

Lunch Menu 12:00 - 15:30



OYSTERS (gf) *with mignonette dressing*

Three £9 1/2 Dozen £17 Dozen £30

SHARING

Fruit di Mare (On Ice) (gf) £90
whole lobster, mussels, clams,
tiger prawns, oysters, dressed
crab, octopus, sauces, crusty
bread

Frito misto £50
haddock, red mullet, squid,
mussels, prawns, whitebait,
vegetables, dusted & fried,
leaves

MAINS

Lobster frites (gf*) £39
garlic butter, thermidor sauce, fries

Steak frites (gf) £14
garlic butter, fries, leaves

Baby squid & frites (gf) £12
whole grilled, extra virgin Greek
olive oil, parsley, lemon, fries

Steak ciabatta £15
tagliata, wild berries, leaves

Braised vinaigrette leeks (vg) £13
leeks, garden peas, croutons,
falafel, leek puree, vinaigrette

Chicken souvlaki (gf*) £14
marinated chicken skewers, flat
bread, Greek salad, tzatziki

Spaghetti gambarini £20
prawns, butter, white wine,
cherry tomato, chili

Confit duck & watermelon salad (gf*) £15
red onion, croutons, rucola,
French dressing

Mackerel ciabatta £14
grilled fillets, beetroot remoulade,
rucola, pickled red onion

Goat cheese salad (v) (gf) £14
roasted vegetables, leaves, beetroot,
honey and mustard dressing

Salmon & avocado salad (gf) £16
egg, leaves, carrots, red onion,
tomatoes, pomegranate, dill vinaigrette

PIZZAS

Buffalo margherita (v) £15
*San Marzano tomato sauce, Fiore di
late mozzarella, Buffalo mozzarella,
basil*

Vegetariana (v) £17
*San Marzano tomato sauce, Fiore di
late mozzarella, red onion,
Abergoveny goat cheese, grilled
courgette and aubergine, artichokes*

Norbar £22
*Lobster bisque base, white crab
meat, crème fraiche, cucumber,
herbs, lemon drizzle*

Carne £20
*San Marzano tomato sauce, Fiore di
late mozzarella, cooked ham, spicy
sausage, wurst, pancetta, speck*

Salsicia £19
*San Marzano tomato sauce, Fiore di
late mozzarella, spicy sausage,
wurst, pancetta, artichokes, cream
cheese, oregano*

Gamberessa £19
*San Marzano tomato sauce, Fiore di
late mozzarella, Atlantic prawns,
grilled courgette*

Quatro Stagione £19
*San Marzano tomato sauce, Fiore di
late mozzarella, artichokes, cooked
ham, porcini mushrooms, Atlantic
prawns*

Fungi (v*) £18
*San Marzano tomato sauce, Fiore di
late mozzarella, speck, wild
mushrooms, brie cheese, truffles*

Salmon £20
*San Marzano tomato sauce, Fiore di
late mozzarella, hot smoked salmon,
mascarpone cheese, dill*

CHILDREN MENU *under 12 years old only*

Lobster Frites (gf) £18.50
1/2 Local lobster, fries

Mascarpone pomodoro (v) £8
spaghetti, tomato

Steak frites (gf) £12

Margharita pizza (v) £10

Chicken goujon & fries £9

Monaco pizza £12
Wurst, fries

Seabass (gf) £15
petit pois, new potatoes

SIDES *all £4.50*

Frites (gf)

Garlic and parsley flat bread (v)

Braised petit pois (gf, v, vg*)

Spring vegetables (gf, v, vg*)

Vinaigrette potato salad (gf, vg)

Mix leaves salad (gf, vg)

DESSERTS

Chocolate brownie (vg) £7
pistachios, cashews, chocolate
sauce, vanilla ice cream

Apple tart tatin (v) £6.50
caramel sauce, chantilly cream

Eton mess (gf, v) £7
strawberries, coulis, mascarpone,
cream, meringue

Crème brulee (gf*, v) £7
white chocolate, raspberry,
shortbread

Semifredo (gf, v) £6.50
mango & passionfruit

Lemon posset (gf*, v) £6.50
lemon curd, shortbread

Apple pie (gf, vg) £6.50
raspberry sorbet, coulis



BY THE GLASS

WHITE	125ML	175ML	250ML	BTL
Pinot Grigio, San Antonio, Italy (vg)	4.50	6	8.50	24
Picpoul de Pinet, Domaine de la Madone, France	5	7	9.50	27
Sauvignon Blanc, Esk Valley, New Zealand	5.80	8	11	32
Chardonnay, Elgin, South Africa	6.30	8.60	12	35
Viognier, Alchemy, France	6.50	9	12.50	36

ROSE	125ML	175ML	250ML	BTL
White Zinfandel, Cougar's Moon, California	4.30	5.80	8	23
Gris Rose, Domaine St Paul, France (vg)	5.50	7.50	10.50	30
Côtes de Provence, MiMi, France	6.50	9	12.50	36

RED	125ML	175ML	250ML	BTL
Merlot, Sepa Moya, Chile	4.50	6	8.50	24
Tre di Tre, Lupo Meraviglia, Italy (vg)	5	7	9.50	27
Pinot Noir, McManis, California	5.50	7.50	10.50	30
Beaujolais, Fleurie, France	6	8.50	11.50	33

CHAMPAGNE & SPARKLING

	Glass	BTL
Prosecco Spumante, Barocco, Italy (vg)	6.50	27
Prosecco Spumante Rosé, Barocco, Italy (vg)	6.50	27
Champagne Irroy Brut (vg)		55
Champagne Irroy Brut Rose (vg)		60
Bollinger, Special cuvée		80
Taittinger Prestige Rosé (vg)		85

SWEET

	100ML	BTL
Moscatel, Vistamar, Chile	6	20
Sauternes, Chateau les Mingets, France		30

BY THE BOTTLE

WHITE

Albarino, Bodegas Aquitania, Spain	30
Esporão, Monte Velho, Portugal	31
Gavi di Gavi, Volpi, Italy	33
Chenin Blanc, Hosteen, South Africa	35
Sancerre, Cuvee Marnes & Caillottes, France	44
Pouilly-Fuissé, Domaine Trois Tilleuls, France	55
Chablis Premier Cru, Chartron Trebuchet, France	55
Meursault, Domaine Jean Pascal, France	85

ROSE

Côtes de Provence, Whispering Angel, France	50
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RED

Malbec, Caoba, Argentina	27
Tinta Berracoa, Jikken Barrel, South Africa	30
Rioja Reserva, CVNE, Spain	35
Chianti, Baronchini, Italy	37
Cabernet Franc, Zuccardi, Argentina (vg)	40
St Emilion, Chateau tour St Christophe, France	45
Cabernet Sauvignon, Crossing Reserve, Australia	50
Chateauneuf du Pape, Victor Berard, France	55
Pinot Noir, Domaine Carneros, California	57
Merlot, Chateau Bernadotte, France	60