

Breakfast (served from 9.00am till 11:30pm)

Breakfast burrito 7.50

Pork sausage and bacon wrapped in an egg and parmesan omelette, set on oven baked tomato, served with baked beans and slices of buttered ciabatta bread

Egg and bacon muffin 6.50

Buttered, English muffin topped with scrambled eggs and streaky bacon, set on a bed of tomato carpaccio

Sweet and savoury 5.50

Thick American pancakes topped with grilled bacon and maple syrup

Eggs benedict 10.50

Buttered, English muffin accompanied with smoked salmon, topped with poached eggs, and finished with hollandaise sauce

Ham and cheese omelette 6.50

Folded egg omelette with British ham and farmhouse cheddar, accompanied with a chef's salad

Beans on toast 5.50

Baked beans served on toasted bread and scrambled eggs

Healthy granola bowl 7.50

Thick Greek yoghurt accompanied with sliced banana, pear, forest fruit compote and chia seeds

Full English 10.50

Grilled marinated tomatoes, breakfast sausages, grilled bacon, sauteed mushrooms, baked beans, hashbrowns, buttered toasted slices of bread and eggs (fried, poached or scrambled)

Full vegan breakfast 13.25

Marinated grilled tomato, baked beans, sauteed mushrooms and spinach, vegan sausage, hashbrowns and grilled ciabatta slices

Plain toast with butter (available in white or brown) 1.50

Ham and cheese toastie (available in white or brown) 4.50

Butter, ham and edam cheese, accompanied with crisps

Cheese and onion toastie (available in white or brown) 4.50

Butter, edam cheese and sliced onions, accompanied with crisps

American pancakes

Strawberry American 6.50

Drizzled with maple syrup and served with strawberry compote

Banana and Nutella 5.50

Chocolate and hazelnut spread (Nutella), sliced banana and crushed hazelnuts, dusted with powdered sugar and drizzled with chocolate sauce

Nutella 5.50

Chocolate and hazelnut spread (Nutella) and dusted with powdered sugar

Blueberry 6.50

Blueberry compote, maple syrup and dusted with powdered sugar

Gourmet bread

Chicken Caesar wrap 9.50

Chicken strips, bacon, lettuce, parmesan shavings, cherry tomatoes and Caesar dressing, served with crisps

Smoked salmon brown baguette 9.50

Dill cream cheese spread, rucola, cherry tomatoes and smoked salmon, served with crisps

Serrano and Bufala rosemary focaccia 8.50

Herb oil, tomato slices, rucola and mozzarella di Bufala served with crisps

Brisket ciabatta 11.50

Braised and sliced beef brisket, red wine onion marmalade, melted brie cheese, garlic aioli and rucola, served with a side of coleslaw and chips

Pork belly ciabatta 10.50

Sliced pork belly confit, piccalilli, baby spinach leaves and tomato slices, served with chips

Vegan focaccia 6.50

Herb oil, grilled zucchini, grilled aubergines, tomato slices, rucola and fennel shavings, served with crisps

Salads

Chicken teriyaki salad 12.50

A mixture of baby spinach, scallions, cherry tomatoes, julienne of carrots, cucumber and toasted sesame seeds, topped with braised chicken thighs marinated in teriyaki sauce

Lemon coriander prawn salad 13.50

Prawns marinated in coriander and lemon infused oil, mixed with seasonal leaves, cucumber, fennel shavings, thinly sliced red onions, cherry tomatoes and rucola

Bufala and walnuts salad 11.50

Whole mozzarella di Bufala set on a bed of rucola leaves, accompanied with zucchini ribbons, red radish wafers, fresh chili, mint leaves, toasted walnuts and mustard emulsion

Smoked duck salad 14.50

Mixed salad leaves accompanied with orange segments, chicory, toasted walnuts, in-house smoked duck breast and red radish wafers, dressed with white wine vinaigrette

Scrunched kale salad (can be vegan without brie cheese) 11.50

Kale, marinated beetroots, sliced pears, quinoa, toasted walnuts and mustard dressing, topped with brie cheese

Starters to share

Assaggi di bruschetta 9.50

A selection of home-made focaccia bread topped as follows:

- Tomato chutney and melted mozzarella
- Home-made pesto Genovese and melted brie cheese
- Garlic and thyme fougasse

Octopus ragout 21.50

Slow cooked octopus with garlic, onions, black olives, capers and rich tomato sauce, accompanied with garlic thyme fougasse

Munchies focaccia 10.50

Focaccia base baked with rosemary and garlic oil finished with cherry tomatoes, parmesan shavings and rucola

Starters

Soup of the day 9.50

Served with toasted slices of ciabatta

Calamari fritti S13.50 / M19.50

Dusted with our special flour coating, served with garlic aioli, chef's salad and lemon wedges

Chicken liver mousse 7.50

Accompanied with red onion jam, micro leaves and garlic fougasse

Chickpea Falafel 6.50

Chickpea patties served with green tahini dressing, sliced cucumber, micro salad, scallions and fresh coriander

