

## BAR SNACKS & SHARERS

Padron peppers 7   Mixed olives 5   Spiced roasted mixed nuts 5	
Princess Anti-Pasti Board: salami, parma ham, mortadella, olives, caperberries, applewood smoked cheddar & mozzarella	26
Baked camembert in pizza dough served with celery and truffle oil & honey dressing	22

## STARTERS & SMALL PLATES

Seasonal soup of the day served with homemade bread (v,vg)	7
Homemade focaccia bread with butter & balsamic olive oil (v)	7
Tomato, basil & manchego croquettes with salsa verde aioli (v)	11
Spicy Holy F**k chicken wings, served with blue cheese sauce	11
Rainbow beetroot carpaccio, with walnuts, vegan cheese and pea shoots (v,vg,gf)	9
Sesame salt and Aleppo chili calamari & aioli	10

## PIZZA

<i>Gluten Free Bases available +3</i>	
Classic Margherita - San Marzano tomato, mozzarella, basil & oregano (v)	12
Diavolo - San Marzano tomato, fennel salami, peppers, chilli oil, olives & mozzarella	17.5
Spicy Chicken - Tomato sauce, mozzarella cheese, chicken, spicy 'nduja sausage, roasted peppers, olive oil, basil & oregano	18
Prosciutto - Mozzarella, tomato sauce, rocket, parmesan, prosciutto & olive oil	17
Quattro Quattro Stagioni - Mozzarella, tomato sauce, mushrooms, baby artichoke, olives, peppers & oregano (v)	17
Pepperoni - San Marzano tomato, mozzarella and pepperoni	17

## SALADS

Quinoa salad with mixed leaves, tomatoes, cucumber, onion, olives, bell peppers, served with orange-mustard dressing (v,vg,gf) [add chicken +5, or salmon fillet +8]	15
Grilled chicken caesar salad, chicken breast, cos lettuce, croutons, anchovies, crispy pancetta, parmesan & house Caesar dressing	18

## BIG PLATES

North Atlantic craft ale IPA beer battered fish, chunky chips, mushy peas & homemade tartare sauce	20
Redefine Meat burger in a vegan bun, vegan cheese, pickles, lettuce & vegan mayo served with fries (v,vg)	19.5
Slow-braised beef cheeks, with creamy mash potatoes, jerusalem artichoke chips, mixed greens, herb-infused olive oil and gravy	25
Prawn & Pernod fettuccine with tomatoes, cream and toasted almonds	22
Pie of the day, served with mash potatoes, greens and gravy	24
Creamy broccoli & kale risotto with coconut and vegan cheese (v,vg,gf)	18
Pan-roasted duck breast, celeriac puree, mixed greens, served with barolo & cherry sauce	27
Charcoal-grilled beef burger in brioche bun, lettuce, tomato, gherkin, pickled onion & cheddar and burger sauce, served with fries	19.5
30 Day-aged 10oz Rib-Eye Steak. Juicy in texture and bursting with flavour, recommended medium rare, served with rustic thick-cut chips, rocket salad, caramelised onion & red wine and mushroom sauce	36
Pan-seared salmon fillet, served with creamy saffron and broccoli risotto (gf)	27

## SIDES all 5.5

Side salad, house dressing   Tenderstem broccoli, with chili and garlic (v,vg,gf)
Chunky chips   Skinny fries   Truffle oil mash (v,gf)

Please make us aware of any allergies or intolerances you might have. Vegan alternatives are available, please ask your server. 12.5% service charge will be added to your bill. We thank you for your custom.

