

**Seasonal ingredients and vibrant Mediterranean flavours,
designed for relaxed, all-day dining,
whether you're sharing plates or ordering your own.**

SMALL PLATE

Padron peppers, garlic yoghurt dip (v)	£8.50
Sundried tomato and basil pesto arancini, rose harissa crème fraiche (v)	£11.00
Patatas bravas, smoked paprika sauce, aioli (v)	£9.00
Grilled artichoke, olive and sundried tomato bruschetta (ve)	£11.00

FOR THE MIDDLE OF THE TABLE

Meat	£16.00
Chorizo, prosciutto, salchichon, salami Napoli, served with cornichons, grilled artichokes and sundried tomatoes	
Cheese	£20.00
Manchego, Taleggio, Gorgonzola, Gran Moravia, served with crackers, figs and grapes	

STONE-BAKED PIZZA

Hand-stretched dough, proofed for 24 hours, then fired in our stone oven until golden, crisp, and lightly blistered. Each pizza is topped with seasonal Mediterranean ingredients, balancing rustic simplicity with vibrant flavour.

Classic Margarita (v)	£14.00
Nduja, mozzarella and fresh basil	£16.00
Olive, artichoke, aubergine and feta (vegan available) (v)	£16.00

SALAD/PASTA

	SM / LG
Caprese salad (tomato, mozzarella, basil, evoo) (v)	£8.00/£14.00
Grilled goats cheese salad, toasted walnuts, figs, croutons, roasted red peppers, pomegranate, honey and Dijon mustard dressing (v)	£9.50/£17.00
Greek style salad (vegan feta available) (v)	£8.50/£15.00
Prawn and chorizo linguini pasta, parmesan, coriander, chilli	£16.50

ON THE SIDE

Warm focaccia and sourdough with evoo, balsamic and chilli flakes (v)	£8.50	Fries (v)	£5.00
		Truffle and parmesan fries	£7.50
Lemon olives (ve)	£5.00	Sauteed chorizo and kale	£8.00

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A 12.5% discretionary service charge will be added to your bill.