



A la carte menu

This menu is NOT available on Sundays between 12- 4pm

Starters

Sicilian Nocellara Del Belice Olives (Vg) £4.50

Soup of the day (V)

Homemade soup, toasted sourdough £7.50

Hummus (Vg)

Homemade hummus, red radishes, extra virgin olive oil, flat bread £7.00

Cauliflower (Vg)

Cauliflower florets, chickpeas puree, fresh herbs, chili and citrus dressing £8.75

(main course size also available £17.50)

Cheese and truffle bites (V)

Ricotta and truffle filled deep fried gnocchi, veggie parmesan, fresh herbs, truffle oil £9.50

Smoked salmon

Smoked salmon, potato crisps, crème fraiche, radishes, house dressing, coriander cress £11

Beef bon bon

Slow cooked pulled beef, coated and deep fried in panko breadcrumbs served with salad and harissa mayo £9.50

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Mains

Cesar salad- Lettuce, Caesar dressing, soft boiled egg, croutons, vegetarian parmesan, anchovies £11 + add halloumi £5.50, add chicken breast £7 or add Supreme of Salmon £7 (vegetarian without anchovies)

Beetroot (V) (N)

Selection of cold baked beets, baked goat's cheese, pecans, house dressing, balsamic glaze, beetroot puree, starter size £10/ main course size £17.50

Rigatoni Pasta (V)

Rigatoni with lightly spiced creamy peppers and tomato sauce, vegetarian parmesan £13.50 +chicken butterfly for £7 or Supreme of Salmon £7

Risotto

Creamy celeriac and asparagus risotto & vegetarian parmesan £16.50 (V) + Fillet of Sea Bass £7 or chicken butterfly £7

Sausages and Mash

Vegan soya sausages with creamy mash, gravy and onion sauce, tomato and broccoli £17 (V)
Pork sausages with creamy mash, gravy onion sauce, tomato and broccoli £18 (P)

Salmon

Supreme of Premium Scottish Salmon, butter and herby crushed potatoes, broccoli and bearnaise sauce £22

Sea Bass

Fillets of Sea Bass with roasted red peppers, courgette, spicy green Thai sauce and broccoli £23.50

Burgers are served with tomato, lettuce, pickles, onion relish, burger sauce

Halloumi (V) £13.00.

Chicken- corn-fed chicken breast marinated in paprika £13.00.

Beef- Wagyu burger £14.00.

+add egg for £1.25, cheese £1.50, bacon £3.00

Mici

Succulent skinless lamb and beef Romanian style sausages, chips, mustard, salad, toast £20

Steak And Chips

300 gr Grass fed British Sirloin steak, chunky chips, Portobello mushroom, tomato £27.50
add peppercorn or bearnaise sauce £2.50

Sides £5.50 each Creamed herby mash potatoes, triple cooked chunky chips, steamed spinach, steamed broccoli, Halloumi, sauteed garlic mushrooms, new potatoes with lemon oil, steamed asparagus, mix leaf salad with house dressing

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Desserts

Stelian`s Flowerpot (V) (N)

Chocolate cremeux, chocolate pot, caramel, raspberry, chocolate soil, raspberry sorbet £10

Cheesecake (V) (N)

Deconstructed homemade matcha cheesecake, chocolate drizzle, chocolate soil £8.50

Apple (V)

Tartelette with vanilla ice cream £8

Amaretto Affogato (N) (V)

2 scoops of vanilla ice cream, shot of coffee, shot of amaretto, crumbled biscotti £8.50

Brownie (V)

Gluten free and dairy free dark chocolate brownie with vanilla ice cream £7

Selection Of Ice Creams and Sorbets (V) £2.00 per scoop

Vanilla ice cream, chocolate ice cream, raspberry sorbet, Aperol spritz sorbet

Coffees (semi skimmed or oat milk available)

+ Add Vanilla, Caramel or whipped cream £0.50

Single espresso, Double Espresso, Macchiato, Americano £3.00

Flat white, Latte, Cappuccino, Hot Chocolate, Cortado, Chai latte £3.50

Iced vanilla latte, Mocha £4

Baileys hot chocolate with cream £6

Teas

English Breakfast, Decaff Breakfast Peppermint, Fresh Mint, Citrus camomile, Camomile, Earl Grey, Green Tea, Lemon And Ginger, Chai Losse tea £3.25

Sauternes dessert wine 100ml/ 500ml

Elegant Sauternes, heady with pineapple and mango, the tropicality finely balanced with citrus £8.00/ £32.00

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