



This menu is available
Monday–Thursday 12pm
onwards,
Fri–Sat 12pm – 5pm



2 4 £22 (Starter/Main or Main/Dessert)

3 4 £27 (Starter+Main+Dessert)

STARTERS

INDOPRAWN SPRING ROLLS
Garlic yoghurt & katchumber salad

MEATBALL BRUSCHETTA
Pomodoro sauce & creme fraiche

LEEK & MUSHROOM PAPPERDELLE
in a white wine & cream sauce

PAN FRIED COD
N'duja potatoes, chorizo & parsley

MAINS

N'DUJA & CHORIZO PASTA BAKE
Cheddar crust

LAMB, APRICOT & ALMOND TAGINE
Sundried tomato cous cous

HAM & BLACK PUDDING PIE
sugar snap salad, chips or mash

ROAST COD
Crusted new potatoes, braised peas, lettuce & bacon

DESSERTS

DESSERT OF THE DAY
ASK YOUR SERVER

BAKED CARDAMON CHEESECAKE
Spiced cardamon cream cheese, sweet
dough balls, topped with pistachios & syrup

CORNETTI 
Italian chocolate cornetti, filled
with vanilla ice cream & mixed
fruits

Lunch time extras

PANUZZO

A panuzzo is a little-known street food born in Gragnano, a small town south of Naples. Served in a warm pizza bread, with either fries or salad

Please note: These may not be available after 5.00pm, please ask your server

ITALIAN HAM 12.00
Parma ham, rocket, Gorgonzola cream and honey

CHICKEN 12.00
breaded chicken Milanese, baby gem, parmesan and ceasar dressing

GOATS CHEESE 12.00
grilled Mediterranean veg, balsamic glaze, rocket,

MINI PIZZA

7" pizza, served with either fries or a side salad 11.00

AGLIO Go

MARGHERITA V Go

PEPPERONI Go

DIAVOLA (spicy) Go

BROKEN MEATBALLS

CARNE Go

MEAT FREE Go

V These dishes are suitable for vegetarians These dishes are suitable for vegans 

G These dishes are suitable for a gluten-free diet Go These dishes can be made suitable for a gluten free diet.

***Please be aware that due to 14 main ingredients recognised, as allergens, we have not been able to put letters or symbols against all dishes to highlight ingredients.

We do however have a separate Allergen book that is detailed, showing the contents, per dish. Please ask your server who will assist with presenting the book and also consulting with the chefs on your behalf. This goes for ANY dietary requirement, we will help as much as possible***

Sometimes during service, some dishes may become unavailable, were possible an alternative will be offered.

Pre orders taken via email, prior to the day could guarantee your order

A discretionary Service Charge of 10% will be added to your bill

Every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us. All our food is prepared, cooked and served by humans; mistakes can happen. Please inform us if you are not happy with any aspect of your visit. (We do care!)



Tapas Small plates



The Tapas menu is only available for tables up to six

This menu is served Monday to Friday, midday-close and Saturday midday-5pm

The menu may not be available during busy periods, and at the chefs discretion all times

Please check with your server before ordering.

Choose two tapas and a tapas side for £20.00

KFC

Korean fried cauliflower with a gochujang glaze (a red chilli paste of equal amounts of savoury, sweet & spicy), pickled chillies, sesame & coriander

Asian Spring Rolls

stuffed with shredded beef, potatoes, onions & Indian spices, ssamjang aioli & pickled mango salad

Gochujang Ribs

slow cooked pork ribs, Gochujang sauce with chillies & sesame seeds

Blackened Salmon

Hot honey & teriyaki glaze, macerated cucumber & yuzu emulsion

Koftas G

Indian spiced lamb kofta skewers, minted yoghurt & katchumber salad

Salt 'n' Pepper Prawns

homemade sriracha sauce & katchumber salad

Katsu Chicken

crispy panko crumbed chicken breast, shredded lettuce & katsu curry dip

Mushroom Crostini V GO

mushrooms with white wine sauce on bruschetta with pangratatta

Parma Ham Bruschetta GO

Parma ham, rocket, Gorgonzola cream, honey & pomegranate

Pate Toscana GO

chicken liver pate, red onion marmalade with sourdough

Chicken Lollipops G

crispy chicken lollipops, remesco sauce

Meatballs

braised lamb and beef meatballs, pomodorino sauce, Grana Padano

Arancini V

Tomato, garlic and mozzarella arancini, with spicy arabiatta sauce

Arborio Stuffed Pepper V

roast red pepper with a rich tomato chive filling and rocket

SIDES

Jasmine rice V G

Egg fried rice

Salt'n' pepper fries V G

Garlic flatbread

Wok fried greens V G

Fries with aioli V G

Dauphinoise potatoes V G

N'Duja tenderstem broccoli

Garlic Mushrooms V G

Chopped house salad V G