
Wine List

WHITES

Pinot Grigio La Delizia DOC Delle Venezie (Italy) Versatile, light and crisp. Ripe peach and grapefruit flavours.
175ml £4.90 250ml £6.20 Bottle £18

Brookford Chardonnay Semillon (Australia)
Brilliant pale straw in colour. Fresh melon fruits and stone fruit.
175ml £5.30 250ml £6.30 Bottle £18

Black Cottage Sauvignon Blanc Marlborough (New Zealand) Passion fruit, gooseberry and crushed lime. Refreshing acidity.
175ml £6.05 250ml £8 Bottle £24

La Bastille Ugni Blanc Colombard (France) Green apple and citrus fruit. Very refreshing 175ml £5.60 250ml £7.00 Bottle £21

ROSE

Aimery Cabernet Rose VDP d'Oc (France) Refreshing rose.
Intense berry fruit aromas. 175ml £5.30 250ml £6.80 Bottle £21.00

Riptide White Zinfandel (California)
Refreshing and crisp with a finish of strawberries and melon. 175ml
£5.40
250ml £6.80 Bottle £21.50

REDS

Las Condes Merlot Valle Central (Chile) Mulberries and damson.
Soft tannins with light oak. 175ml £5.30 250ml £6.60 Bottle £18.55

Brookford Shiraz Cabernet Sauvignon (Australia) Berries and plum fruit. Spicy notes on the nose.
175ml £4.90 250ml £6.30 Bottle £18.90

(V) Fedele Rosso IGP Terre Siciliane (Organic) (Italy) Red berry fruit.
Based on Nero d'Avola. Bottle £20.50

Finca La Niña Malbec Mendoza (Argentina) Ripe plums and cherries and a rich fruity palate. 175ml £5.60 250ml £6.90 Bottle £23.50

BUBBLES

Prosecco Villa Sandi Spumante NV (Italy) Fruity and flowery with hints of ripe golden apple. 20cl £6.00 Bottle £22.00

Villa Sandi Grappa Bianca (Italy)
Classic Grappa Bianca superb with fruit driven desserts.
50ml £3.20 175ml £5.60



A place to meet friends, share food, catch up and relax

Dishes served in individual pots on wooden boards

To order simply peruse the menu, select the dishes you would like, write in the quantity and table number.

ENJOY

MENU	
Please choose the dishes you would like and enter the number you require in the adjacent column	
Table Number:	
Choose 3 for £12 or £5 a dish	
Bread and oils (£2.50) (V)	
Mixed olives (£2.50) (vegan)	
Thai fishcakes with sweet chilli dip	
King prawns in a tomato and garlic sauce (£1 supplement)	
Crispy chilli beef strips with sweet chilli dip	
Fiery chicken wings with a blue cheese dip	
Battered calamari with aioli dip	
Battered cod goujons with tartar dip	
Root vegetable crisps (V)	
Halloumi fries with chilli jam (V)	
Battered bratwurst with curried ketchup dip	
Sweet potato chunks tossed in smoked paprika (vegan)	
Taster Hot Pots with crusty bread £5.95	
Hungarian beef stew	
Moroccan lamb tagine	
Caribbean chicken curry	
Jamaican pork curry	
Melty cheese pot (V)	
Seafood hotpot	
3 bean chilli (vegan)	
Demi Calzones £6.95	
Beef chilli	
BBQ pulled pork	
Ham and mushrooms	
Mediterranean vegetable	

MENU	
Choose your dishes you would like and enter the number you require in the adjacent column	
Table Number:	
Sharing Boards (ideal for 2 people)	
Greek Style Sharing Board (V) £15 With mixed olives, creamy feta cheese, sun-dried tomatoes, Greek tzatziki dip, hummus, mixed crudités, grilled halloumi and toasted ciabatta	
Italian Sharing Platter £15 Mixed cured meats, mozzarella balls, cherry tomatoes, mixed olives and toasted focaccia bread	
Mixed Fish Sharing Platter £18 Cold water prawns, Scottish smoked salmon, smoked mackerel and crispy calamari rings with toasted ciabatta and a pepper and lemon mayonnaise	
Moroccan Style Sharing Board (Vegan) £15 Mini chapati breads, maakouda batata, Moroccan aubergine dip, houmous, mixed crudités, mixed olives and sun-dried tomatoes	
Pizza's handmade from fresh dough	
Formagio De Capra (V) Tomato sauce, mozzarella, goats cheese, spinach, mushrooms, caramelised onions and crushed hazelnuts*	
Authentic Margarita (V) Freshly made with tomato sauce and mozzarella	
Picante Tomato sauce, spicy pepperoni, mozzarella and fresh chillies	
Il Giardino (V) Tomato base, mozzarella, mixed peppers, sundried tomatoes, mushrooms, red onions and sweetcorn	
Jack (vegan) BBQ Jackfruit, caramelised red onion, roasted peppers and vegan cheese	
Peking Aromatic shredded duck, mozzarella, hoisin sauce topped with spring onions and cucumber strips	
From the special board	
A	
B	
C	
D	