garlic & tomato sauce		& parmesan sauce	
SEAFOOD TAGLIATELLE 7.5	15	PENNE EL GRECO (v) 7	14	BUTTERNUT SQUASH RISOTTO (v) 7	14.
agliatelle with mixed shell fish, white wine, cherry tomatoes & herbs		with feta, aubergine, shallots, black olive, tomato & basil sauce		goat cheese , roasted pine nuts & pecorino shavings	
	16	CONCHIGLE WITH SALMON DUO 7.5	·		• .
paghetti tossed in tender beef ragu	16	salmon, smoked salmon, asparagus,	14.5	with baby spinach & pecorino shavings	14
SPAGHETTI WITH ALASKAN		dill & a white wine cream sauce		MIXED SHELLFISH RISOTTO (v) 8	16
KING CRAB 8	16	SPAGHETTI WITH KING PRAWNS 8	16	with tomato, saffron, white wine & herbs	10
pring onions, garlic, chilli, cherry tomatoes &	z olive oil	chill, garlic & tomato sauce			
		PIZZA —			
MARGHERITA (v)	10.5	GOATS CHEESE PIZZA (v)	12	FOUR SEASONS	14
VEGETARIAN PIZZA (v)	11.5	with roast pepper & sundried tomato (v)		with speck ham, chicken, pancetta & salami	
-	-	STEAKS			
		All our beef is dry & aged for 28 days			
prime a	ged fillet o	550g CHATEAUBRIAND (to share)	57 & three s	sides of your choice	
	4	550g CHATEAUBRIAND (to share) f beef served with peppercorn sauce, Diane sauce &	three s	9/32	20
280g SIRLOIN STEAK	23	550g CHATEAUBRIAND (to share) f beef served with peppercorn sauce, Diane sauce 8 300g RIB EYE STEAK	57 25 25	280g FILLET STEAK	29
280g SIRLOIN STEAK Derved with chunky chips, roasted vine tomato	23	550g CHATEAUBRIAND (to share) f beef served with peppercorn sauce, Diane sauce &	three s	9/32	29
80g SIRLOIN STEAK erved with chunky chips, roasted vine tomato	23	550g CHATEAUBRIAND (to share) f beef served with peppercorn sauce, Diane sauce & 300g RIB EYE STEAK served with roasted shallot, fries & peppercorn sauce	three s	280g FILLET STEAK served with buttered spinach, creamy mash	29
80g SIRLOIN STEAK erved with chunky chips, roasted vine tomato ocket & sauce of your choice	23	550g CHATEAUBRIAND (to share) f beef served with peppercorn sauce, Diane sauce & 300g RIB EYE STEAK served with roasted shallot, fries & peppercorn sauce THE REST	three s	280g FILLET STEAK served with buttered spinach, creamy mash potato & sauce of your choice	
80g SIRLOIN STEAK erved with chunky chips, roasted vine tomato ocket & sauce of your choice SKEWERS	23	550g CHATEAUBRIAND (to share) f beef served with peppercorn sauce, Diane sauce & 300g RIB EYE STEAK served with roasted shallot, fries & peppercorn sauce THE REST CALVES LIVER	three s	280g FILLET STEAK served with buttered spinach, creamy mash potato & sauce of your choice PORK BELLY	29
80g SIRLOIN STEAK erved with chunky chips, roasted vine tomato ocket & sauce of your choice KEWERS CHICKEN	23 oes, ¹⁷	550g CHATEAUBRIAND (to share) f beef served with peppercorn sauce, Diane sauce 8 300g RIB EYE STEAK served with roasted shallot, fries & peppercorn sauce THE REST CALVES LIVER pan fried served with crispy pancetta,	three s	280g FILLET STEAK served with buttered spinach, creamy mash potato & sauce of your choice PORK BELLY slow braised Served with roasted new potatoes,	
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Resog SIRLOIN STEAK erved with chunky chips, roasted vine tomato ocket & sauce of your choice SKEWERS CHICKEN AMB BEEF	23 Des, 17 18 20	550g CHATEAUBRIAND (to share) f beef served with peppercorn sauce, Diane sauce & 300g RIB EYE STEAK served with roasted shallot, fries & peppercorn sauce THE REST CALVES LIVER pan fried served with crispy pancetta, creamy mash, butter spinach & red wine sauce CHARGRILLED CHICKEN SUPREME served with roasted new potatoes, grilled	three s	280g FILLET STEAK served with buttered spinach, creamy mash potato & sauce of your choice PORK BELLY slow braised Served with roasted new potatoes, sweet balsamic peppers & port jus LAMB SHANK slow braised lamb shank with aromatic herbs,	
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BEASS SIRLOIN STEAK BETWEEN WITH CHURKY CHIPS, roasted vine tomate cocket & sauce of your choice SKEWERS CHICKEN LAMB BEEF With diced salad, cracked wheat pilaf & yoghu LAMB CUTLETS marinated with Mediterranean herbs & yoghu Berved with roasted new potatoes, seasonal veg Berved with crushed new potatoes, asparagus & CHARGRILLED MIXED FISH PLATTER Belection of sea bass, salmon, tiger prawns, swe regetable rice & mixed leaf salad BRAISED SPINACH	23 Des, 17 18 20 art 25 art getables & chive crè ordfish serv	550g CHATEAUBRIAND (to share) f beef served with peppercorn sauce, Diane sauce & 300g RIB EYE STEAK served with roasted shallot, fries & peppercorn sauce THE REST CALVES LIVER pan fried served with crispy pancetta, creamy mash, butter spinach & red wine sauce CHARGRILLED CHICKEN SUPREME served with roasted new potatoes, grilled vegetables& tomato salsa rocket MIXED GRILL selection of chicken skewer, lamb cutlets & sirloi steak with portobello mushroom & chunky chips FISH MAIN COURSES 17 CHARGRILLED S with roasted new po Kalamata olives ved with GRILLED SEA BR grilled whole fresh s BRAISED AUBERGINES	18 17 25 n SWORD otatoes, AEAM sea breau	280g FILLET STEAK served with buttered spinach, creamy mash potato & sauce of your choice PORK BELLY slow braised Served with roasted new potatoes, sweet balsamic peppers & port jus LAMB SHANK slow braised lamb shank with aromatic herbs, with creamy mash, rosemary & red wine jus DUCK CONFIT served with buttered spinach, creamy mash & shallot red wine jus D FISH STEAK peppers, cherry tomato, artichoke & m served with roasted new potatoes & warm salad GREEK SALAD cos lettuce, feta cheese, vine tomatoes, cucumber	16 20 18 18 19 5
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