

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

Mussels in white wine sauce

Mexican Style Grilled Shrimps 7.4

Avocado salad, lime and coriander dressing

Mixed Seafood in Thai Coconut Sauce 9.9

Thai spice influenced

Korean Style Chicken Wings 5.5

Coated in spicy chilli sauce

Chorizo and Potato Bake 7.2

Creamy white wine sauce, parsley

Pan Fried Seabass 8.5

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

With honey, ginger, chilli

Vegan/Vegetarian

Patatas Bravas (vegetarian) 4.9

Asparagus (vegetarian) 4.9

With paprika, parmesan shavings

Tender Stem Broccoli (vegan) 4.9

With balsamic glaze, parsnip

Orzo (vegan) 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

With cream cheese, pistachio

Blueberry Panna Cotta 6.2

Lemon Posset 6.1

We don't do sneaky service charges

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