



small plates

inspired by tapas/mezze; our smaller plate menu is ideal for casual dining and sharing

mixed olives (vegan) - 3.50

bread + balsamic oil (v) - 3.00

houmous + flatbread (vegan) - 4.50

flatbread (vegan) - 2.00

fries (vegan) - 3.50

parsnip crisps (vegan) - 2.50

fresh pasta - ricotta, spinach, oregano roulade, roast tomatoes (v) - 5.95

wild mushroom - artichoke, houmous dressing (vegan) - 4.95

fried cauliflower - chick peas, pine nuts, golden raisins, sumac syrup (vegan) - 4.95

pickled vegetables - chargrilled onions (vegan) - 3.95

tuscan fennel sausage - haricot beans - 7.95

croque monsieur croquette - tomato chilli jam - 5.50

duck in a basket - confit of duck, frites, mango chilli jam - 9.95

bavette steak - salsa verde - 8.95

mackerel escabeche - saffron - 6.95

buttered clams - tomato & parsley - 7.95

deep fried whitebait - smoked paprika, aioli - 5.95

tiger prawns - garlic, tarragon - 7.95

heritage tomato salad - sherry, fresh mint (v) - 5.50

mixed leaf salad - dressing (v) - 4.50

roast fig salad - mozzarella, parma ham - 6.95

sharing salami board - 6.95

sharing cheese board (v) - 6.95



pizza

margherita - mozzarella, fresh tomato, garlic, basil (v) - 10.95

seafood - mackerel, anchovies, mussels, squid, garlic, dill, olives - 12.95

bolognese napoli - parmesan reggiano shavings - 11.95

chorizo - goat's cheese, fresh chilli, rosemary - 11.95

parma ham - roasted figs, gorgonzola, wild rocket - 12.50

wild mushroom - artichoke, truffle oil & garlic (no cheese) (vegan) - 11.95

roast peppers - fine beans, olives, wild rocket (no cheese) (vegan) - 11.95

garlic - cheese, herbs (v) - 6.95

dessert

dark chocolate + pistachio tart - pistachio ice cream - 5.75

homemade cakes - cream or ice cream - 2.95/3.95/4.95

ice cream - with homemade honeycomb - 4.75

Allergen Information: Some of our food may contain allergens. Please ask our staff for any required allergen information prior to ordering.

Post Covid Reopening Guidelines

As we re-open we have taken numerous steps to make sure staff and customers are as safe as possible. Most of these centre around the new layout of the restaurant and how we have adhered to social distance guidelines. As well as this we have taken great strides towards improving all elements of hygiene and cleanliness within the restaurant. Listed below are some of the major points that we have been able to address.

Reducing Capacity - We have gone from a max capacity of 70 inside the building to 36. Maximum table size is 4 and it will be table service only for the time being and no customers will be allowed to sit at the bar. We also only allow a max 4 people per table and tables/chairs cannot be pulled together.

Booking Slots - As well as reducing capacity we have also reduced opening times and we currently allow every table a 2 hour time slot when booking.

Outside Tables - Weather depending, we plan to extend outside seating so that it stretches across the rest of the building. This allows customers outside to be given a lot more space and adhere to social distancing procedures.

Cleanliness - We have briefed all staff on being extra vigilant with cleaning around the building. All surfaces will be wiped down regularly and tables and chairs will be disinfected after every customer leaves. Card machines will also be wiped down after every use.

Washing hands - All staff will disinfect their hands with soap or hand sanitiser every 15 minutes and after handling any food item. We will also provide sanitiser points around the restaurant for customers to use.

Menus - Our new drinks menus are wipeable so that they can be sanitised after every use. We also have plenty of them so that we have enough for every customer to have one per person. Food menus will be printed on recycled paper and recycled after every use. This is to avoid any cross contamination.

PPE - Staff have been advised that if they would like to wear PPE we can make that available to them. With all of our other guidelines in place we feel that we have made our space the safest and welcoming that we can in these current circumstances.

Walkways - We have created walkways within the restaurant where we have left as much room as possible so that people can pass one another without coming into contact however there are certain pinch points that we have signalled and in those circumstances we ask that you give way to one another to avoid any unnecessary contact.

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