

SMALL PLATES MENU

Thursday ~ Saturday 17:00 ~ 21:00

Please inform our team of any allergies or dietary requirements

Nibbles

Aioli 1.5

Bread 2

Olives 3.8

Seafood/Meat

Moules Mariniere 6.5

Mussels in white wine sauce

Mexican Style Grilled Shrimps 8.2

Avocado salad, lime and coriander dressing

Mixed Seafood in Thai Coconut Sauce 9.9

Thai spice influenced

Smoked Salmon Carpaccio 9.5

With crispy capers and dill

Shrimps with Spicy Mango Coulis 8.5

Grilled shrimps drizzled with a mango coulis on avocado

Korean Style Chicken Wings 5.9

Coated in spicy chilli sauce

Chorizo and Potato Bake 7.5

With red onions and romano infused with rosemary and thyme

Pan Fried Seabass 8.9

With new potatoes, tomatoes, capers

Seared Duck Breast 12.9

With peach glaze

Sirloin Steak 12

With chimichurri sauce, mash

Slow Cooked Pork Ribs 7.9

In thyme and a chilli honey & ginger glaze

Vegan/Vegetarian

Patatas Bravas (vegetarian) 4.9

Asparagus (vegetarian) 5.8

With paprika, parmesan shavings

Tender Stem Broccoli (vegan) 5.5

With balsamic glaze, parsnip

Honey Roasted Carrots (vegetarian) 5.5

In whipped ricotta and pecan

Orzo (vegetarian) 4.5

With roasted butternut squash, spinach

Bruschetta di Ricotta (vegetarian) 5.5

Roasted tomatoes with a balsamic glaze

Arancini ai Funghi Shiitake (vegetarian) 5.6

Arancini filled with parmesan and shiitake

Padron Peppers (vegan) 5.9

Roasted Beetroot (vegetarian) 6.5

With cream cheese, pistachio

Desserts

Profiteroles 6.5

Blueberry Panna Cotta 6.2

Lemon Posset 6.1

Brownies with Ice Cream 6.3

Affogato 5.9

We don't do sneaky service charges

Every tip goes straight to the team who make the magic happen