

NIBBLES & STARTERS

Artisan Sourdough Bread £3.9

Grilled sourdough bread with olive oil and balsamic.

Nocellara Olives £4.5

Italian style marinated olives.

Houmous (VG) £5.5

Chickpeas blended with tahini, olive oil, lemon juice, garlic served with bread.

Parmesan Truffle French Fries £6

Skin on fries topped with parmesan cheese & truffle oil.

Padron Pepper (VG) £5

Deep fried green pepper with meldon sea salt.

Halloumi £5.5

Fried halloumi cheese with sweet chili sauce.

Sautéed Mushroom (V) £5.5

Olive oil, garlic, parsley served with parmesan.

Tenderstem Broccoli (VG,SE) £7

Grilled tenderstem broccoli, soy sauce, sesame oil dressing and mixed seed.

Crispy Cauliflower Floret (VG) £6.5

With hot sriracha vegan mayo sauce.

Homemade Truffle Mushroom Arancini (V,N) £7

Served with hot romesco sauce. Romesco sauce contains almond and walnuts.

Warm Goat Cheese (N) £7.5

With baby salad leaves, olive oil & balsamic dressing and walnut chimichurri sauce.

Crispy Chunky Squid £8

Salt and Peppered deep fried chunky cut squid served with tartar sauce.

King Prawn Sauté 🌶️ £8

Sautéed with garlic butter and hot chili flakes.

Burrata Salad (N) £8.5

Seasoned cherry tomato, baby salad leaves served with walnut chimichurri sauce.

TACO SELECTIONS

Crispy Cauliflower Taco (V) (N) 🌶️ £6.9

Two soft corn tortilla, hot romesco sauce with crispy breaded cauliflower florets, baby leaves salad with aioli dressing.

Buttermilk Chicken & Avocado Taco 🌶️ £6.9

With salad leaves and hot sriracha mayo, avocado in two soft corn tortilla.

Slow-cooked Beef Brisket Taco (GF) 🌶️ £7.9

With mild spice BBQ sauce, baby leaves salad & garlic mayo in two soft corn tortilla.

BURGERS

Beef Burger £14

Grilled 7oz homemade beef burger in an artisan seeded brioche bun with red leicester cheese, red onion, green salad, tomato and mayonnaise, served with fries.
+ Add Bacon / Egg for £2 each.

Chicken Burger £13.5

Free-range breaded chicken in a artisan seeded brioche bun with cheese, green salad, tomatoes, red onion and mayonnaise, served with fries.
+ Add Bacon / Egg for £2 each.

Vegan Burger (VG) £14.5

Artisan seeded brioche bun with homemade vegetable burger, green salad, sliced tomatoes, red onion served with fries.

SIDE & BITES

Fries £3.5

Sweet Potato Fries £4

Side Salad £4

Mixed Nuts £4

Pitta Bread £2

Vegetarian (V), Vegan (VG), Dairy Free (DF) Gluten Free (GF), Contain Nuts (N)
Sesame Seeds (SE)

Please let us know if you have any food allergies or special dietary needs.
A discretionary optimal service charge of %12.5 will be added to your bill.

GRILL 314

Chicken Skewers £17.9

Grilled marinated chicken on skewer served with salad and rice.

Lamb Skewers £21.9

Grilled marinated tender pieces of lamb fillet on skewer served with salad and rice.

Lamb Chops £24.9

Marinated with wild oregano, thyme, garlic, served with salad and rice.

SEAFOOD 314

Salmon Fillet £19.9

Served with sauteed vegetables, mashed potato & lemon and garlic butter dressing.

Seabass Fillet £19.9

Served with sauteed vegetables, mashed potato & lemon and garlic butter dressing.

Lemon Butter Tiger Prawn £21.9

Head-off tiger prawn sautéed garlic, lemon and butter served with salad and bread.

