

BAR FOOD

PIZZAS

all our pizzas are handmade and baked directly on stone to ensure a more authentic flavour

BUFFALO MOZZARELLA AND TOMATO 9.00
with fresh basil and sun blushed tomatoes

ARTICHOKE, WILD MUSHROOM AND ROSEMARY 10.00
with garlic butter, porcini mushrooms and roasted shallots finished with watercress (no tomato)

BLUE CHEESE AND PARMA HAM 11.00
italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes

SPICY SAUSAGE 11.00
'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream

PULLED CHILLI CHICKEN 11.00
with sticky plum sauce, spring onions, fresh coriander and chilli

HOISIN DUCK 11.00
shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)

all our pizzas are also available on an eight inch gluten free base

SALADS

CHICKEN CAESAR 6.50/11.50
with cos lettuce, crispy pancetta, heritage tomatoes and parmesan crisps

SUPERFOOD SALMON 6.50/11.50
poached flaked salmon with roasted peppers, tenderstem broccoli, quinoa with toasted pumpkin seeds, flaxseeds, goji berries and a sweet & spicy harissa dressing

WARM GOATS' CHEESE 6.50/11.00
yellison farm goats' cheese fritter with toasted seeds and a salad of balsamic baby beetroot, roasted butternut squash, red onion, mixed leaves and pine nuts with a raspberry vinaigrette

AROMATIC LAMB AND HALLOUMI 7.00/12.50
cumin and thyme rubbed lamb skewers with crispy buttermilk halloumi, roasted red peppers, courgettes, mixed leaves and mint yoghurt



CHAMPAGNE FRIDAYS

half price charles chevalier brut and rosé all day, every friday

BAR FOOD

SHARERS

ALBERT'S STARTER PLATTER

SAN DANIELE PROSCIUTTO

TOMATO & BASIL BRUSCHETTA

with salsa verde, heritage tomatoes, kalamata olives and buffalo mozzarella

YELLISON FARM GOATS' CHEESE FRITTERS

with toasted seeds and a date & apple chutney

MARINATED BOSCAIOLA OLIVES

16.00

THAI PORK CAKES

with a sweet mirin dip

IBERICO HAM CROQUETTES

COD GOUJONS

with home made tartare sauce

YELLISON FARM GOATS' CHEESE FRITTERS

with apple and date chutney

TEMPURA KING PRAWNS

with sriracha crème fraîche

CRISPY BUTTERMILK HALLOUMI

with an avocado & tomato salsa and home-made crispy tortillas

ONE PLATE 5.50 / THREE PLATES 14.00

EXTRAS

TOMATO & BASIL BRUSCHETTA	4.50
toasted rustic bread topped with salsa verde, heritage tomatoes, kalamata olives and fresh buffalo mozzarella	
GARLIC BREAD with butter	4.00
with tomato	4.25
with mozzarella and tomato	4.50
with wild mushroom, mozzarella and truffle oil	5.00
with rosemary and chilli, topped with san daniele ham, rocket and parmesan	5.00
MARINATED BOSCAIOLA OLIVES	3.25
FRESHLY BAKED BREAD	3.50
with extra virgin olive oil and aged balsamic vinegar	
HOME-MADE CHUNKY CHIPS	3.50
HERB SALTED THIN CUT CHIPS	3.50
SWEET POTATO FRIES	3.50
SUPERFOOD SALAD	3.50
roasted peppers, tenderstem broccoli, quinoa with toasted pumpkin seeds, flaxseeds, goji berries and a sweet & spicy	