

Grape & Olive

Menu

Antipasto

£4.95 for one person, £9.50 for two people.

Antipasto – Grilled breads, salami, Parma ham, chorizo, Serrano ham, sundried tomatoes, organic kalamata olives, borlotti bean & mint salad, buffalo mozzarella, caper berries, extra virgin olive oil & basil

Vegetable antipasto – Grilled artichokes, roasted peppers, taleggio cheese, caper berries, buffalo mozzarella, marinated aubergines, rocket, grilled breads, borlotti bean & mint salad, roasted garlic, organic kalamata olives & grilled asparagus

First Courses

Gorgonzola on grilled sour dough – With caramelised walnuts, dressed wild rocket & lavender honey dressing . . . £4.95

Roasted red pepper & Italian bean broth – With parmesan, pesto & crusty sour dough £4.25

Chicken liver & pistachio terrine – Served with grilled focaccia and fig & onion relish £5.25

Beef carpaccio – With parmesan & chargrilled asparagus, rocket & extra virgin olive oil £6.25

Pan fried king prawns – With garlic, tarragon, white wine & lemon served with crusty sour dough £5.95 / £11.25

Pasta & Risotto

All our pasta & risotto is served with garlic & rosemary flatbread and is available in small or larger portions.

Four cheese tortellini – Topped with pan fried wild mushrooms, ricotta cheese & fresh basil £4.50 / £8.50

Venison & red wine tortellini – With lemon, tomato & thyme sauce £5.45 / £10.25

Tagliatelle with clams – With chilli, lobster, garlic, parsley, cream & white wine £6.50 / £11.95

Ricotta, spinach & walnut ravioli – Topped with caramelised walnuts and ricotta cheese £5.25 / £9.95

Pancetta, asparagus & green herb risotto – Topped with parmesan and extra virgin olive oil £6.45 / £10.95

Stone Baked Pizza

Roasted tomato, garlic, mozzarella, oregano & olive oil £6.95

Flat mushroom, spit roast free-range chicken, rosemary & garlic oil £7.95

Artichoke, roasted peppers, pecorino cheese, pesto, free range egg & rocket £7.95

Chorizo, salami, feta, chilli & mixed olives £8.50

Meat & Fish

All dishes are served with potato gratin, olive oil mash or home made fries & vegetables in season or dressed house salad.

Chargrilled breast of free range chicken, 7oz – With lemon, roasted pepper & tarragon butter £8.95

Spit roast chicken – With lemon, garlic and thyme £8.95

Welsh beef rib eye steak, 8oz – Served with slow roasted wild mushrooms & parsley butter £13.95

Spit roast lamb skewers – With tomato, bay leaf, olives, basil & sundried tomato £9.95

Pork cutlet – Marinated in lemon, thyme, paprika & smoked garlic £9.95

Chateaubriand for two – 18oz of prime Welsh Celtic Pride beef roasted and served medium rare with homemade fries, rocket, roasted vine tomatoes and béarnaise sauce £35.00

Fillet of Welsh beef, 8oz – With five pepper, blue cheese & herb crust £15.95

Grilled salmon fillet – With Serrano ham and salsa verde £10.95

Oven baked fillet of cod – Served with slow roasted fennel, orange & dill £8.95

Classic mediterranean fish stew – With crusty sour dough, chilli and roasted pepper dressing £10.25

Blue fin tuna steak – With ginger, soy, chilli, coriander, sesame and lime salsa £12.95

Puddings

Chocolate & biscotti torte – With white chocolate ice-cream £3.95

Tiramisu – With espresso sweet cream £4.25

Baked lemon cheesecake – With orange & toasted pistachio cream £4.25

Pecan tart – With sour morello cherry sauce £3.95

Raspberry Crème Brûlée – With biscotti £3.75

Frozen berries – With white chocolate sauce £4.50

A selection of British and Continental cheeses – With sour dough and fig & onion chutney £4.50

Coffees

We serve a full range of freshly ground Fair-Trade coffees.

Please ask one of our team for details.

