

Mani & Nick's

WINE RED

Cuvee Jean Paul Rouge
125ml 4.50 175ml 5.25
Bottle 21.55

Montevista Merlot
125ml 5.00 175ml 5.75
Bottle 23.55

Sierra Grande Pinot Noir
125ml 5.25 175ml 6.00
Bottle 24.00

ROSE

Ancora Pinot Grigio Rose
125ml 4.25 175ml 4.95
Bottle 19.95

PROSECCO

Bertiol Prosecco Frizzante
125ml 5.75 175ml 7.00
Bottle 26.55

WHITE

Cuvee Jean Paul Sec
125ml 4.50 175ml 5.25
Bottle 21.55

Ancora Pinot Grigio
125ml 5.20 175ml 5.95
Bottle 23.50

Soldiers Block Chardonnay
125ml 5.35 175ml 6.00
Bottle 24.00

COCKTAILS

Mojito 5.95
Pimm's 5.95
Aperol Spritz 5.95
Strawberry Daiquiri 6.95
Espresso Martini 6.95

BEER/BREEZERS

Budweiser (330ml) 3.90
Asahi Super Dry (330ml) 3.90
Asahi Super Dry (620ml) 5.95
Beck's Blue 0%alc (275ml) 2.75

SOFT DRINKS

Strawberry Smoothie 4.50
Berry Blast Smoothie 4.50
Apple & Mint Slushie 4.50
Milkshakes (Strawberry, Caramel, Chocolate, Vanilla) 4.50

Orange Juice 3.20
Apple Juice 3.20

Still Water 2.50
Sparkling Water 2.50
Diet Coke (330ml) 2.50
Coke (330ml) 2.60

San Pellegrino Lemon (330ml) 2.50
San Pellegrino Orange (330ml) 2.50

SMALL PLATES

- Calamari** 7.95/12.95
Crispy Rings of Squid Served with Garlic Mayo and Grilled Lemon
- Smoked Salmon Pate** 6.50
Hot Smoked Salmon Pate, Gherkins and Lemon, Sourdough Crostini
- Heat Wave Wings** 6.50
Crispy Chicken Wings, Coated in Spicy Chipotle Sauce
- Corn "Ribs"** 5.50
Maple Glazed Fried Corn Quarters, Toasted Seed Butter
- Zesty Harissa Hummus** 5.60
Harissa Kissed Homemade Hummus, Served with Pitta and Za'atar
- Cool Crisp Tzatziki** 5.60
Refreshing Cucumber and Yoghurt Dip, Served with Pitta and Za'atar
- Mediterranean Lamb Kofte** 6.35
Finely Grounded Minced Lamb, Onion, and Middle Eastern Spices in Bulgur Coating
- Ezme** 5.15
Delicious Spicy Dip with Tomatoes, Peppers, Parsley and Onion Served with Pitta and Za'atar
- Halloumi Fries** 6.45
Crispy Halloumi Fries Served with Pomodoro Sauce
- Caponata** 6.45/9.95
Traditional Sicilian Aubergine Dish, Served with Sourdough Crostini
- Sautéed Broccoli** 4.50
With Chilli and Garlic & Toasted Seeds
- Parmesan & Truffle Fries** 6.15
French Fries with Truffle Paste and Grated Parmesan
- Sweet Potato Fries** 4.95
Fried Sweet Potato Wedges with Mediterranean Spices
- French Fries** 4.25
Skin On French Fries from the Best in Season Potatoes
- Red Cabbage Slaw** 4.25
Shredded Red Cabbage, Balsamic Dressing, and Parsley
- Spinach** 4.15
Steamed, Creamed, Or Sautéed
- Coleslaw** 4
Classic coleslaw with a satisfying crunch

 Vegetarian

 Vegan

MAINS

- Braised Lamb Shank** 17.15
Slow Cooked, Succulent and Tender Lamb Shank, Served with Crushed Potato and Crunchy Coleslaw
- "Ironed Chicken"** 15.70
Flattened Chicken Breast with Mediterranean Spices, Served with Tabbouleh Salad, and Tzatziki
- Chicken Milanese** 15.70
Crispy Fillet of Chicken, Coated in Breadcrumbs and Parmesan, Served with Linguine Pomodoro
- Pan-Fried Tuna Steak** 16.75
With Lemon, Mustard, and Dill Sauce
Served with Sautéed Broccoli and Spicy Sweet Potato Fries
- Salmon Supreme** 15.70
Pan-Fried Salmon Supreme, Served with Tabbouleh, Fresh Chilli Salsa, and Sauteed Broccoli
- Vegan (Mock) Lamb Kawarma** 15.25
Pan Fried Pieces of Mock Lamb, Fried Onion, Hummus, Pomegranate Seeds and Sumac, Toasted Pitta with Za'atar



