

## **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