



APPRITIES

The perfect start to a Italian experience

Strawberry Pinot Spritz Pinot Grigio with strawberry puree, fresh lemon	£5.80
Peach Bellini Peach pulp & prosecco	£5.50
Dry Martini With Green Olive	£5.50
Memosa Bellini Prosecco & orange juice	£5.50
Bloody merry vodka, Tomato juice, worcestershire sauce, salt and pepper	£5.95



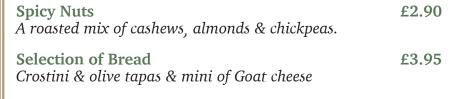
COOLERS (Non-alcoholic)

Fresh lemon With Mint, Elderflower & raspberry £4.20
Peach Ice Tea With Elderflower & raspberry £4.20
Cranberry With mint & lime £4.20



SAVORY APERITIF

Olives £3.20 Our mix of pitted green & purple olives in a garlic, red pepper & herb oil.





£6.00

£5.95

STARTER

Seasonal Soup

Sliced Salt beef

olive oil & Balsamic dressing

Salt beef on a bed of rocket and vine tomato

Bruschetta Halloumi
Cherry tomato & olive oil and basil

Parma Ham with figs & Watermelon

Classic Prawn & Crayfish cocktail
Cocktail & crayfish with baby gem, avocado, cherry tomatoes & Marie rose sauce

Burrata
On bed of rocket, vine cherry tomato hint of mint & olive oil dressing





SANDWICHES

Serviced with side Salad & Crisps

Salt Beef £12.95

On bagel or bloomer bread – pickle – mustard

Roasted Vegetarian Tartine £11.90 With Goat's cheese, beetroot hummus, mixed salad & basil oil

Cordon Bleu £12.95

Chicken stuffed with ham & cheese

Grilled Halloumi £11.95

On Focaccia - crushed avocado, black olive, red pepper, tomato

Smoked Salmon £11.90

On open bagel or Bloomer, Cream Cheese, dill,

Capers & Cucumber

Prawn & Crey fish Brioche Roll £12.50

With sliced of avocado, iceberg lettuce

basil chill mayonnaise

Lemon & Rosemary Chicken Sandwich £11.95

With herb mayonnaise & Lettuce, toasted white bloomer





SALAD

Grilled chicken salad £12.95

Grilled Chicken with fregola, avocado & baby spinach olives, vine tomato, Coriander & lime dressing

Tuna steak Salad Nicoise £13.50

Grilled Tuna fillet, fresh green beans, Mixed leaves salad, boiled egg, baby potatoes, olives, Cherry tomatoes & olive oil dressing

Sliced of Salt beef £12.95

Rocket - figs - baby mozzarella - beetroot - balsamic dressing

Feta cheese £11.90

Quinoa, Butternut Squash, Beetroot, mix leaves,

Caper & virgate dressing

Burrata £12.50

On bed of rocket - avocado - vine cherry tomato

figs & olive oil dressing

Duck Salad £13.50

Duck Breast with Caramelized Grapefruit & mixed leave salad







ASSORTED CHARCUTERIE

Assorted Charcuterie £13.50

Piccante salami, Parma ham, salt beef, Buffalo creamy mozzarella, bursting balsamic pearls, mixed olives, figs with crostini & breads

Add pot of cheese fondue

£9.90



PASTA

All pasta served with crostini bread

Penne Pomodoro £12.95
With tomatoes sauce extra virgin olive oil vine tomato, creamy Mozzarella & basil

Pappardelle Chestnut wild Mushroom
With a touch of cream & chestnut shaving

Pappardelle Butternut Squash £13.90 Garlic – caper – parsley – olive oil & creamy Mozzarella

Pappardelle bolognas £14.95
Amazing minced beef slow cooked, topped
with Parmesan & Basil

Pappardelle Chestnut truffles £14.50
With truffles oil – fennel – caper – extra virgin olive oil cream Mozzarella topping

