Autumn MENU

NIBBLES

HUMMUS AND FLATBREAD 6.95
TAHINI HUMMUS, TOASTED PISTACHIOS, HOUSE INFUSED OIL AND SUMAC SERVED WITH HOMEMADE FLATBREAD. V, VO, DF, GFO

FOCCACIA AND OLIVE OIL 5.95
FRESHLY BAKED FOCCACIA SERVED WITH A SIDE OF BALSAMIC GLAZE AND OLIVE OIL. ADD HOUSE-MARINATED OLIVES FOR 3.95. GFO, VO

WHIPPED FETA 10
TOPPED WITH HOUSE PICKLES AND HOT HONEY SERVED WITH WARM FLATBREAD. V

MAIN PLATES

BLACK GARLIC STEAK AND WILD MUSHROOM PAPPARDELLE 24
STRIPPED STEAK MARINATED IN BLACK GARLIC AND HONEY, SAUTED WILD MUSHROOMS FINISHED IN A WHITE WINE CREAM SAUCE.

PAN ROASTED LAMB CUTLETS 21
MARINATED IN A HOMEMADE HARISSA PASTE, WITH FRESH TZATZIKI. GF

NDUJA MUSSEL FRITES 21
SHETLAND MUSSELS IN A CREAMY NDUJA SAUCE,SERVED WITH A SIDE OF CRISPY FRIES AND FOCACCIA BREAD.

WILD MUSHROOM AND TRUFFLE PAPPARDELLE 18
SAUTEED WILD MUSHROOMS IN A TRUFFLE AND MUSHROOM CREAM SAUCE FINISHED WITH CHESTNUTS. V

SMOKED POTATO AND AGED CHEDDAR RAVIOLI 17
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 36
8OZ HAND-CUT RIBEYE STEAK, CRISPY FRIES, FIRE-ROASTED TENDERSTEM BROCCOLI, SERVED WITH EITHER PEPPERCORN SAUCE OR CHIMICHURRI. GFO, DFO

KING PRAWN SPAGHETTI 18
KING PRAWNS IN A SPICY CONFIT TOMATO AND MASCARPONE SAUCE, FRESH BASIL AND LASHINGS OF PARMESAN. DFO

SEABASS A LA MARINIERE 24
FILLET OF SEABASS, SHETLAND MUSSELS AND CLAMS, SERVED IN A WHITE WINE SAUCE. GF

FIRE ROASTED PUMPKIN ORZO 16
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 12
BRAISED HISPI CABBAGE, FINISHED BY THE FIRE, TOPPED WITH PICKLED SHALLOTS, CRISPY ONIONS AND CARAMELISED SHALLOT PUREE. GFO, V

GREEK CHICKEN SKEWERS 14
ON TAHINI HUMMUS AND FLATBREAD TOPPED WITH HOUSE PICKLES. GFO, DFO

TRIO OF ARANCINI 12
LEEK AND PANCHETTA, LEMON AND MASCARPONE AND TOMATO MOZZARELLA ARANCINI WITH PEPPERONATA AND CHERRY TOMATO VINAIGRETTE. VO

GAMBAS PIL PIL 16
SPICY MARBELLA-STYLE KING PRAWNS SERVED WITH A SIDE OF FOCACCIA BREAD. DFO, GFO

CHIPOTLE BEEF CROQUETTE 14
BRAISED BEEF CROQUETTE SERVED WITH CHIPOTLE AIOLI.

BIRRIA TACOS 14
12 HOUR SLOW COOKED BEEF, CONSOMME DIPPED TORTILLA WRAP, FRESH GUACOMOLE AND PICKLED CABBAGE

SIDES

BAKED SALAD 7
FIRE ROASTED FRESH GREENS TOPPED WITH TZATZIKI, POMEGRANATE SEEDS AND A TOASTED HAZELNUT CRUMB. V, GF, DFO

TRUFFLE, ROSEMARY & PARMESAN FRIES 6.5
CRISPY FRIES, TRUFFLE OIL, ROSEMARY & PARMESAN. V,GFO

HASSELBACK POTATOES 6.5
CRISPY GOLDEN HASSELBACK POTATOES ROASTED IN CONFIT GARLIC & ROSEMARY OIL. V, VGO, GF, DFO

SEASONED CORN RIBS 7.5
TOSSED IN OUR SIGNATURE SMOKY SPICE BLEND, ON A BED OF WHIPPED FETA, TOPPED WITH CRUMBLED FETA & POMEGRANATE SEEDS. V, VGO, GF, DFO

TENDERSTEM BROCCOLI 6.5
FIRE ROASTED TENDERSTEM BROCCOLI SERVED WITH FRESH GARLIC AND CHILLI. GF, DFO, VGO

CEASAR SALAD 7.5
ROMAINE LETTUCE, PARMESAN, CROSTINIS, PANCETTA AND HOUSE CEASAR DRESSING.