Beetroot cured salmon 10.50

Slices of salmon cured in rock salt and beetroot, served with dill cream cheese, caper berries and micro salad, accompanied with artichoke and lemon pesto

Pasta and risotto dishes

Risotto zucca S9.50 M12.00

Arborio rice cooked with garlic, onions, diced pumpkin, white wine and sage, finished with cream, parmesan cheese and pumpkin puree, topped with brie cheese, cashew nuts and crispy sage leaves

Risotto pollo al pesto S10.50 M13.00

Arborio rice cooked with garlic, onions, chicken thighs, pesto Genovese and parmesan cheese, topped with toasted walnut crumble

Tagliatelle calamari e serrano S11.50 M14.00

Tossed with onions, garlic, calamari rings, sundried tomato, prawn bisque, serrano ham, a dash of cream and fresh dill

Paccheri al ragu di salsiccia S10.50 M13.00

Mixed with slow cooked sausage, red onion, garlic and pea ragu, topped with rucola and fresh ricotta

Spaghetti acciughe S9.50 M12.00

Tossed with anchovy and caper butter, garlic, cherry tomatoes, fish stock and white wine, topped with caper berries and fresh anchovy fillets

Tagliatelle con carciofi e tonno affumicato S12.50 M15.00

Enhanced with lemon and artichoke pesto, artichoke hearts, olives, spinach leaves and smoked tuna

Paccheri guanciale S10.50 M13.00

Tossed with garlic, onions, guanciale, buffalo cream sauce, fresh parsley and cured egg yolk

Spaghetti al ragu di lenticchie S8.50 M11.00

Tossed with lentil and mixed vegetables, cooked in a rich red wine and tomato ragout

Kindly ask your server for gluten free or brown pasta

Burgers and mains

Munchies burger 15.50

Home-made beef and pork patty set on mixed salad leaves, tomato slices, pickled gherkins and garlic aioli, topped with melted smoked cheddar and beer battered onion rings served in a brioche bun, accompanied with chips

Irish angus burger 14.50

100% Irish angus beef patty set on salad leaves, tomato chutney and thinly sliced red onions served in a brioche bun, accompanied with chips

Vegan burger 13.50

Plant based vegan patty served in a multigrain bun with rucola leaves, thinly sliced onions, pickled gherkins and grain mustard sauce, accompanied with beer battered onion rings and chef's salad

Chicken burger 13.50

Grilled chicken breast topped with red wine onion marmalade, mozzarella di Bufala, rucola leaves and tomato slices served in a multigrain bun, accompanied with roast potatoes

BBQ pork ribs 27.50

Braised baby back pork ribs glazed with in-house BBQ sauce, served with chef's slaw and chips

Smoked duck breast 18.50

Served medium, set on an apple, pumpkin, peas and quinoa salad, served with pea puree

Boneless beef rib 22.50

Braised beef rib set on carrot and parsnip batons, drizzled with veal jus and garlic puree

Chicken thighs 19.50

Grilled chicken thighs accompanied with charred chicory and Bok choy, drizzled with jus and garnished with toasted flaked almonds

Salmon fillet 24.50

Oven baked salmon fillet served with pepper piperade, grilled scallions, caper berries and Dutch sauce

Sides

Sweet potato fries 4.00

Rucola, cherry tomato and parmesan salad 3.50

Roast potato 3.50

French fries 3.50

Truffle fries 4.00

Pizza

Margherita 8.00

Tomato sauce, mozzarella, basil leaves, oregano

Funghi 9.00

Tomato sauce, mozzarella, fresh mushrooms, truffle oil, oregano

Pizza Napoli 9.50

Tomato sauce, mozzarella, anchovies, caper berries, black olives, oregano

Pepperoni 9.50

Tomato sauce, mozzarella, pepperoni salami, oregano

Quattro formaggi 11.00

Tomato sauce, mozzarella, gorgonzola, brie cheese, parmesan

Chicken supreme 11.00

Tomato sauce, mozzarella, mushrooms, chicken strips, onions, in-house BBQ sauce

Capricciosa 10.50

Tomato sauce, mozzarella, ham, eggs, olives, mushrooms, artichokes

Al Salmone 14.50

Focaccia base topped with dill cream cheese, mozzarella, onions, smoked salmon, caper berries

Pizza YUE (can be served vegan without mozzarella di Bufala) 11.00

Tomato sauce, mozzarella di Bufala, eggplant, marrows, potatoes, basil leaves

Majjstral 13.50

Tomato sauce, mozzarella, Serrano ham, cherry tomatoes, rocket leaves, parmesan shavings

Mortadella con pistachio 13.50

Mozzarella, cream, cherry tomatoes, mortadella bologna, mozzarella di Bufala, crushed pistachios

Ricotta calzone 12.50

Mozzarella, ham, mushrooms, ricotta, rocket leaves, Serrano ham

Gorgonzola pizzotto 13.50

Mozzarella, gorgonzola, mushrooms, drizzled with honey and sesame seeds, served with rocket leaves and walnuts