

SANDWICHES & BURGERS Available until 5pm

Our sandwiches and burgers are freshly prepared to order, served with their own garnish and hand cut chips

TUNA & RED ONION tuna chunks mixed with light mayonnaise, capers, piquillo peppers & diced red onion with melted mozzarella cheese	7.50
CAJUN CHICKEN cajun seasoned freshly cooked chicken breast with a dash of rich tomato sauce, topped with mild cheddar cheese, on toasted stone baked ciabatta bread	7.50
CHARGRILLED FILLET STEAK CIABATTA with onions & dolcelatte cheese	8.45
PULLED BBQ PORK tender bbq spiced pork shoulder strips, bound in a hickory bbq sauce served on a glazed brioche bun with crunchy red coleslaw	7.45
FISH BRIOCHE lightly tempura battered cod, red slaw, chunky tartar sauce, on a glazed brioche bun	7.95
CRAYFISH WRAP fresh crayfish tails, with cherry tomatoes, sundried tomato mayonnaise & cos lettuce	7.50
ANGUS CHEESE BURGER with Jarlsberg cheese <i>Why not add bacon</i>	9.95 1.50
LA LUNA CHICKEN BURGER bread crumbed chicken breast, crispy lettuce and tomato with garlic mayonnaise <i>Why not add parma ham & scamorza cheese</i>	9.50 1.50
ROASTED MED VEG (V) with hummus, feta, on toasted sun blushed tomato ciabatta	7.50

FAJITA We guarantee your fajita will be SIZZLING!

Freshly prepared every time. All our meats are marinated in a blend of secret spices, sautéed with strips of mixed peppers, onion and a little butter. Served with 4 warm floured tortilla, homemade salsa, guacamole & sour cream

FILLET TAIL BEEF	14.95
CHICKEN	14.95
MIXED CHICKEN & FILLET TAIL BEEF	14.95
MIXED VEGETABLE (V)	14.00

SIDES

Bowl of fries	2.60
Homemade chunky chips	2.60
Garlic bread	2.95
Broccoli, samphire, chilli, garlic & lemon	3.50
Rocket & parmesan	3.50
Chantenay carrots with garlic butter	4.00
Butter roasted new potatoes, garlic & mint	4.00
Bacon caesar salad	5.00
Turkish salad with tomato, cucumber, onion, feta & pesto dressing	5.00

PLEASE NOTE that our fish dishes are subject to quality and availability. If you have a food allergy, intolerance or sensitivity, please inform your server of this every time, upon arrival, before ordering any food or drink. They will be able to recommend your options. Whilst we do our best to reduce the risk of cross-contamination, our dishes are prepared in areas where allergenic ingredients are present and we cannot guarantee that any of our dishes are free from allergens. Customers with severe allergies are advised to assess their own levels of risk and consume dishes at their own risk. Some fish dishes may contain bones. Steak weights shown are based on uncooked weight. (V) = Vegetarian



STARTERS / TAPAS

Our Tapas dishes are individually prepared. Each one will be sent out when it's ready - then we'll keep them coming!

AUBERGINE, RED PEPPER & TOMATO STEW with tzatziki and flatbread	6.95
GARAM MASALA CHICKEN WINGS with lemon, coriander & spring onion	7.50
CHARGRILLED ALTAMURA BREAD (V) with chimichurri	4.50
PAN COM TOMATE a Catalan tomato bread toasted with tomato, garlic & olive oil	4.95
OLIVES (V) mixed and marinated in-house	4.50
PADRON PEPPERS (V) with rock salt	4.50
CHARCUTERIE BOARD - for Two - Italian & Spanish cured meats and cheeses, pork & peppercorn terrine, cornichons, membrillo and toasted ciabatta	13.95
GREEK MEZZE (V) olive tapenade, tzatziki, hummus, olives, feta, roasted red piquillo peppers and chargrilled courgettes served with warm pitta bread	7.50
SPICED HALLOUMI FRIES with sumac yoghurt, chilli jam, spring onion, pomegranate & coriander	7.50
SMOKY CHICKEN SKEWERS marinated chicken skewers, chargrilled, served with smoked peppers & smoked paprika mayonnaise	7.50
ITALIAN MEATBALLS home made Italian meatballs in rich marinara sauce, served with ciabatta bread	7.25
MINI CHORIZO with cherry tomatoes, red wine/maple syrup	7.25
JAMON CROQUETTES with tomato sauce and aioli	6.95
SINGAPORE CHILLI CRAB TACOS fresh white crab seasoned with chilli, ginger, coriander and served with chilli jam and guacamole	8.00
SALT & PEPPER SQUID with aioli	8.00
GAMBAS PIL PIL pan-fried extra-large king prawns with paprika, chilli, garlic, lemon, parsley & olive oil served with ciabatta	8.00
PAN-SEARED KING SCALLOPS with chargrilled chistorra and butternut purée	9.50
SEASONAL MUSSELS Starter 7.50, Main 13.90 Available with: tomato, chilli, chorizo or shallots, garlic, parsley butter & white wine cream	