Pappardelle Chestnut bacon £14.95
With strip pancetta & cream sauce

Penne four cheeses £13.95

Penne £14.95
With chicken & creamy mushroom sauce

Squid Ink Tagliatelle king prawn £15.65
With Garlic fish sauce

Squid Ink Tagliatelle £17.50
With Lobster & fish sauce









FRESH HANDMADE TORTELLINI

Spinach & Ricotta	£13.95
With butter & Parmesan shaving	



Beetroot & Goat cheese
Pesto & Basil oil sauce & pinuts

& gravy Sauce

& olive oil dressing

Chorizo £14.50 Spicy tomato sauce & Basil

Black truffles & Ricotta £14.25
Butter, sage & Parmesan shaving

White Crab
Squid Ink Pasta with fish sauce
£14.95



MAINE COURSE

Chicken Kiev £14.95 Served Mashed potato & Boiled Broccoli

Bangers and Mash
Mashed potato with caramelised apple, red onion



lemon butter sauce & Parmesan shaving

Grilled tuna £16.50
Served on bed of Pappardelle chestnut
fennel, caper, touch of truffle oil, Cherry tomatoes







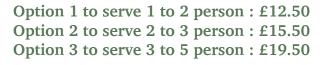
CHEESE FONDUE

CHOCOLATE FONDUE

Option 1 to serve 1 to 2 person: £12.95 Option 2 to serve 2 to 3 person: £15.95 Option 3 to serve 3 to 5 person: £19.95

Served with crusty bread – crostini, baby potatoes – celery Sausage and Parma ham

Vegetarian option Served with crusty bread – Crostini baby potatoes – Celery – Broccoli - Sliced Pear



Served with – Strawberry – Banana, vanilla sponge cake – Almond Biscotti Marshmallow – Profiteroles







CREAM TEA

Cream tea £7.50

Freshly baked fruited scones, clotted cream & strawberry preserve include a choice of teas, infusions or coffees



AFTERNOON TEA

Afternoon tea for one £19.95 | for two £38.00

Savoury

Sweet



Selection of Belgian chocolate 4 pieces £3.50 | 6 pieces £4.95



Selection of Macarons
3 pieces £3.90 | 5 pieces £5.90





DESSERT SELECTION

Éclair (chocolate - pistachio - coffee) £4.95

Chocolate Mousse £5.85

Raspberry Mousse £5.90

Pistachio Mousse £5.95

Strawberry cheese cake £5.75

Black Forest Gateau £5.95
With Black Cherries

Strawberry vanilla cake £5.95

Honey Cake £5.95

Mille Feuille £5.95
With Strawberry & creme patisserie

Lemon & Meringue tart £4.95

Raspberry Tart £5.50

Hot Chocolate Fondue cake £6.50 Served with vanilla ice cream



Macarons £5.90
Filled with cream patisserie and raspberry

Macarons £5.90
Filled with pistachio cream & red current

Macarons £5.90
Filled with chocolate Ganache & Strawberry

Macarons £5.90
Filled with vanilla cream & berry



Sorbet £4.20 Lemon or Raspberry

Ice Cream £4.35 Chocolate – Pistachio – Vanilla











WHITE WINE

Glass Glass Bottle 175ml 250ml 750ml

La Maglia Rosa Pinot Grigio £4.95 £5.80 £17.00 (Italy)

A well-rounded wine with flavours of white fruits and delicate floral notes. Dry and crisp with an elegant, light body

Sereno Sauvignon Blanc (Chile) £4.95 £5.80 £17.00 A classic Chilean Sauvignon with tropical fruit, citrus flavours

La Serre Chardonnay £5.50 £6.75 £19.95 (France - South of France)

This light and refreshing Chardonnay has aromas and flavours of lemons and crisp green apples.

Tuffolo Gavi DOCG £22.95 Delicate, fruity and lemony notes. Clean and fresh, lingering citrusy finish.

Chablis, Domaine £35.00

Des Marronniers Bernard Legland 75cl This brilliant medium-bodied Chablis has pure aromas and flavours of green apples, lemons and limes, with just a whisper of stony minerality.

Vivanco Rioja White £29.90 Really fresh and invigorating with intense and elegant aromas of green apple, citrus fruits, pineapple and some floral hints.

ROSE WINE

Glass Glass Bottle 175ml 250ml 750ml

Lamberti, Pinot Grigio Blush £5.20 £6.65 £18.95 This wine is very easy-drinking with subtle red fruit flavours and a soft finish.

