

LOUNGE BITES

Botaneras	7
Green Olives, Fresh Lime, Worcestershire, Hot Sauce, with Chilli Lime Dust	
Banderillas Crujientes	8
Prosciutto-Wrapped Breadsticks	
Mezcla De La Cantina	6
Spiced Mixed Nuts Sautéed in Olive Oil, Rosemary and Sea Salt	

SMALL PLATES

Parmesan Truffle Fries	12
Truffle Oil, Parmesan Cheese	
Carpaccio Di Beef	15
28 Day Dry Aged Beef Fillet	
Dynamite Prawns	16
Sweet Chilli Sauce	
Hummus & Tzatziki	13
Served with Bread	
Crispy Chicken Wings	12
BBQ or Sweet Chilli Sauce	
Bruschetta Pomodoro	11
Fresh Tomato and Mint on Sourdough Bread	



SPECIALS

Sirloin Plate	32
Herb Butter Sauce	
Salmon Plate	25
Herb Butter Sauce	
Pacchero Pomodoro e Burrata	19
Homemade Tomato Sauce, Burrata Cheese, Fresh Basil	
Caserecce Pesto	18
Homemade Pesto Sauce, Parmesan Cheese, Pine Nuts	
Mushroom and Truffle Pinsa	20
Mozzarella, Mushroom, Fresh Truffle	
Margherita Pinsa	17
Mozzarella, Tomato Passata, Fresh Basil	
Salami Pinsa	19
Mozzarella, Salami, Tomato Passata, Black Pepper	

GUILTY PLEASURES

Matchamisu	11
Matcha-Infused Tiramisu	
Cheesecake	11
New York Cheesecake with Lemon Zest and Berry Compote	
Belgian Chocolate Brownie	14
Warm, Gooeey Brownie with Vanilla Ice Cream	

All prices are listed in British pound (£) and include 20% VAT.

A discretionary service charge of 15% will be added to your bill.

All dishes are prepared in a kitchen that contains nuts, gluten, and other allergens, so we cannot ensure that any dish is entirely free from allergens due to the potential for cross-contamination. Specific allergen information is accessible upon request.