

NIBBLES

MIXED OLIVES	4.50
NUTS	3.50
PADRON PEPPERS	7.50

TO SHARE

VEGETERIAN PLATTER

For two 29.50 | For four 55.50

Samosa, chilli panner, halloumi batons, spicy hommos, padron peppers, olives, spicy fries

NON VEG PLATTER

For two 33.50 | For four 58.50

Spicy lamb, sausages, boneless wings, chilli panner, lamb samosa, fish goujons, spicy hommos, spicy fries

LOADED NACHOS 9.00

Crispy tortilla chips, cheese, jalapeños, salsa, sour cream, and guacamole. Flavour explosion!

HOMMOS TRIO 15.75

Three delightful hummus variations: classic, pesto and chilli – served with warm ciabatta bread & crudite

CHEESY GARLIC BREAD 9.00

Warm, crusty ciabatta slices, garlic butter, mozzarella cheese

OCEANIC DELIGHT 17.50

A delightful platter featuring breaded prawns, squid, and cod bites, with home made cocktail sauce

STARTERS

CAMEMBERT AU FOUR 11.00

Warm, gooey, and utterly delicious. Served with crusty bread and tangy cranberry compote

GOLDEN HALLOUMI BATONS 9.00

Crispy halloumi slices served with tangy sweet & sour sauce

VEGETARIAN TEMPURA 9.00

Sweet potatoes, broccoli, peppers, mushrooms, courgettes, sweet chilli sauce

fire & ice

BONELESS WINGS 9.50

Tender chicken bites tossed in tangy teriyaki sauce, served with garlic aioli

CRISPY DUCK SALAD 12.50

Served on a bed of green leaves with stirfry scc

CHILI PANEER 9.00

Healthy fresh and tasty walnuts, pomegranate molasses

MEDITERRANEAN LAMB SAUSAGE 10.50

Grilled lamb sausage with a bold blend of spices and garlic

BLAZING CHICKEN SKEWERS 9.50

Tender, fiery, and perfectly grilled. Served with cool yogurt dip

MAIN COURSE

ANGUS BEEF BURGER 17.50

Lettuce, pickles, tomatoes, onions, burger scc, served with french fries

CHICKEN BURGER 16.50

Chicken fillet, lettuce, pickles, tomatoes, burger scc, served with french fries

SIZZLING SIGNATURE STEAK (225 G) 25.00

Juicy, perfectly grilled ribeye sliced on a sizzling platter, onions, green chilli.

Served with duck fat chips

Peppercorn Sauce | Garlic Butter 1.50

LAMB CUTLET ELEGANCE 25.00

Tender, seasoned with savoury spices. Served with creamy mash and minted gravy

SEARED SEA BASS SUPREME 23.50

Fresh, succulent fillet of sea bass, seasonal veg & scc vierge

WILD MUSHROOM RISOTTO 19.50

Creamy arborio rice infused with earthy wild mushrooms, finished with parmesan cheese and fresh herbs. (vegan option is available)

PENNE ARRABIATA 15.50

Tomato sauce, garlic, green chilli, parmesan cheese

HALLOUMI WRAP 15.50

Sun-dried tomatoes, pesto sauce served with french fries

CHICKEN WRAP 16.50

Tomatoes, cucumber pickles, garlic sauce served with french fries (Can be served naked)

SIDES

CREAMY MASH 4.00

GREEN SALAD 5.00

DUCK FAT CHIPS 5.50

FRENCH FRIES 3.75

Spicy 1.50 Truffle oil & Rosemary 2.50

DESSERTS

BELGIUM CHOCOLATE PUDDING 9.75

served with vanilla icecream

HONEY AND CINNAMON PUDDING 9.75

served with vanilla icecream

STICKY TOFFEE PUDDING 9.75

served with vanilla icecream

VANILLA AND CHOCOLATE ICE CREAM 2 scoops 5.99