MAIN DISHES

Mediterranean Style Lamb Tagine (N) £18.9

Slow cooked tender pieces lamb with onion, garlic, apricot, carrot, potato, cinnamon, peas mixed with herb almond flake and coriander on top served with rice and salad.

Creamy Mushroom Pasta (V) £12.95

Cooked in creamy peppercorn mushroom sauce with fresh thyme herb topped with parmesan.

+ Add Crispy Chicken for £2.

Truffle Ravioli (V) £17

Cooked in creamy truffle mushroom sauce topped with fresh parsley & parmesan.

Veggie Bowl (V) £13.9

Grilled tenderstem broccoli, seasoned cherry tomato with green leaves, grilled goat cheese with on houmous.

Goat Cheese & Beetroot Salad (V) £13.5

Warm goat cheese, mixed leaves, fresh tomato, cucumber, red onion, beetroot, hazelnut dukkah, walnut with salad dressing.

Mediterranean Salad (V) (VG) £12.5

Feta cheese, olives, mixed leaves, fresh tomato, cucumber, avocado, red onion, honey and mustard dressing.

- Ask for Vegan Option

BRUNCH & LUNCH (UNTIL 16:00)

Classic English Breakfast £12.5

Fried or scramble egg, bacon, Cumberland sausage, grilled tomatoes, mushroom, hash brown, baked beans with bread.

Veggie Glory £12.5

Fried or scramble egg, halloumi, mushroom, tomatoes, avocado, hash brown, falafel, hummous with bread.

Benny Sourdough £13.5

Toasted sourdough bread, topped with smashed avocado, two poached eggs, Scottish smoked salmon & hollandaise sauce served with salad.
+ Add Halloumi for £2.

Green Heaven (VG) £11.9

Toasted sourdough bread, topped smashed avocado, sauteed spinach & mushroom and salt and pappered arancini served with rocket salad & chili oil.

Hangover Feast £14

Fried egg, homemade pancake or waffle, bacon, Cumberland sausage, mushroom, hash brown, baked beans with maple syrup.

Pancakes | Waffles £ 10.9

Crème Fraîche, mixed berry compote on top served with maple syrup.

+ Add Nutella for £1.5 | Bacon / Egg £2 each.

Egg Benedict £11 | Egg Royal £12 | Egg Florantine £11

Toasted English muffin, each topped with an poached egg with bacon | smoke salmon | baby leaf spinach and hollandaise sauce.

Shakshuka £10.5

Traditional middle eastern dish shakshuka with runny egg, sprinkled feta cheese and parsley served with artisan sourdough bread.

+ Add Halloumi / Spicy Turkish Sucuk for £2 each.

Avocado on Sourdough £9.5

Toasted sourdough bread, topped smashed avocado, crumbled feta cheese served with salad.

+ Add Halloumi / Bacon / Smoke Salmon for £2 each | Poached Egg £1.5 for each.

Truffle Eggs £10.5

Toasted sourdough bread, wild truffle mushroom sauce with omllette, parmesan snow, truffle oil with rocket salad.

+ Add Halloumi / Bacon / Smoke Salmon for £2 each.

Falafel Wrap (VG) | Halloumi Wrap (V) £9.5 - Weekday Served -

Falafel, tomato, cucumber, pickle, red onion, mixed salad, hummous served with fries.

+ Add Halloumi / Avocado for £2 each.

Texas Chicken Wrap £9.5 - Weekday Served -

Breaded chicken, tomato, cucumber, pickle, red onion, mixed salad, sweet chilli sauce served with fries.

