



MAMUCIUM

RESTAURANT & BAR

CLASSIC COCKTAILS

12.95

Margarita

Tequila, Cointreau, Lime Juice & Gomme

Mojito

White Rum, Lime, Fresh Mint, Gomme & Soda
(Additional Flavours Upon Request)

Aperol Spritz

Aperol, Prosecco, Soda

Pornstar Martini

Vanilla Vodka, Passion Fruit Liqueur, Vanilla Syrup,
Passion Fruit, Pineapple & a Prosecco Palette Cleanser

French Martini

Vodka, Raspberry Liqueur, Pineapple, Lime & Gomme

Negroni

Gin, Orange Bitter & Red Vermouth

Espresso Martini

Vodka, Coffee Liqueur, Espresso & Gomme

Old Fashioned

Bourbon Whiskey, Brown Sugar & Bitters

Amaretto Sour

Amaretto, Bourbon,
Lemon & Vegan Bitters

SMALL PLATES

PAIR 4 SMALL PLATES FOR £20

Marinated Olives Ve Gf | 174 kcal 4.50

A vibrant mix of olives marinated in citrus, garlic, and herbs.

Grilled Padrón Peppers Ve Gf | 169 kcal 4.50

Charred to perfection with a touch of sea salt, olive oil, and garlic offering a delightful balance of smoky and mild.

Patatas Bravas Gf | 345 kcal 4.50

Crispy fried potatoes tossed in a spicy tomato sauce and creamy aioli, offering a bold and satisfying flavour combination.

Falafel V Gf | 258 kcal 5

Crispy, golden falafel paired with cool and creamy tzatziki, bringing a refreshing Mediterranean contrast.

Baba Ghanoush Ve | 274 kcal 6

Smoky, creamy roasted aubergine dip, complemented by a drizzle of olive oil, served with baked pita bread.

Mushroom Pâté Ve | 514 kcal 6.50

Earthy mushrooms blended into a smooth, rich pâté, served with baked pitta bread and a hint of truffle essence for an indulgent bite.

Cauliflower Dip Ve Gf | 356 kcal 6.50

A velvety roasted cauliflower dip infused with tahini, lemon, and spices, perfect for dipping with baked pitta bread.

Albondigas | 545 kcal 6.95

Traditional Spanish-style Pork meatballs simmered in a rich tomato sauce, served with garlic bread for dipping.

Empanadas | 709 kcal 7.90

Flaky pastry stuffed with a savoury filling, served with a bright chili-coriander sauce.

STARTERS

Beetroot Carpaccio Ve Gf | 191 kcal 4.50

Thinly sliced, marinated beetroot topped with crumbled cheese, an orange segment, a delicate drizzle of balsamic and orange glaze.

Hummus with Olive & Tapenade Ve | 589 kcal 6

Creamy chickpea hummus paired with a rich, tangy olive and sundried tomato tapenade, served with baked pita bread.

Courgette Fritters V | 449 kcal 7.50

Crisp and golden courgette fritters infused with fresh herbs, complemented by a drizzle of honey and vegan Parmesan.

Briam Ve Gf | 512 kcal 7.50

A comforting Greek-inspired dish of roasted mixed vegetables, slow-cooked in olive oil and tomato sauce for a deep, rich flavour.

Fattoush Salad Ve | 439 kcal 8

A refreshing Middle Eastern salad featuring crispy pita chips, fresh greens, and a bright citrus dressing.

Frutti Di Mare | 515 kcal 9.95

A luxurious medley of fresh seafood simmered in a fragrant wine-based sauce, balanced with herbs and a touch of citrus.

Gamberoni al Sugo | 532 kcal 9

Succulent king prawns tossed in a bold tomato-garlic sauce, served with garlic bread for dipping.

Fritto Misto | 981 kcal 9.95

A classic mix of lightly battered seafood and vegetables, fried until crispy and served with an aioli dipping sauce.

Chorizo in Wine Sauce Gf | 640 kcal 8.5

Smoky chorizo gently simmered in a velvety wine reduction, offering a rich flavour.

MAINS

Mediterranean Chicken Skewers | 989 kcal 17

Succulent chicken skewers marinated in Mediterranean spices, served with aromatic mixed bulgar salad and salsa.

Mediterranean Lamb Skewers | 1054 kcal 19

Juicy lamb skewers paired with a refreshing bulgar wheat salad, infused with herbs and citrus, and a tzatziki sauce

Vegan Chicken Steak Ve | 1080 kcal 15.85

Plant-based chicken-style steak, served with your choice of rice or thick cut chips, and a fresh mixed salad.

Chicken Espetada Gf | 894 kcal 19

Portuguese-style grilled chicken skewers served with a crisp house salad and flavoured rice.

Lasagna della Nonna | 1484 kcal 23

A 12-layered indulgence, packed with slow-simmered beef ragu, creamy béchamel, and perfectly baked pasta sheets.

