

Autumn MENU

NIBBLES

HUMMUS AND FLATBREAD

TAHINI HUMMUS, TOASTED PISTACHIOS, HOUSE INFUSED OIL AND SUMAC SERVED WITH HOMEMADE FLATBREAD. [V](#), [VO](#), [DF](#), [GFO](#)

FOCCACIA AND COMPOUND BUTTER

FRESHLY BAKED FOCCACIA SERVED WITH A COMPOUND BUTTER. [GFO](#), [VO](#)

MAIN PLATES

BLACK GARLIC STEAK AND WILD MUSHROOM SPAGHETTI

STRIPPED STEAK MARINATED IN BLACK GARLIC AND HONEY, SAUTED WILD MUSHROOMS FINISHED IN A WHITE WINE CREAM SAUCE.

PAN ROASTED LAMB CUTLETS

MARINATED IN A HOMEMADE HARISSA PASTE, WITH FRESH TZATZIKI AND A CRISPY POTATO ROSTI. [GF](#)

NDUJA MUSSEL FRITES

SHETLAND MUSSELS IN A CREAMY NDUJA SAUCE, SERVED WITH A SIDE OF CRISPY FRIES AND FOCACCIA BREAD.

SMOKED POTATO AND AGED CHEDDAR RAVIOLI

HANDMADE RAVIOLI SERVED ON TOP OF A SMOKED SHALLOT PUREE IN AN AGED CHEDDAR VELOUTE TOPPED WITH PICKLED SHALLOTS AND CRISPY ONIONS. [V](#)

STEAK FRITES

8OZ HAND-CUT RIBEYE STEAK, CRISPY FREIS, FIRE-ROASTED TENDERSTEM BROCCOLI, SERVED WITH EITHER PEPPERCORN SAUCE OR CHIMICHURRI. [GFO](#), [DFO](#)

KING PRAWN SPAGHETTI

KING PRAWNS IN A SPICY CONFIT TOMATO AND MASCARPONE SAUCE, FRESH BASIL AND LASHINGS OF PARMESAN. [DFO](#)

SEABASS A LA MARINIERE

FILLET OF SEABASS, SHETLAND MUSSELS AND CLAMS, SERVED IN A WHITE WINE SAUCE. [GF](#)

FIRE ROASTED PUMPKIN ORZO

ORZO SERVED IN A LEMON AND MASCARPONE SAUCE WITH DICED ROASTED PUMPKIN TOPPED WITH CRISPY KALE AND PARMESAN. [V](#), [VGO](#), [DFO](#)

SMALL PLATES

WOOD-FIRED HISPI CABBAGE

BRAISED HISPI CABBAGE, FINISHED BY THE FIRE, TOPPED WITH PICKLED SHALLOTS, CRISPY ONIONS AND CARAMELISED SHALLOT PUREE. [GFO](#)

GREEK CHICKEN SKEWERS

ON TAHINI HUMMUS AND FLATBREAD TOPPED WITH HOUSE PICKLES. [GFO](#), [DFO](#)

TRIO OF ARANCINI

16 HOUR BRAISED LAMB, LEMON AND MASCARPONE AND TOMATO MOZZARELLA ARANCINI WITH PEPPERONATA AND CHERRY TOMATO VINAIGRETTE. [VO](#)

GAMBAS PIL PIL

SPICY MARBELLA-STYLE KING PRAWNS SERVED WITH A SIDE OF FOCACCIA BREAD. [DFO](#), [GFO](#)

WHIPPED FETA

TOPPED WITH HOUSE PICKLES AND HOT HONEY SERVED WITH WARM FLATBREAD. [V](#)

CHIPOTLE BEEF CROQUETTE

BRAISED BEEF CROQUETTE SERVED WITH CHIPOTLE HOLLANDAISE.

SIDES

BAKED SALAD

FIRE ROASTED FRESH GREENS TOPPED WITH TZATZIKI, POMEGRANATE SEEDS AND A TOASTED HAZELNUT CRUMB. [V](#), [GF](#), [DFO](#)

TRUFFLE, ROSEMARY & PARMESAN FRIES

CRISPY FRIES, TRUFFLE OIL, ROSEMARY & PARMESAN. [V](#), [GFO](#)

HASSELBACK POTATOES

CRISPY GOLDEN HASSELBACK POTATOES ROASTED IN CONFIT GARLIC & ROSEMARY OIL. [V](#), [VGO](#), [GF](#), [DFO](#)

SEASONED CORN RIBS

TOSSED IN OUR SIGNATURE SMOKY SPICE BLEND, ON A BED OF WHIPPED FETA, TOPPED WITH CRUMBLLED FETA & POMEGRANATE SEEDS. [V](#), [VGO](#), [GF](#), [DFO](#)

TENDERSTEM BROCCOLI

FIRE ROASTED TENDERSTEM BROCCOLI SERVED WITH FRESH GARLIC AND CHILLI. [GF](#), [DFO](#), [VGO](#)

CEASAR SALAD

ROMAINE LETTUCE, PARMESAN, CROSTINIS, PANCETTA AND HOUSE CEASAR DRESSING.