PASTA

- Penne alla Pancetta e Broccoli** 12.20
Crispy Bacon, Tender Broccoli Florettes, and Penne Pasta in a Rich Creamy Sauce
- Linguine Bolognese** 11.95
Linguine Pasta with Traditional Beef Ragu, Served with Toasted Garlic Breadcrumbs
- Linguine Pomodoro** 8.75
Linguine Pasta with Classic Tomato Sauce, Served with Toasted Garlic Breadcrumbs
- Penne Arrabbiata** 8.75
Savoury Tomato Sauce, Fiery Chilli, Roasted Garlic, and Penne Pasta
- Linguine Amatriciana** 12.20
Linguine Pasta with Smoky Pancetta, Onion, and Savoury Tomato Sauce
- Cajun Chicken Penne Alfredo** 15.25
Tender Cajun Spiced Chicken Breast and Penne Pasta in Rich and Creamy Alfredo Sauce

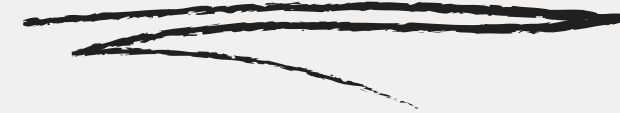


SALADS

- Vegan "Mock Duck" Salad** 12.50
Watercress, Crispy "Mock Duck", Hoisin Sauce, Radish, Cucumber, Toasted Sesame Seeds, and Fresh Chives
- Grilled Tuna Salad** 14.20
Grilled Tuna Steak, Tomato, Cucumber, Olives, Mixed Leaf, Crutons, And a Soft Boiled Egg, Balsamic Dressing
- Greek Garden Salad** 9.95
Sweet Tomato, Cucumber, Onion, Mixed Leaves, Olives, Crumbled Feta Cheese
- Caesar Salad** 12.50
Grilled Chicken Slices with Baby Gem Lettuce, Homemade Herb Croutons, Anchovy Fillet, Parmesan Cheese, and Caesar Dressing
- Red Cabbage, Feta, and Pomegranate** 9.95
Shredded Red Cabbage, Pomegranate Molasses, Cucumber, Parsley, and Crumbled Feta
- Tabbouleh** 7.95
Crisp Parsley, Sweet Tomatoes, Bulgur Wheat, Spring Onion, and Refreshing Mint, Lemon and Olive Oil Dressing
- Try These:**
Add Grilled Chicken 5.90
Add Grilled Halloumi 3.95
Add Feta 3.95

BURGERS

- Hamburger** 5.95
Single Beef Patty, Ketchup and Gherkins in a Soft Potato Bun
- Cheeseburger** 8.95
Double Beef Patty, American Cheese, Ketchup, Mustard, Onion and Gherkins in a Soft Potato Bun
- Chilli Cheeseburger** 9.25
Double Beef Patty, Homemade Cheese Sauce, American Cheese, Chopped Green Chilli & Picked Jalapenos in a Soft Potato Bun
- Nako The Wacko** 9.95
Double Beef Patty, Double Cheese, Lettuce, Fried Onion and Gherkins in a Soft Potato Bun
- Cajun Chicken Burger** 9.95
Cajun Spiced Chicken Breast, Lettuce, Fresh Onion, Tomato and Gherkins in a Soft Potato Bun
- Halloumi & Avocado Burger** 9.25
Grilled Halloumi, Fresh Onion, Lettuce, Tomato and Avocado Salsa in a Soft Potato Bun
- Try These:**
Extra Beef Patty 2.95
Add Bacon 0.95
Add Fried Onion 0.95



WRAPS

- Crispy Chicken Wrap** 9.00
Herb Crusted Chicken Breast, Mature Cheddar Cheese, and Homemade Garlic Mayo
- Chicken Caesar Wrap** 9.00
Grilled Chicken Breast, Lettuce, Parmesan Cheese, and Caesar Sauce

JACKET POTATOES

- All Served with Homemade Coleslaw
- Plain Jacket Potato with Butter** 5.60
- Extra Toppings (each)** 2.40
Melted Mature Cheddar, Baked Beans, Beef Ragu, Tuna Sweetcorn & Mayo

Please inform a member of staff if you have any allergies