From our slow-fermented pizza dough and focaccia to our desserts and dips, everything is made fresh with love from our team.

BISTROBAR
PIZZA - DELI - COFFEE - WINE

Autumn MENU

PIZZAS

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

MARGHERITA CASA — 12 / 23
HOUSE MARINARA SAUCE & FRESH BASIL. V

PEPPERONI SALSICCIA — 13.5 / 26
HOUSE MARINARA SAUCE & PEPPERONI.

LEEK & PANCETTA — 14 / 27
CONFIT GARLIC & PARMESAN CREAM BASE, LEEKS & CRISPY PANCETTA.

PROSCIUTTO & FUNGHI — 13.5 / 28
PARMA HAM, WILD MUSHROOMS, MASCARPONE & ROCKET.

TRUFFLE DI FUNGHI — 13.5 / 28
CONFIT GARLIC & PARMESAN CREAM BASE, WILD MUSHROOMS & FONTINA CHEESE. V

PICCANTE DIABLO — 13.5 / 28
NDUJA, SPIANATA PICCANTE, RED ONION & FRESH JALAPEÑOS.

POLLO PICCANTE — 13.5 / 28
CHICKEN, SPIANATA, PEPERONATA & ROCKET.

CARNIVORO — 18 / 35
ALL THE MEATS

STRACCIATELLA FRESCA — 13.5 / 28
PARMA HAM, BUFFALO MOZZARELLA, BALSAMIC, PESTO, ROCKET & PARMESAN.

GAMBAS PIL PIL — 13.5 / 25
HOUSE MARINARA SAUCE & SPICY MARBELLA-STYLE KING PRAWNS.

GARDEN SUPREME — 13.5 / 25
MEDITERRANEAN VEGETABLES, PESTO. V

STEAK & WILD MUSHROOM PIZZA — 18/40
WHITE BASE, WILD MUSHROOMS, BLACK GARLIC MARINATED STEAK, FINISHED WITH TRUFFLE OIL AND SHAVED PARMESAN AND GARLIC BUTTER CRUST.

CALZONE — 17
MAKE ANY PIZZA A CALZONE, SERVED WITH YOUR CHOICE OF DIP & TOPPED WITH PARMESAN.

HALF & HALF — 16 / 28
CAN'T DECIDE? CHOOSE ANY TWO FLAVOURS TO SPLIT YOUR PIZZA!

SHARING BOARDS

THE CLASSIC BOARD — 80
SLICED RIBEYE STEAK, TRIO OF ARANCINI, GREEK CHICKEN SKEWERS, HALLOUMI SKEWERS, HASSELBACKS, CORN RIBS, PADRON PEPPERS, TENDERSTEM BROCCOLI. GFO, DFO
PERFECT FOR 2 PEOPLE

THE MED BOARD — 70
GAMBAS PIL PIL, HALLOUMI SKEWERS, GREEK CHICKEN SKEWERS, BEEF CROQUETTE, HASSELBACKS, CORN RIBS, PADRON PEPPERS, TENDERSTEM BROCCOLI. GFO, DFO
PERFECT FOR 2 PEOPLE

THE SEAFOOD BOARD — 70
PAN FRIED SEABASS FILLETS, NDUJA MUSSELS AND CLAMS, PIL PIL PRAWNS, CALAMARI, HASSELBACKS, CORN RIBS, PADRON PEPPERS, TENDERSTEM BROCCOLI, FOCCACIA.
PERFECT FOR 2 PEOPLE

THE ULTIMATE BOARD — 160
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

THE EIGHTFOLD — 30
8 LARGE PIZZA SLICES INCLUDING 2 OF EACH: MARGHERITA, PEPPERONI, LEEK&PANCETTA, TRUFFLE DI FUNGHI.
PERFECT FOR 2-3 PEOPLE

"Great for sharing"



Our dishes are freshly prepared and served tapas style, brought to your table as soon as they're ready.

DIPS

	DRIZZLES	*DIPS*
PESTO DRIZZLE V		
HOT HONEY		
HOUSE RANCH V	**1**	**2.5**
CAESAR		
SAFFRON AIOLI V		
BISTROBAR **INFERNO OIL** V, VG		
ZESTY ZIKI AIOLI V		

V - VEGETARIAN
VG - VEGAN
GF - GLUTEN FREE
DF - DAIRY FREE
VG - VEGETARIAN OPTION
VGO - VEGAN OPTION
GFO - GLUTEN FREE OPTION
DFO - DAIRY FREE OPTION

Please inform your server of any allergies or dietary requirements.

BISTROBAR
PIZZA - DELI - COFFEE - WINE