



A LA CARTE

STARTERS

Harissa King Prawns (De-Shelled then sauteed on high heat with shallots, harissa butter, chives and white wine).....	10
Lobster & Scallop Risotto (Tender pieces of diced lobster meat cooked within risotto infused with saron, flecks of fresh chives and baby spinach then topped with a pan-fried king scallop).....	15
Braised Octopus Tentacle (Slowly braised with spring onion, chilli, ginger, garlic, red peppers and pink peppercorns, crisped on hot coals then served with a spiced squash puree, chilli dressing & a punch of pickled ginger)	15
Braised Lamb Croquettes (12-hour braised saddle of lamb breadcrumbed and served with chilli & mint yogurt).....	12
Chicken Kebab (Marinated chicken breast, fresh chilli, red onion, garlic, yogurt and spices from the mediterranean served with fresh garlic aoli).....	12
Marinated Chicken & Chorizo Gumbo (Marinated chicken breast, fresh chilli, red onion, garlic slowly cooked with spiced chorizo)	10
Mediterranean Grilled Halloumi V (Slices of grilled halloumi, fresh herbs, lemon & olive oil).....	9
Butternut Squash Risotto V (Roasted butternut squash, wilted spinach & white truffle oil).....	9
Maple Glazed Burrata V (Whole burrata blow torched with a maple coating, freshly made truffle croutons, salted crispy kale & tangy chilli dressing).....	11
Cheesy Garlic FlatBread V (Fresh garlic cloves, parsley, herb butter & sliced buffalo mozzarella)	14
Ultimate Bread & Olive Board V(Dierent from our regular hungry bread and olives this sharing board consists of freshly baked rustic bread herby ricotta dip, homemade chilli oil, roasted red pepper and chilli marinated olives, unsalted butter & dressed rocket salad),.....	15

PASTA

Scallop & Monkfish Spaghetti (Diced monkfish poached within a sauce consisting of garlic, white wine, cream and chopped parsley topped with pan-fried king scallops).....	25
Spicy Seafood Spaghetti (Ribbons of squid, poached British Isle mussels and de-shelled king prawns cooked slowly in tomato ragu, chilli & wine)	21
N'Duja Ragu (Sliced spicy N'Duja Sausage slowly cooked in a white wine and tomato based stock, then tossed with orecchiette pasta and topped with grated parmesan cheese & truled breadcrumbs).....	26
Tuscan Chicken (Diced chicken breast marinated in tuscan spices and cooked in spiced tomato ragu, baby spinach with orecchiette pasta).....	20
Chicken and Garlic Rigatoni (Diced chicken breast sauteed in garlic and tossed in a creamy white wine sauce)	20
Burrata Pasta V (Spaghetti tossed in homemade tomato and basil sauce and topped with a whole flame grilled burrata).....	18
Black Truffle Tagliatelle V (Tagliatelle tossed with black garlic, cracked black pepper, samphire, white wine, cream, gorgonzola and shards of black truffle).....	23
Sicilian Pesto Pasta with Fried Capers VE (Spaghetti tossed with sun-dried tomato pesto, fried capers, lemon, fresh parsley & breadcrumb topping).....	15



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PASTA

Wild Mushroom Tagliatelle V	(Sauteed wild mushroom and asparagus shards tossed in creamy wild garlic sauce then a drizzle of white truffle oil.....)	20
Classic Penne Arabarta VE	(Tomato, basil, garlic & chilli sauce tossed with penne pasta).....	15

(Gluten free fusilli pasta is available on request)

PIZZA

All of our pizzas are stone baked with homemade tomato sauce and topped with grated mozzarella

The Hungry Olive V	(Olives, roasted red pepper, red onion, spinach with a feta mozzarella mix)	16
Mozzarella Heaven V	(Fresh basil & slices of buffalo mozzarella cheese).....	16
Spinach and Ricotta V	(Baby leaf spinach, crumbled ricotta cheese & halved cherry tomato's).....	16
The Carnivore	(Marinated chicken breast, pulled beef, chorizo, fresh red chilli & sliced buffalo mozzarella).....	18
Spicy N'Duja	(Slices of n'duja sausage, fresh green chilli, red onion & sliced buffalo mozzarella)	19
Salami & Olive	(Thinly sliced salami, sliced green chilli, marinated olives and sliced red onion).....	18

MAINS

Prime Scottish Sirloin Steak	(Served with skin on rosemary & thyme fries, peppercorn sauce, rocket parmesan salad & ballooned cherry tomato's).....	28
Prime Scottish Ribeye Steak	(Served with skin on rosemary & thyme fries, peppercorn sauce, rocket parmesan salad & ballooned cherry tomato's)	38
Prime Scottish Fillet Steak	(Served with skin on rosemary & thyme fries, peppercorn sauce, rocket parmesan salad & ballooned cherry tomato's).....	42
Swordfish Steak	(Harissa marinated 9oz swordfish steak, avocado salsa, garlic & parsley stacked potato).....	19
Tuscan Salmon	(Oven baked salmon, green salad, ballooned cherry vine tomato's and creamy garlic tuscan sauce).....	23
Line Caught Wild Sea Bass	(Oven Baked fillet served with garlic & parsley potato stack, sauteed mix of garden peas fresh chilli and shallots, anchovie pesto & sliced mangetout).....	26
Moroccan Marinated Lamb Cutlets	(Marinated in moroccan spices then grilled at high temperature served with slow cooked chickpea tagine & minted yogurt).....	27
Slow Cooked Pork belly	(12-hour slow cooked pork belly infused with fennel and coriander, garlic tender stem broccoli, fennel confit, sherry jus and potato stack).....	22



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MAINS

Swordfish Steak	(Harissa marinated 9oz swordfish steak, avocado salsa, garlic & parsley stacked potato)	19
Corsican Lamb Cutlets	(Grilled rosemary, garlic & lemon marinated lamb cutlets with garlic and parsley potato stack, asparagus with citrus and herb dressing)	27
Slow Cooked Pork belly	(12-hour slow cooked pork belly infused with fennel and coriander, garlic tender stem broccoli, fennel confit, sherry jus and potato stack)	22
Tuscan Salmon	(Oven baked salmon, lemon pesto rocket salad, ballooned cherry vine tomato's and creamy garlic tuscan sauce)	23
Wild Seabass & Anchovy Pesto	(Pan-fried seabass, dressed with anchovy pesto, garden peas, chilli, capers, sliced mangetout & garlic, parsley potato stack)	25
Za'atar Chicken Supreme	(Supreme of chicken rubbed in za'atar spices, grilled asparagus, lentil salad & mint yogurt dressing)	23
Roasted Za'atar Cauliflower Steak VE	(Cauliflower steak rubbed in za'atar spices, grilled asparagus, citrus dressing and humus)	16
Lemon Pesto Lentil Salad VE	(Baked lentils, green pesto, marinated olives, sun-dried tomato's sliced shallots, blanched kale & spinach)	16

SIDES

Grilled Asparagus	6
Sauteed Spinach	5
House Side Salad	4
Skin on Rosemary & Thyme Fries	5
Bread & Hungry Olives	6
Bread & Butter	3.5
Paprika Humus	5