Autumn MENU

PIZZAS

OUR PIZZAS ARE THIN AND CRISPY WITH A SOFT CHEWY CRUST - AVAILABLE IN 10" OR 20"

MARGHERITA CASA

HOUSE MARINARA SAUCE & FRESH BASIL. **V**

12 / 22.5

PEPPERONI SALSICCIA

HOUSE MARINARA SAUCE & PEPPERONI.

13.5 / 25

LEEK & PANCETTA

CONFIT GARLIC & PARMESAN CREAM BASE, LEEKS & CRISPY PANCETTA.

14 / 25.5

PROSCIUTTO & FUNGHI

PARMA HAM, WILD MUSHROOMS, MASCARPONE & ROCKET.

13.5 / 25

TRUFFLE DI FUNGHI

CONFIT GARLIC & PARMESAN CREAM BASE, WILD MUSHROOMS & FONTINA CHEESE. **V**

13.5 / 25.5

PICCANTE DIABLO

NDUJA, SPIANATA PICCANTE, RED ONION & FRESH JALAPEÑOS.

13.5 / 25

POLLO PICCANTE

CHICKEN, SPIANATA, PEPPERONATA & ROCKET.

13.5 / 25

CARNIVORO

ALL THE MEATS

18 / 40

STRACCIATELLA FRESCA

PARMA HAM, BUFFALO MOZZARELLA, BALSAMIC, PESTO, ROCKET & PARMESAN.

13.5 / 25

GAMBAS PIL PIL

HOUSE MARINARA SAUCE & SPICY MARBELLA-STYLE KING PRAWNS.

13.5 / 25

FETA VERDURE

MEDITERRANEAN VEGETABLES, CRUMBLLED FETA, PESTO. **V**

13.5 / 25

STEAK & WILD MUSHROOM PIZZA

WHITE BASE, WILD MUSHROOMS, BLACK GARLIC MARINATED STEAK, FINISHED WITH TRUFFLE OIL AND SHAVED PARMESAN AND GARLIC BUTTER CRUST.

18/40

CALZONE

MAKE ANY PIZZA A CALZONE, SERVED WITH YOUR CHOICE OF DIP & TOPPED WITH PARMESAN.

17

HALF & HALF

CAN'T DECIDE? CHOOSE ANY TWO FLAVOURS TO SPLIT YOUR PIZZA!

16 / 28

SHARING BOARDS

THE CLASSIC BOARD

SLICED RIBEYE STEAK, LAMB ARANCINI, GREEK CHICKEN SKEWERS, HALLOUMI SKEWERS, HASSELBACKS, CORN RIBS, PADRON PEPPERS, TENDERSTEM BROCCOLI. GFO, DFO
PERFECT FOR 2 PEOPLE

70

THE MED BOARD

GAMBAS PIL PIL, HALLOUMI SKEWERS, GREEK CHICKEN SKEWERS, BEEF CROQUETTE, MEDITERRANEAN FRIES, CORN RIBS, PADRON PEPPERS, TENDERSTEM BROCCOLI. GFO, DFO
PERFECT FOR 2 PEOPLE

70

THE ULTIMATE BOARD

SLICED RIBEYE STEAK, LAMB CHOPS, GREEK CHICKEN SKEWERS, HALLOUMI SKEWERS, BEEF CROQUETTES, ARANCINI, GAMBAS PIL PIL, CORN RIBS, TRUFFLE FRIES, HASSELBACKS, PADRON PEPPERS, CAESAR SALAD, TENDERSTEM BROCCOLI, GARLIC PIZETTA. GFO, DFO
PERFECT FOR 4 PEOPLE

145

THE EIGHTFOLD

8 LARGE PIZZA SLICES INCLUDING 2 OF EACH: MARGHERITA, PEPPERONI, LEEK&PANCETTA, TRUFFLE DI FUNGHI.
PERFECT FOR 2-3 PEOPLE

30

"Great for sharing"



DIPS

PESTO DRIZZLE **V**

HOT HONEY

HOUSE RANCH **V**

CAESAR

SAFFRON AIOLI **V**

BISTROBAR INFERNO OIL **V, VG**

ZESTY ZIKI AIOLI **V**

DRIZZLES DIPS
1 2.5

V - VEGETARIAN

VG - VEGAN

GF - GLUTEN FREE

DF - DAIRY FREE

VG - VEGETARIAN OPTION

VGO - VEGAN OPTION

GFO - GLUTEN FREE OPTION

DFO - DAIRY FREE OPTION