STEAKS

FILLET 300g	19.00
SIRLOIN 300g	17.00
<i>Add a sauce to complement:</i>	
Peppercorn, red wine jus, blue cheese, Bearnaise	2.50
RUMP STEAK BURGER rump steak patty topped with confit onion, tomato, cos lettuce, Jarlsberg cheese & delta sauce served with skinny fries	14.00

PASTA DISHES

SPAGHETTI BOLOGNAISE traditional recipe, cooked with diced pancetta in a rich tomato & red wine sauce	11.50
CRAB OR PRAWN LINGUINE sautéed king prawns or fresh white crab meat cooked with chilli, garlic, cherry tomatoes, white wine and extra virgin olive oil tossed with linguine <i>Why not try both</i>	11.95 14.50
LASAGNE freshly baked with rich tomato sauce, mozzarella and parmesan cheese	11.50
MUSHROOM CARBONARA (V) sautéed mushrooms cooked with garlic in a creamy parmesan cheese sauce <i>Why not add chicken and pancetta</i>	11.50 13.50
SEAFOOD SPAGHETTI selection of market-fresh fish and shellfish	14.95
PENNE DIAVOLO (V) freshly cooked penne pasta with tomato basil and fresh chilli <i>Why not add chicken and chorizo</i>	9.95 12.75
ITALIAN MEATBALLS "one of the best home made Italian meatballs in town!" marinated in rich tomato sauce, served over freshly cooked linguine	11.95
HALLOUMI FETTUCCINE (V) grilled halloumi, served with red pesto, pine nuts, olives, roast mediterranean vegetables and sun dried tomatoes	12.95
CHICKEN MILANESE breaded chicken breast on spaghetti with fresh basil & tomato sauce	12.50
LOBSTER RAVIOLI semolina flour ravioli, filled with chunks of lobster with a creamy tomato & basil sauce, topped with rocket	14.50

MAIN COURSES

SOLOMILLO IBERICO PORK TENDERLOIN served with patatas bravas, curly kale & peppercorn sauce	14.95
CHICKEN SUPREME pan-fried chicken fillet with spiced potatoes, courgettes, greek yoghurt, chilli, coriander and lemon	14.50
VENISON chargrilled venison steak with roasted onion purée, chantenay carrots, curly kale and membrillo jus	15.95
WHOLE SEABASS & SERRANO HAM oven-roasted seabass fillets stuffed with artichokes, pepper confit and wrapped in Serrano ham with tenderstem broccoli, cherry tomatoes and basil	15.95
CAJUN CHICKEN & AVOCADO chargrilled cajun spiced chicken fillet with half avocado, red pesto & dressed mixed salad	13.00
SALMON FILLET & AVOCADO pan fried salmon fillet, served with half avocado, red pesto & dressed rocket salad	14.50
CHICKEN CAESAR SALAD chargrilled fresh chicken breast, baby gem lettuce, croutons, anchovies, streaky bacon, served with a creamy caesar dressing	11.50
SIZZLING SALMON FILLET cooked in white wine & garlic served with bell peppers and sautéed new potatoes <i>Why not add prawns</i>	14.95 17.50