

Start & Share

Soup of The Day | 12

With housemade sourdough

GF **Patatas Bravas | 10**

Hand-cut potatoes, Spanish bravas sauce

Falafel | 15

Housemade falafel, yogurt & lime tahini, Italian parsley

Spanakopita | 15

Housemade spinach, goat feta & phyllo, tzatziki dip, spiced honey drizzle

Arancini | 15

Breaded butternut squash risotto fritters, tomato sauce, basil, parmesan

GF **Merguez Lamb Kofta | 16**

Forno roasted lamb meatballs, mint, tzatziki

Saganaki | 21

Pan-seared kefalograviera cheese, ouzo, charred orange, grilled pita

G+ **Cheese & Charcuterie Platter | 34**

Rosemary goat gouda, jersey blue cheese, prosciutto, wine salami, housemade pâté, baguette, crackers, fruit chutney, dried fruits

Fritto Misto | 24

Calamari, prawns, seafood, squash, preserved lemon aioli

GF **Chermoula Prawns | 21**

Forno roasted, roasted lemon yogurt, Italian parsley

GF **Crispy Pork Belly | 18**

24hr slow cooked, celeriac purée, calvados jus, caramelized apple purée, fennel

GF **Fresh Shucked Oysters**

Earl grey mignonette, fresh horseradish, seaweed, lemon
6 for 24 / 12 for 44



Salads

GF **Ahi Tuna Niçoise | 26**

Confit potatoes, soft boiled egg, pickled green beans & red onions, niçoise olives, cherry tomato, honey vinaigrette, artisan greens

V **G+** **Fattoush Salad | Starter 16 / Full 19**

Cucumbers, campari tomato, bell peppers, radish, green onions, pomegranate, romaine hearts, fresh mint, couscous, sumac, pita crisps

GF **Beet Salad | Starter 15 / Full 18**

Honey & rosemary forno roasted beets, dukkah, labneh, chermoula, arugula

Enhance Your Salad

Chicken Souvlaki 11
Falafel 7
Lamb Koftas 9
Chermoula Prawns 12



Mains

G+ **Mussels | 35**

1 lb mussels, cream, white wine, leeks, garlic, Italian parley, grilled baguette, pommes frites

GF **Chicken Roulade | 37**

Mushroom duxelles, prosciutto, fig, black garlic mushroom sauce, pomme purée, bell peppers, zucchini

Moroccan Lamb Shank | 42

Braised lamb, cumin, cinnamon, orange, mint, couscous, apricots, dates, braised vegetables

Frutti di Mare | 35

Linguine, shrimp, bay scallops, mussels, cream, fennel, lemon, toasted breadcrumbs

Osso Bucco | 38

Braised veal shank, soft polenta, braised vegetables, gremolata

G+ **Mushroom Risotto | 28**

Roasted wild mushrooms, shallots, garlic, port wine, asparagus, brown butter, parmesan crisps

Add Chicken Souvlaki 11
Add Chermoula Prawns 12

GF **Tenderloin | 55**

Pomme purée, glazed carrot, harissa mascarpone, roasted hazelnuts, red wine jus

Special of the Day

Chef designed specialty dishes,
ask your server



Enhancements

Chicken Souvlaki 11
Falafel 7
Lamb Koftas 9
Chermoula Prawns 12

Catch of the Day

Ask your server about today's fish selection

Bourtheto style with braised leeks in tomato, white wine, garlic, paprika

Market Price



Forno Pizza

Gluten Friendly Crust 6
Vegan Cheese 2

G+ **V+** **Margherita | 21**

Fior di latte, mozzarella, tomato sauce, fresh basil

Add capicola or wine salami 4

G+ **Prosciutto Fig | 28**

Ouzo cream, mozzarella, arugula, balsamic, lemon olive oil, spiced honey

Bianco Funghi | 28

Roasted wild mushrooms, black truffle cream, mozzarella, Italian parsley

Pizza Feature

Ask your server