Moussaka | 1267 kcal 20

Mediterranean classic featuring layers of slow-cooked minced beef, aubergines, courgettes, potato, and a creamy béchamel sauce.

Sea Bass with Nduja Crumb & Wine Sauce | 699 kcal 20

Delicately grilled sea bass topped with spicy nduja crumb, accompanied by a rich wine-infused sauce.

Smash 'n' Bass Gf | 679 kcal 20

Grilled sea bass served atop velvety mash, finished with a vibrant salsa that brings a fresh contrast to the dish.

Chicken Ceaser Salad | 813 kcal 22

Crisp romaine lettuce, grilled chicken, Parmesan shavings, and crunchy garlic croutons, all tossed in a rich, creamy Caesar dressing.

Fish n Chips | 1043 kcal 19

Crispy, golden-battered fish served with thick cut, chips, complemented by tangy tartar sauce and a side of mushy peas. A timeless British favourite that delivers the perfect crunch.



MAMUCIUM SPECIAL

GRILLS

All of our grills are served with chips, grilled tomato and mushroom.

10oz* Grilled Beef Ribeye Steak  | 1302 kcal 35 | **10oz* Grilled Beef Sirloin Steak**  | 1312 kcal 34

Grilled Herb Marinated Butterfly Chicken Breast  25
Tarragon & charred lemon | 944 kcal

Sauces 3.5: Peppercorn | 97 kcal • Béarnaise  | 234 kcal • Chimichurri  | 325 kcal



BURGERS

Mamucium Special | 1655 kcal 19.50
Double-smashed beef patties stacked with blue cheese, sweet caramelised onions, and house sauce for an indulgent bite.

The Greek Burger | 1752 kcal 19
Juicy beef patty layered with feta, caramelised onions, Mediterranean-inspired garnishes—a tangy twist on a classic.

Cajun-Spiced Chicken Burger | 1340 kcal 19
Spiced grilled chicken topped with fiery peri-peri sauce, served with crisp lettuce and cooling aioli.

Moving Mountain Burger  | 1222 kcal 17.50
Caramelised onions, vegan cheese, toasted brioche, slaw, and fries.



PIZZA

Garlic Bread  | 827 kcal 10
Mozzarella and garlic-infused butter.

Pollo e Funghi | 920 kcal 15.50
Chargrilled chicken, pesto, mushrooms, sundried tomato, and Parmesan.

Margherita  | 907 kcal 14
House tomato sauce and mozzarella.

Wild Mushroom  | 897 kcal 15
House tomato sauce, mushrooms, truffle oil, balsamic glaze.

Diablo Pepperoni | 1293 kcal 15.50
Chorizo, jalapeno, pepperoni, mozzarella cheese, house tomato sauce.


Nduja Salami | 1350 kcal 16.50
Roasted pepper, house tomato sauce, nduja, salami.



PASTA

Linguine con Gamberetti | 1170 kcal 22
Linguine in light chilli garlic butter, pomodoro sauce, and prawns.

Linguine al Ragù | 1210 kcal 19
Slow-cooked Italian-style ragù coating al dente linguine, finished with fresh herbs and a hint of Parmesan.

Vegan Carbonara  | 1062 kcal 20
Smoked plant-based bacon, sundried tomatoes, vegan Parmesan.

SIDES

Thick Cut Chips  | 505 kcal 5 • **Skin On Fries**  | 478 kcal 5 • **House Salad**   | 120 kcal 5

Battered Onion Rings  | 616 kcal 5 • **Honey Garlic Baby Carrots**  | 517 kcal 5.5


Add: **Truffle Oil & Parmesan Cheese** | 256 kcal 3

DESSERTS

Heavenly Walnut Tiramisù  | 956 kcal 8
Espresso-soaked ladyfingers layered with creamy walnut mascarpone.

Chocolate Caramel Panna Cotta  | 912 kcal 7.50
Silky caramel-infused panna cotta with chocolate and vanilla.





Chocolate and Vanilla Tart | 842 kcal 8
Crisp tart shell with creamy vanilla custard and luscious chocolate ganache garnished with berries.

Forest Fruit Cheesecake  | 943 kcal 9
Cracker crust, layered with orange and berries, with vanilla cheesecake filling.

Selection of Jude's Ice Cream  or Sorbet  | 324 kcal 7
Ask for today's choice.

Sticky Toffee Pudding | 1201 kcal 9
Salted caramel sauce, vanilla ice cream.

Poached Pears with Vanilla and Crumble | 498 kcal 7.50
Wine-poached pears served alongside vanilla ice cream and crumble.

 Vegetarian |  Vegan |  Gluten free. |  Contain Nuts. | *Approximate uncooked weight. | All prices are in pound sterling. | All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill. | **FOOD ALLERGIES & INTOLERANCES:** before you order your food & drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients & alcohol may be present in some dishes. All desserts may contain traces of nuts. | **CALORIES:** Adults need around 2000 kcal a day.