Califia Falls Zinfandel Rose £4.95 £5.85 £18.00 Strawberries, raspberries and sweet red cherry flavours blend together in this off dry rosé, finished off with palate cleansing acidity

BEERS

Peroni / Stella	£4.20
Guinness	£4.20
Aspall cyder	£4.35

RED WINE

Glass Glass Bottle
175ml 250ml 750ml

Sereno Merlot £4.95 £5.80 £17.00 *Intense aromas and fl avours of ripe plums, sweet spices, coffee and chocolate with delicate smoky notes.*

Elitaio Montepulciano d'Abruzzo £4.95 £5.80 £17.00 Ripe red fruit, violet, with liquorice spicy notes, fruit and delicate flowery notes.

Argento Malbec £5.50 £6.75 £19.95

Juicy flavours of plum and blackberry with a touch of chocolate and vanilla from oak ageing lead into a long finish.

La Serre Cabernet Sauvignon £5.50 £6.75 £19.95 Fresh blackcurrants and blackberries are abundant in this smooth, easy-drinking wine.

Angelo Veglio Barolo

Full of soft ripe juicy sweet fruit and
a big hit of ripe tannins offering refreshing acidity
with classic aroma of dark wood.

£35.00

Vivanco Rioja Crianza £29.90

Medium-bodied wine WITH aromas of violets,
bright red fruit, vanilla and spice.
A pleasant light toasty note lingers on the finish.

SPARKLING CHAMPAGNE & PROSECCO

	Glass 125ml	
Prosecco Grande Cuvee Extra Dry	£5.20	£21.95
Prosecco Cuvee Prestige Brut	£5.50	£24.95
Prosecco Rose - Belcanto Cuvee	£5.50	£24.95
Bellavista	£5.50	£24.95

CHAMPAGNE

	Glass 125ml	
Lamotte Brut (House Champagne)	£6.90	£35.95
Lamotte Brut Rose	£7.50	£39.95
Champagne Ruinart		£75.00
Ruinuart Rose		£85.00



COCKTAIL

27.20
27.30
26.90 ice
27.30
26.90
26.50 60
26.50
26.50
26.95
25.95
25.95
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EASY DRINK COOCTIAL

Aperol spritz Aperol – procescco – soda water & orange	£5.80
Dry Martini with green olive	£5.50
Mimosa bellini Prosecco & orange juice	£5.50
Gin & tonic	£5.50
Peach Bellini Peach pulp & prosecco	£5.50
French Martini Cahambord, champane, raspberry	£6.50



SPIRITS & COONAC

Spirits & cognac £3.95

Pimms – amarto – sambuca – apoel – remy martini congnac – jack danile – john waker black label – white martini – red martini – Bacardi – white rumdark rum – vodka – Malibu – tequila – kahlua – cointreau – gin – baileys – limoncello

NON-ALCOHOLIC COCKTAILS

Virgin Mojito Fresh mint, sugar, lime served over crushed ice & soda water	£4.80
Virgin Mary Tomato juice, celery, salt, Worcestershire sauce, peppers,	£4.20
Virgin Bellinis (Strawberry or peach)	£4.90
Virgin Campari-politan (Cranberry, lime & mint)	£4.90





TFA

Pot of Tea £3.95

English Breakfast | Organic Earl Grey Camomile Citrus | Bombay Chai | Green Tea Tropical Marrakesh Mint | Mountain Spring Jasmine

HOT DRINKS

Pot of Black coffee £3.95

Cappuccino £3.95

Latte £3.95

Espresso £2.90

Macchiato £2.95

Mocha £4.20

Hot chocolate £4.25

liqueur latte £5.95

choice of Remy Martin, VSOP, Baileys, Tia Maria, Scotch Whiskey Irish Coffee £5.95

SOFT DRINKS

Coca-cola, Diet Coke £3.60

Sprite - Fanta £3.60

Still water – sprinkling water Small Bottle £3.60 | Large Bottle £5.90

Tonic water £3.60

Soda water £3.60

JUICES

Freshly squeezed Orange £4.20 Apple £3.95

Fresh lemon & Mint £3.95

Cranberry £4.35

GREEN JUICE

Avocado, celery, spinach, apple, Parsley £4.95 Beetroot, carrot, apple Juice £4.95 Mixed Berry, smoothie £4.95

COOLERS

Homemade Lemonade with Mint Elderflower & raspberry £4.20 Peach Ice Tea with Elderflower & raspberry £4.20

Virgin Mary, Spice mix, tomato Juice £4.20

Tomato juice, celery, salt, Worcestershire sauce, peppers,

Rose Lemonade (Fentimans) £3.95

Ice coffee, £3.95

With choice of flavor of hazelnut – vanilla – Carmel















THE GRAND

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