



STARTERS

BASKET OF BREAD & OLIVES	4	DEEP FRIED SQUID	9	PRAWN COCKTAIL	8
SOUP OF THE DAY (v) with ciabatta	6.5	with mixed leaves & tartar sauce		with avocado, prawns, mixed leaf salad, rosemary sauce and lemon oil dressing	
CIABATTA GARLIC BREAD (v)	5.5	MAZU MEATBALLS	9	CORNISH CRAB	10
CHEESY GARLIC BREAD (v)	6	with tomato chilli, basil & herb crostini & rocket		with green beans, red onion, herb crostini, endive leaves, lemon olive oil dressing	
TRIO OF DIPS (v)	8.5	DICED CALVES LIVER	8.5	HOT TIGER PRAWNS	10
taramasalata, hummus, tzatziki, with warm pita bread		with pancetta, shallots & red wine		pan fried with garlic, chilli olive oil & herb	
CAPRESE (v)	8	CAESAR SALAD <i>starter 8 main 16</i>		SEARED KING SCALLOPS	11
buffalo mozzarella, vine tomatoes, avocado, with balsamic dressing		chargrilled chicken fillets, cos lettuce, crispy pancetta, croutons, Caesar dressing & parmesan shavings		wrapped in pancetta	
WARM GOATS CHEESE (v)	8.5	GRILLED HALLIOUMI	9	CRISPY DUCK SALAD	9
served on braised aubergine with rocket		served with vine tomato & rocket olive oil dressing		with cucumber & watercress	
GRILLED ASPARAGUS (v)	8.5	FILO PASTRY PARCELS (v)	8.5		
with balsamic oil & aged parmesan shavings		oven baked, filled with spinach & feta cheese, served with tomato & basil coulis			

MEZE PLATTER

Ideal for sharing as a starter

MINI MEZE BOARD	<i>for one</i>	<i>for two</i>	ITALIAN PLATTER	<i>for one</i>	<i>for two</i>
trio of dips, calamari, chargrilled halloumi, stuffed vine leaves, meatballs, & braised aubergine with warm bread	9	18	a selection of fine Italian cured meat, marinated vegetables, buffalo mozzarella, rocket salad & balsamic dressing & herb crostini	8.5	17
MINI FISH BOARD	10	20	VEGETARIAN PLATTER	8	16
calamari, whitebait, cornish crab, prawn cocktail, smoked salmon & taramasalata			aubergine, broccoli, French beans, grilled asparagus, grilled mushrooms, vegetable rice, rocket & olive oil dressing		

PASTA & RISOTTO

	<i>starter</i>	<i>main</i>		<i>starter</i>	<i>main</i>		<i>starter</i>	<i>main</i>
TAGLIATELLE WITH CHICKEN	8.5	16	PENNE MAFIOSO	8	16	SPAGHETTI MEATBALLS	7.5	15
tagliatelle with chicken, mangetout, garlic & parmesan cream sauce			pancetta, pepperoni, shallots, chilli, garlic & tomato sauce			spaghetti toasted in tomato basil sauce & meatballs		
SEAFOOD TAGLIATELLE	9	18	PENNE EL GRECO (v)	8	16	BUTTERNUT SQUASH RISOTTO (v)	8	16
tagliatelle with mixed shell fish, tomato sauce, white wine, garlic, cherry tomatoes & herbs			with feta, aubergine, shallots, black olives, garlic, tomato & basil sauce			goats cheese & parmesan shavings		
SPAGHETTI WITH BEEF RAGU	8.5	17	PENNE SOFIA	7.5	15	WILD MUSHROOM RISOTTO (v)	8	16
spaghetti tossed in tender beef ragu			penne toasted in garlic, shallot and tomato basil sauce with mascarpone cheese & artichokes			with baby spinach & parmesan shavings		
SPAGHETTI WITH ALASKAN			CONCHIGLIE WITH SALMON	8.5	17	MIXED SHELLFISH RISOTTO (v)	9	18
KING CRAB	9	18	salmon, asparagus, dill & a white wine cream sauce			with tomato, saffron, white wine & herbs		
spring onions, garlic, chilli, cherry tomatoes & olive oil			TAGLIATELLE CARBONARA	8	16	CHICKEN MUSHROOM RISOTTO	8.5	17
SPAGHETTI WITH KING PRAWNS	9	18	tagliatelle with pancetta, garlic, cream & parmesan sauce			diced chicken supreme with wild mushrooms, baby spinach & rocket parmesan shaving		
chill, garlic & tomato sauce						KING PRAWN RISOTTO	9	18
						with saffron, peas, white wine & herbs		

STEAKS

All our beef is dry & aged for 28 days

550g CHATEAUBRIAND (to share)	62	prime aged fillet of beef served with peppercorn sauce, Diane sauce & three sides of your choice			
280g SIRLOIN STEAK	26	300g RIB EYE STEAK	29	280g FILET STEAK	33
served with chunky chips, grilled cherry tomatoes, rocket & Diane sauce		served with roasted shallot, fries & peppercorn sauce		served with buttered spinach, creamy mash potato & peppercorn sauce	

THE HOUSE

SKEWERS		CALVES LIVER	19	LAMB CUTLETS	27
CHICKEN 18 LAMB 19 BEEF 21		pan fried served with crispy pancetta, creamy mash, butter spinach & red wine sauce		marinated with Mediterranean herbs & yoghurt served with roasted new potatoes, seasonal vegetables & rosemary red wine jus	
CHARGRILLED CHICKEN SUPREME	18	MIXED GRILL	27	LAMB SHANK	21
served with roasted new potatoes, grilled vegetables, tomato salsa & rocket		selection of chicken skewer, lamb cutlets & sirloin steak with portobello mushroom & chunky chips		slow braised lamb shank with aromatic herbs, creamy mash, rosemary red wine jus & seasonal vegetables	
PORK BELLY	17	BEEF STIFADO	20	DUCK CONFIT	19
slow braised, served with roasted new potatoes, sweet balsamic peppers & port jus		chunky rump steak, slow pot braised with onion, cumin, tomatoes, red wine & vinegar served with vegetable rice		served with buttered spinach, creamy mash & shallot red wine jus	

FISH MAIN COURSES

PAN FRIED FILLET OF SEA BASS	18	CHARGRILLED SWORD FISH STEAK	19
served with crushed new potatoes & asparagus		with roasted new potatoes, peppers, cherry tomato, artichoke & Kalamata olives	
CHARGRILLED MIXED FISH PLATTER	23	GRILLED SEA BREAM	20
selection of sea bass, salmon, tiger prawns, swordfish served with vegetable rice & mixed leaf salad		grilled whole fresh sea bream served with roasted new potatoes & warm salad	
		GRILLED SALMON SUPREME	17.5
		with roasted new potato, green beans & lemon butter sauce	

SIDE ORDERS

BRAISED SPINACH	4.5	SAUTÉED BROCCOLI with garlic & chilli	5.5	GREEK SALAD	6
FRENCH BEANS	4.5	ROCKET, VINE TOMATO & PARMESAN	5	cos lettuce, feta cheese, vine tomatoes, cucumber, Kalamata olives & red onion	
CREAMY MASH	4.5	TOMATO & RED ONION SALAD	5	SAUCES	3
HOMEMADE CHUNKY CHIPS	5	PAN FRIED MUSHROOMS	5.5	Peppercorn, Diane, Blue cheese, Red wine jus	
FRIES	4.5	BASKET OF BREAD	2		
BRAISED AUBERGINES	5	POT OF OLIVES	1		