SPIRITS

Single 25ml or Double 50ml, Mixer are on us

WHISKY

Jack Daniels £9 | £11
Talisker £10 | £12
Monkey Shoulder £10 | £12
Bulleit Bourbon £10 | £12
Glenfiddich £12 | £14

VODKA

Absolut £9 | £11
Absolut Vanilla £9 | £11
Ciroc £11 | £13
Grey Goose £11 | £13

GIN

Gordon's £9 | £11
Tanqueray £10 | £12
Hendrick's £11 | £13
Roku £12 | £14

BRANDY

Hennessey £10 | £12
Courvoisier £10 | £12
Martell £10 | £12

RUM

Bacardi White Rum £9 | £11
Havana Club Dark £9 | £11
Captain Morgan's Spiced £9 | £11
Malibu Coconut £9 | £11

SHOTS

Jagermeister £5 | Bailey's £5
Jose Cuervo Gold Tequila £5 | Patron Tequila £7
Disaronno Amaretto £5 | Montenegro Amaretto £5
Cazabel Tequila Coffee Liqueur £5
Limoncello £5

Mixers: Tonic, Slimline Tonic, Coke, Lemonade, Club Soda

COCKTAILS

Whiskey Sour £11.90

Bourbon Whiskey, Syrup, Egg White and Lemon Juice

Espresso Martini £10.90

Absolut Vodka, Syrup, Kahlúa and Shot of Espresso

Aperol Spritz £9.20

Aperol, Prosecco and Soda

Classic Pimm's £9.20

Pimm's, Lemonade and Soda

Margarita / Mezcal Margarita £11/£15

Tequila (or Mezcal), Cointreau, Agave Syrup and Lime Juice

Cosmopolitan £9.90

Absolut Vodka, Triple Sec, Cranberry Juice and Lime Juice

Bloody Mary £9.90

Vodka, Tomato Juice, Worcestershire Sauce, Tabasco, Celery, Salt and Black Pepper

Old Fashioned £10.90

Scotch Whisky or Bourbon, Angostura Bitters, Sugar Syrup and Soda

Negroni / Mezcal Negroni £11/£15

Gin (or Mezcal), Sweet Vermouth and Campari

Porn Star Martini £11.90

Vanilla Vodka, Passoa, Passion Fruit, Lime Juice, Soda and Prosecco

Spice and Sour £10.90

Spice Rum, Amaretto, Cranberry Juice, Syrup, Lemon and Lime Juice

Bramble £10.90

Gin, Chambord Black Raspberry Liqueur, Syrup, Lemon Juice

Classic Mojito £9.90

White Rum, Mint, Syrup, Lemon Juice

Strawberry Daiquiri £10.90

White Rum, Frozen Strawberry, Syrup, Lime Juice

SOFT DRINK

Still Water Small £2.50 | Large £4.00
Sparkling Water £3.00 | Large £4.50
Coca Cola / Diet / Zero / Sprite / Fanta £3.00
San Pellegrino Lemonade £3.00
Coldpress Squeezed Juices £5
Apple, Orange

SMOOTHIES

Merry Berry £5

Blackberry, strawberry and raspberry

Tropical Crush £5

Passion fruit, mango and pineapple

Peachy Green £5

Avocado, spinach, mango, broccoli, coconut, ginger and lime.

COFFEE & TEA

Espresso £2.30 | Double Espresso £2.60

Flat White £3.20 | Cappuccino £3.40

Cappuccino £3.40 | Latte £3.40

Mocha £3.70 | Macchiato £3.00

Macchiato £3.00 | Americano £3.00

Cortado £2.90 | Hot Chocolate £3.40

Chai Latte £3.40 | Matcha Latte £3.40

Turmeric Latte £3.40

Pea Tea Blue Latte £3.90 | Iced Americano £3.20

Iced Latte £3.50 | Iced Mocha £3.50

Iced Chai Latte £3.80 | Iced Matcha Latte £3.80

Iced Baileys £5.20

Tea Selection Cup £2.40 / Pot £3.50

English breakfast tea, Earl Grey, Decaf breakfast tea, Green tea, Peppermint tea, Camomile tea, Lemon & Ginger tea.

