



## MENU

### TAPAS PLATTER

Two cavapicci with truffle mayo, two chicken wings with siracha sauce, two pork bites and 4 calamari fritti (M) (N) (E) (SFH) (G) (F) (MOL)

### MAIN COURSE

#### Truffle Brie burger

Beef patty, creamy brie, truffled mayo topped with crispy onions in a brioche bun (G) (M) (E) (SFH)

or

#### Cumin and ale battered chicken burger

Crispy battered chicken, Cajun and cilantro slaw in a buttery brioche bun (G) (M) (E) (N) (SES) (SY)

or

#### Casarecce with spicy Tuscan sausage and cherry tomato confit

Casarecce tossed in slow cooked spiced pork sausage ragù and cherry tomato confit finished with thyme beurre noisette (F) (G) (E) (SFH) (M)

or

#### Potato gnocchi with pumpkin cream and walnuts

Potato gnocchi served with a creamy pumpkin velouté finished with Grana DOP, crushed walnut and crispy onions (G) (M) (E) (SFH) (SES)

or

#### Urban chicken salad

Grilled curried chicken, crispy lettuce, avocado, spring onion, tomato, lime salsa (G) (M) (E) (N) (MU)

or

#### Quinoa, pumpkin, tofu and walnut salad

Honey glazed pumpkin, quinoa, charred tofu, walnuts, garlic and cilantro dressing (G) (SY) (SFH) (N) (Vegan)

or

#### Calabrese

Tomato sauce, mozzarella fior di latte, spianata calabrese, olive oil (G) (M) (E) (SFH)

or

#### Gozitana

Local sheep cheese, capers, olives, sundried tomato, potatoes topped with fennel seed (M) (N) (E) (SFH) (G)

or

#### Mediterranea

Garlic, mozzarella fior di latte, olives, thyme, fresh tomatoes topped with feta cheese, flaked almonds and drizzled with olive oil (G) (M) (E) (N)

### DESSERT

#### Dessert of the day

### BEVERAGES

1 glass of wine or water or soft drink per person

#### Food Allergens

Cereals containing gluten (G)

Crustaceans (CR)

Fish (F)

Sulphites (SFH)

Peanuts (P)

Soya (SY)

Celery (CL)

Milk including lactose (M)

Tree nuts (N)

Lupin (L)

Mollusks (MOL)

Sesame (SES)

Egg (E)

Mustard (MU)

Please advise us of any dietary requirements. We will do our best to accommodate your needs. Please be advised that all our products are prepared in an environment where gluten, peanuts, nuts, dairy, eggs, shellfish and other known allergens are also being prepared.