RESTAURANT

menu



SHARERS

HOUSE MARINATED OLIVES (vg) 5.50 Selection of olives marinated in lemon & chilli

GARLIC PIZZA BREAD (v)

With a choice of:

Garlic & parsley butter 7.5
Tomato and basil 8.5
Mozzarella 8.95

ARTISAN SOURDOUGH 7.95

BREAD BASKET (g)

Sea salt butter, olive oil & balsamic

OVEN BAKED CAMEMBERT (v) 14.95

Oven baked Camembert with garlic and rosemary, locally baked bread,

 $oil\ \&\ balsamic$

NACHOS (V) 12.95

Baked tortilla chips, salsa, spicy cheese, soured cream, guacamole, jalapenos

STONEBAKED PIZZA

MARGHERITA (v) Pizza sauce, fresh mozzarella, lashings of pizza cheese & basil	13.95
PEPPERONI Pizza sauce, mozzarella, roast red peppers & pepperoni	16.5
KOREAN CHICKEN Spicy pizza sauce, Asian vegetables, Korean chicken pieces, red chilli, mozzarella	17.5
VERDURE (vg) Pizza sauce, vegan cheese, grilled Mediterranean vegetables, vegan basil pesto, sun-dried tomatoes	16.5
LABBRA ROSSE Pizza sauce base, mozzarella, roast red peppers, red chilli, spicy Tuscan sausage & pepperoni, chilli oil	17.5

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STARTERS

TOMATO & BASIL SOUP (v) Roasted tomato and basil soup, crusty bread and sea salt butter	6.95	HALLOUMI FRIES (v) Crispy fried halloumi sticks, chipotle BBQ sauce, soured cream and coriander	9.5
ARANCINI (v) Crispy porcini mushroom and mascarpone arancini, truffle mayonnaise, rocket and Parmesan	10.5	BURRATA AND CAPONATA BRUSCHETTA ^(v) Sundried tomato and olive oil focaccia, roast red pepper pesto, basil and olive oil	9.95
BEEF AND CARAMELISED ONION MEATBALLS Slow cooked in tomato sauce,	10.5	CHICKEN LIVER PARFAIT Chicken liver parfait, caramelised red onion chutney, focaccia crisp breads	9.5
chargrilled sour dough and fresh basil CHICKEN LOLLIPOPS Irn Bru glazed chicken skewers, chilli dipping sauce, rainbow slaw	9.5	CALAMARI Lightly dusted squid pieces, lemon and roast garlic aioli	9.95

16.95

17.95

18.95

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HANDMADE CRAB & MASCARPONE	18.95
RAVIOLI	
Lobster sauce, cherry tomato, micro fennel	
RAINBOW CHARD & KALAMATA	16.5
OLIVE RAVIOLI (vg)	
Tomato puttanesca sauce, chilli and capers	
CARBONARA	16.95
Linguine pasta, pancetta, black pepper,	

Parmesan and cream

GOATS CHEESE TORTELLONI (v)

Goats cheese and beetroot tortelloni,

 $garlic\ oil,\ rocket\ and\ Parmesan$ TIGER PRAWN ARRABBIATA

Linguine pasta, spicy fried tiger prawns, red chilli, tomato sauce, Parmesan

CHICKEN AND CHORIZO
Rigatoni pasta, tomato cream sauce, chicken, chorizo, spinach and basil

SALADS

 ${\color{red} SUPERFOOD \; SALAD \; ^{(vg)} \; \qquad \qquad 8.5 \; / \; 15.95}$

Quinoa, roasted vegetables, pomegranate, mixed leaves, citrus dressing, nuts and seeds Add Chicken ... 3/5 Add Prawns ... 3/5

CHAR-GRILLED 9.5 / 16.95 CHICKEN CAESAR

Roast chicken breast, gem lettuce, Parmesan, anchovies, pancetta & sourdough croutons

MAIN COURSES

GNOCCHI PRIMAVERA (vg) Potato gnocchi, spinach, peas, broad beans, basil pesto, vegan feta cheese	16.5
SHEPHERD'S PIE Slow cooked lamb shepherd's pie, cheddar & Parmesan mash, fine beans	18.95
HAND BATTERED FISH AND CHIPS Hand battered haddock fillet, hand cut chips, "chip shop favourites"	19.5
CHAR-GRILLED BURGER Double patty beef burger with cheese, brioche bun, relish, baby gem lettuce, tomato & French fries (Plant based version available)(vg^{**})	17.95
POPCORN CHICKEN BURGER Spicy fried chicken burger, with crunchy slaw, lettu tomato, chilli sauce, garlic mayonnaise & French fr	
BRAISED BEEF FEATHERBLADE Slow braised blade of beef in red wine, mashed pote glazed carrots, baby onions, bacon & mushrooms	21.5 ato,
POLLO ALA MATTONE ½ chicken pan-fried in rosemary and garlic oil,	19.95

½ chicken pan-fried in rosemary and garlic oil, salsa Verde, Parmentier potatoes, rocket salad

GLAZED PORK BELLY
Potato Rosti, Italian spinach and
bone marrow gravy

KENTUCKY STYLE CRISPY DUCK LEG 19.95
Slaw salad and pineapple ketchup

FROM THE GRILL

Dressed watercress, béarnaise sauce and French fries	
228g FLAT IRON STEAK	21.95
284g RIBEYE STEAK	29.95

SIDES

ROCKET & SPINACH SALAD (v) Truffle dressing, Parmesan	3.95
HAND CUT CHIPS / FRENCH FRIES (VG) Smoked sea salt & rosemary	3.95
BUTTERED NEW POTATOES (v) Herb & garlic butter	3.95
HAND BATTERED ONION RINGS (v)	3.95
SAUCES $Peppercorn \bullet Chip Shop Curry^{(vg)}$ $Béarnaise Sauce^{(v)} \bullet Truffle Aioli^{(v)}$	3.5

DESSERTS

CHOCOLATE BOMB (v) 10.5 Honeycomb & vanilla parfait, brownie pieces, hot caramel sauce
GLAZED PINEAPPLE (vg) 8.95 Caramelised pineapple tarte tatin, mango sorbet, chilli & lime syrup
ETON MESS SUNDAE (v) 7.95 English strawberries, meringue, Chantilly cream, strawberry coulis, vanilla pod ice cream
ST CLEMENT'S CHEESECAKE (v) 8.5 Orange gel, summer berries
STICKY TOFFEE PUDDING (v) 8.95 Yorkshire Tea infused, butterscotch sauce, vanilla ice cream
SELECTION OF 2.5 / SCOOP ICE CREAMS (v) & SORBETS (v)

 \times (vg) Vegan \times (v) Vegetarian \times (vg**) Vegan Alternative Available

(v) vegetarian
If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.

19.95