Mezze

Mixed Olives £4.50 (VG)(GF)
Mix of marinated nocellara and kalamata olives, may contain chilli, garlic or other seasonal ingredients as the chef prefers.

Selection of Breads & Oils £6.95 (VG)
With balsamic vinegar and olive oil.

Whitebait £6.50 (GF)
Deep fried whitebait and served with aioli & lemon.

Patatas Bravas £5.95 (V)(VG*)(GF*)
Served with tomato sauce and saffron aioli.

Dolce Chorizo Bites £6.95
In a balsamic glaze with roquito peppers & fresh parsley.

Padron Peppers £6.50 (V)(GF)
Served with cashew nut yoghurt, olive oil & parsley.

Halloumi Fries £7.50 (V)(GF)
Deep fried Cypriot halloumi cheese, served with a honey infused pepperoncino.

Chefs Houmous £6.95 (VG)(GF*)
Served with sun-blushed tomato tapenade, chilli oil and flatbread.

Starters

Mushroom Bruschetta £8.50 (V)(GF*)
Creamy garlic mushroom sauce on toasted Pugliese bread, rocket and parmesan.

Tuscan Chicken Liver Parfait £8.25 (GF*)
Honey & fig chutney, toasted brioche and dressed leaves.

Beef Brisket Bites £8.75
Breaded pulled beef served with spiced margherita sauce.

Fig & Goats Cheese Gratin £8.50 (V)(GF)
Roasted figs & goats cheese, toasted pistachios and balsamic reduction.

Salt & Pepper Calamari £8.50
Coated & deep fried squid with aioli & lemon.

King Prawn Marinara £8.95 (GF*)
Pan fried king prawns cooked in a chilli & garlic butter with tomato sauce, served with gem lettuce & croutes.

Soup of the Day £6.95 (VG*)(GF*)
Served with a rustic bread roll.
Please ask your server for todays option.

Salads

Chargrilled Chicken Salad £16.95 (GF*)
Served on a bed of baby gem lettuce, crispy pancetta, french dressing, rosemary breadsticks & anchovies.

Goats Cheese Salad £15.95 (V)
Quinoa, crispy mixed leaves & radicchio, pine nuts balsamic reduction & pomegranate seeds.

Mediterranean Salad £15.95 (V)(VG*)
Grilled artichokes with peppers and courgettes, apple, crunchy mixed leaves, dried cranberries & lemon vinaigrette.

Sharing Platters

Antipasto Board £26
A selection of cured meats, aged prosciutto, milano & spicy ventricina, salad, chicken liver parfait, a selection of breads, croutes & olives.

Seafood Platter £28
Chilli & garlic prawns, fried calamari, smoked salmon crostini, served with anchovy salad, whitebait, aioli and lemon.

Any Allergies or Intolerances please inform a member of Staff.

We use vegetarian parmesan as standard.
VG* Vegan option available on request. GF* Gluten-Free option available on request.
8% Service discretionary service added to all tables.

Main Courses

Beef Stifado £18.50 (GF*)
Greek style tender beef stew, spiced with cloves & cinnamon, polenta chips and watercress.

Pollo Saltimbocca £19.50 (GF*)
Chicken breast wrapped in prosciutto, crispy crushed new potatoes & creamy leek sauce.

Slow Roast Pork Belly £20.95 (GF*)
Shropshire blue mash, cavolo nero & pancetta, jus, carrot puree.

Fillet of Seabass £20.95 (GF*)
Crushed new potatoes, braised fennel, grilled courgettes & puttanesca sauce.

Seafood Paella £19.95 (GF*)
Spanish style with rice, seafood and saffron.

Lamb Kleftiko £24.95 (GF)
Slow roast lamb shank with carrots & parsnips, Greek style potatoes and coriander seeds.

Roasted Aubergine Boats £16.95 (VG)(GF)
Mediterranean vegetable risotto, in a tomato base, baked vegan halloumi and peporonata sauce.

From the Grill

Steak Tagliata £18.50 (GF)
Chargrilled 28 days matured rump steak, served with fries, rocket & parmesan.
Add a sauce to your steak for £2.50:
With a choice of Blue Cheese, Diane or Peppercorn.

Rib-Eye Steak £31.95 (GF)
32 days mature rib-eye, served with pak choi, hand-cut chips and peppercorn sauce.

Riverbank Beef Burger £18.50 (GF*)
Pancetta, smoked scamoza cheese, gem lettuce and beef tomato. Baconnaise on a toasted brioche bun, served with fries and slaw.

20oz Steak Platter £54.95 (GF)
Chargrilled 28 days matured rump steak, served with buttered greens, skinny fries & brandy peppercorn sauce.

Pasta & Risotto

Pasta Carbonara £15.50 (GF*)
Creamy egg yolk sauce, black pepper, parmesan and pancetta.

Aubergine & Scamoza Ravioli £15.95 (V)
Filled pasta in tomato sauce with parmesan & parsley.

Wild Mushroom Risotto £15.95 (VG*) (GF)
Oyster, shiitake & dried porcini mushrooms, rocket, parmesan and truffle oil.

Beef Shin Ragu £17.50 (GF*)
Slow braised beef shin, fresh pappardelle, served with parsley and parmesan.

Gnocchi con 'Nduja £14.95 (V*) (GF*)
Spicy Italian 'Nduja sausage slow-roasted gnocchi, with tomato, basil & parmesan.

Chicken & Mushroom Pasta £14.95 (GF*)
Chicken breast in a creamy garlic mushroom sauce, with thyme, rocket & parmesan.

Smoked Salmon Tagliatelle £16.95 (GF*)
Tossed in a creamy spinach sauce, lemon & dill.

Seafood Linguine £18.95 (GF*)
King prawns, mussels, calamari in chilli & garlic butter, cherry tomatoes, white wine & tomato sauce.

Crab & King Prawn Linguine £17.95 (GF*)
Chilli & garlic prawns with crab, in a white wine butter sauce, samphire & parsley.

Side Orders

Ciabatta Garlic Bread £4.95 (V)(GF*)
Add mozzarella cheese for £2 extra.

Fries £4.50 (VG)(GF)

Truffle & Parmesan Fries £5.95 (V)(GF)

Sweet Potato Fries £5.50 (VG)(GF)

Buttered Greens £4.95 (V)(GF)(VG*)

Rocket & Parmesan Salad £4.95 (V)(GF)(VG*)

Any Allergies or Intolerances please inform a member of Staff.

We use vegetarian parmesan as standard.
VG* Vegan option available on request. GF* Gluten-Free option available on request.
8% Service discretionary service added to all tables.