

TUESDAY & WEDNESDAY

5PM - 9PM

TAPAS & COCKTAILS

— 3 TAPAS & —
COCKTAIL £19.50

ADD EXTRA TAPAS FOR £6.00

BEVERAGES

SMALL DRAUGHT BEER

HOUSE WINE 125ML

PROSECCO 125ML

FRENCH 75

APEROL SPRITZ

TWINKLE

MIMOSA

BELLINI

A DISCRETIONARY SERVICE CHARGE OF
10% WILL BE ADDED TO THE BILL.

*Allergies -Some of our menu items contain allergens
including: Gluten, Nuts, Milk, Egg, Fish, Shellfish,
Soya, Celery, Mustard, Sulphites, Sesame and Lupin.
Please ask a member of staff for more information.*



LES MOULE MARINIERE

*Steamed mussels in white wine Garlic,
shallots, lemon, and parsley cream GF*

PEPPERED STEAK

£1.50 SUPPLEMENT

*Seared 32-day dry aged rump steak, fries,
peppercorn, and cognac sauce GF*

KING PRAWNS AND SCALLOPS PIL PIL

£1.50 SUPPLEMENT

*Pan fried king prawns and scallops in garlic
and chilli and herb tomato sauce GF*

TURKISH SAUSAGE

*Pan fried Turkish garlic sausage with
potatoes olive oil. garlic and chilli*

FLASH FRIED OCTOPUS

£1.50 SUPPLEMENT

Red pepper, chilli, and oregano GF

PORCINI AND MOZZARELLA ARANCINI

*Tarragon and black truffle
mayo, shaved parmesan V*

SPICY LAMB SKEWERS

£1.50 SUPPLEMENT

*Trimmed prime leg marinated in harissa
served with herb salad, pita, and tzatziki*

MARINATED CHICKEN BREAST SKEWERS

*Breast pieces marinated in
cumin and turmeric served with
salad, pitta, and tzatziki*

SPANAKOPITA

*Filled pastry with spinach, ricotta aged
aged feta, served acacia truffle honey,
glazed figs, and toasted sesame V*

GOLDEN HALLOUMI

*Pan fried in brown butter until golden
with capers, lemon, parsley, and honey V*

BURATINA

*Confit tomato, green herb
oil, basil, pinenuts V*

SALT AND PEPPER SQUID

Wild garlic aioli, lime

V VEGETARIAN GF GLUTEN FREE