Alternative Milks: Coconut, Almond, Oat and Soya £0.40

Syrups: Hazelnut, Caramel, Vanilla, Coconut £0.40

Merlot, Della Cantina, Baron £5.95 / £6.40 / £25
Italy

Full bodied red with approachable soft dark berry fruit, plenty of spice and ripe tannins on the finish.

L'Or du Sud Cabernet Sauvignon £ 6.90 / £7.70 / £28.50
Languedoc-Roussillon, France

Cabernet Sauvignon from the South of France where the warm sunshine has produced a lovely, creamy style of Cabernet. Smooth blackcurrant and blueberry flavours are paired with soft tannins and a silky finish.

Shiraz £ 7.10 / £7.90 / £31
South Eastern Australia

This wine was aged on American oak for approximately 8 months, giving the wine a noticeable, but not an excessive oak influence. The inclusion of some central Victorian fruit into the blend has boosted both the colour. Food matches: Grilled meats and vegetables, barbecue chicken and meats, hamburgers, lamp.

Vaca Sagrada, Malbec £32
Mendoza, Argentine

A harmonious and elegant wine, showing excellent density of fruit, complex minerality, great freshness and smooth tannins. Food matches: Roasted meats, and leaner cuts of red meat

WHITE WINES 125ML / 175ML / BOTTLE

Pinot Grigio IGP Della Cantina Boron £5.90 / £6.40 / £25
Veneto, Italy

Straw yellow with mild copper nuances echoing the grape's skin colour, Pleasant, crisp and fruity with green apple nuances. Dry and elegantly full bodied, velvety and well balanced.

Las Condes Sauvignon Blanc £6.70 / £7.30 / £27
Chile

The nose reveals a delightful alchemy with a blend of citrus notes (grapefruit and lime), notes of white flowers (jasmine), and a hint of smoke. Elegant palate with fine balanced with citrus and fresh fruit aromas. Food match: Seafood, pasta, salads, goat cheese.

Post Tree Chanin Blanc £6.70 / £7.30 / £27
Swartland, South Africa

This chenin Blanc is the perfect everyday wines, packed with upfront tropical fruit the nose charms with an abundance of guava and gooseberries this fruit flavours follows through on the palate, balanced by crispy acidity to ensure fresh and fruity wine.

Chardonnay, Della Cantina, Baron £ 6.80 / £7.50 / £28
Veneto, Italy

Straw yellow wine with greenish highlights, Exotic fruit and spring flower nuances, Rounded, lingering finish with flower nuances.

ROSE & PROSECCO 125ML / 175ML / BOTTLE

Pinot Grigio Blush, Cielo £6.20 / £6.70 / £25.90
Venteo, Italy

Pale blush colour, fruited and elegant, delicate, fruited and persistent, excellent as aperitif and with light meals.

Sunset Point Zinfandel Rose £6.80 / £7.50 / £27.90
South Eastern Australia

A refreshing wine with aromas and flavours of strawberry, raspberry, sweet apple, citrus and hints of ruby grapefruit.

Prosecco Extra Dry Baron £7.90 / £31.50
Venteo, Italy

Bright straw yellow with greenish highlights and a very fine, long lasting perlage, Pronounced palate with acacia flowers, apples, lemon and grapefruit nuances. Full-bodied and rounded with fruity notes, well-balanced and tangy, it is pleasant and well-balanced on the palate.

BEERS

Peroni Half £4.50 / Pint £6.40

Moretti (330ml) £4.50

Guinness (400ml) £5.90

Desperados (330ml) £5.50

Kopparberg (500ml - Strawberry&Pear) £5.50

RAKI

Single / Double

Yeni Raki £5.90 / £7.90

Tekirdag Gold £6.90 / £8.90

Yeni Raki Uzun Demleme £ 7.90 / £9.90

RAKI

By Bottles

Yeni Raki (35cl) £36

Yeni Raki (70cl) £65

Tekirdag Gold (35cl) £45

Tekirdag Gold (70cl) £85

Yeni Raki Uzun Demleme (70cl) £85