

### ANTIPASTI

<b>Pitta Pane con Hummus</b>	3.25
Warm pitta bread with hummus, olive tapenade and basil pesto	
<b>Pane all'aglio (v)</b>	3.25
Toasted garlic ciabatta	
<b>Olive (v)</b>	3.50
Marinated olives	
<b>Selezione di Pane (v)</b>	3.50
Selection of breads with house flavoured oils and balsamic syrup	
<b>Ciabatta con Mozzarella</b>	3.85
Toasted garlic ciabatta glazed with mozzarella	

### ARANCADORES

<b>Zuppa di Patata Dolce Piccante e Chipotle Pepperoncino</b>	5.95
Spicy sweet potato and chipotle chilli soup with tempura jalapenos and parsley cream	
<b>Crema di Funghi (v)</b>	6.30
Creamed forest mushrooms with shallots and fine herbs, toasted sour-dough and truffle shavings	
<b>Moules Marinière</b>	6.95
Mussels cooked in white wine, shallots, garlic, parsley, and cream	
<b>Parfait di Fegato di Pollo</b>	6.95
Chicken liver parfait, plum and apple chutney, toasted brioche	
<b>Torrefatto Verdure Mediterranee</b>	7.50
Pressed roasted Mediterranean vegetables and goats cheese timbale, with red wine and aubergine chutney, and a basil essence	
<b>Prosciutto Crudo</b>	7.95
Air dried Italian ham, sun blush tomatoes, olives and dressed rocket	
<b>Ravioli di Salmone</b>	7.95
Ravioli of oaked smoked salmon, creamed leeks, blush tomato, caviar	
<b>Confit di Anatra</b>	8.25
Warm confit of Gressingham duck, kumquat and orange chutney, spiced red wine syrup	
<b>Gambas Pil Pil</b>	8.95
Tiger prawns cooked in olive oil, garlic and fresh chilli, finished with basil and cherry tomatoes	
<b>Pettini</b>	9.95
Pan seared Black Pearl Scallops, olive polenta, chorizo and sweet balsamic	
<b>INSALATA</b>	
<b>Cesare</b>	5.25 / 9.25
(ask for vegetarian option) Classic Caesar salad, with baby gem lettuce, garlic croutons, anchovies, Italian ham, parmesan and Caesar dressing	
<b>Cesare con Pollo</b>	12.25
Chargrilled chicken, baby gem lettuce, garlic croutons, anchovies, Italian ham, parmesan and Caesar dressing	
<b>Caprese</b>	5.25 / 9.25
Plum tomato and Buffalo mozzarella salad, basil pesto, balsamic and dressed rocket	
<b>Greco</b>	5.95 / 9.95
Misto olives, blush tomato, red onion, cucumber, and feta cheese finished with LeBlanc olive oil	

### PASTA E RISOTTO

<b>Risotto di Funghi (v)</b>	6.95 / 10.95
Wild mushroom and truffle risotto, parmesan crisp	
<b>Risotto al Eglefino</b>	7.00 / 10.95
Risotto of smoked haddock, leek, spinach finished with a soft poached hen's egg	
<b>Tagliatelle Funghi e Chorizo</b>	7.25 / 11.25
Roast chorizo and mushroom Tagliatelle, San Marzano tomato ragout, fresh herbs	
<b>Tagliatelle al Pollo</b>	7.50 / 12.95
Tagliatelle of chicken, blush tomato and spinach finished with a basil cream and rocket	
<b>Risotto Gamberetti e Pomodori (can be taken as a vegetarian option)</b>	7.50 / 11.50
Roasted Tiger prawn and sun blush tomato risotto finished with herbs and parmesan	
<b>Tagliatelle Frutti di Mare</b>	7.95 / 14.95
Scallop, salmon, and tiger prawn, coriander and sweet chilli	
<b>Spaghetti alla Bolognese</b>	9.95
<b>Maccheroni con Formaggio</b>	9.95
Home-made glazed macaroni and cheese, fresh herbs and dressed rocket	
<b>Lasagne</b>	9.95
Oven baked Ciro's Mediterranean lasagne, dressed rocket leaves and garlic ciabatta	
<b>PESCE</b>	
<b>Arrosto Salmone</b>	17.25
Roasted Scottish salmon wrapped with leek, crab and caper beignet, glazed chicory and spicy orange gel	
<b>Filetto di Spigola</b>	18.95
Pan seared fillet of sea bass, scallops, buttered spinach, and a salsa vierge	
<b>Ciro's Bouillabaisse</b>	19.25
Sea bass, salmon, scallops, mussels and tiger prawns with saffron potatoes and aioli croutes	
<b>Filetto di Nasello</b>	19.95
Grilled fillet of Hake, ragu of plum cherry tomatoes, piquillo peppers, red chard and sautéed potatoes	
<b>CARNE</b>	
<b>Petto di Pollo</b>	16.75
Grilled corn fed chicken breast, beetroot, cumin carrots, sweet potato fondants with port and red currant reduction	
<b>Bue Brasato</b>	17.25
6 hour braised blade of beef with horseradish creamed potatoes, roasted roots and bourguignon sauce	
<b>Trio di Maiale</b>	18.25
Trio of pork - confit belly, roasted loin and crispy black pudding, with gratin potato, carrot and vanilla purée and paprika crackling	
<b>Coscia di Agnello Gallese</b>	19.25
Welsh chump of Lamb, with Trompette mushrooms, cocotte potato, braised gem lettuce and roasted red wine turnips with a rich olive jus	
<b>Filletto di Bue</b>	28.95
Pan seared fillet of Ridings Reserve beef with gratin dauphinois, spinach, wild mushroom bordelaise sauce finished with sautéed Foie gras	

### FROM THE GRILL

<b>For healthier cooking</b>	
10oz Sirloin steak	22.25
10oz Rib eye steak	22.95
8oz Fillet steak	27.25
8oz Pave of salmon	17.25

All served with full garnish, jenga chips, and your choice of sauce; red wine sauce, béarnaise, pepper sauce, Blacksticks blue cheese or a Café de Paris butter

All of our beef is sourced from Ridings Reserve Farm, Yorkshire

### CONTORNI

	All 3.95
Jenga chips	
Rocket and parmesan salad with cherry tomatoes and balsamic	
Tomato and red onion salad with basil pesto	
Garlic spinach	
Creamed potatoes	
Gratin dauphinois	
Roasted root vegetables	
Buttered new potatoes finished with gremolata	
Crispy zucchini with basil pesto	

### DESSERTS

	All 6.50
Mulled spiced pear tart tatin, cinnamon ice cream	
Dark chocolate and cherry délice, kirsch ice cream and caramel shards	
Treacle and pecan tart, butterscotch sauce, clotted cream and glazed pecans	
Apricot bread and butter pudding, sauce anglaise, rum and raisin ice cream	
Lemon meringue parfait, almonds, lemon sorbet	
Caramelised banana soufflé, toffee sauce and honeycomb ice cream	
Classic tiramisu	
Selection of Cheshire Farm ice creams and sorbets	

### FORMAGGI

A selection of British sourced cheeses with traditional accompaniments	8.95
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### LES PORTO

Dow's Fine Ruby Port	2.40
Taylor's LBV	3.00
Warre's Otima 10 Year Tawny	8.50

### CAFÉ

Teas	2.25
Café	2.40
Espresso	2.40
Macchiato	2.60
Latté	2.60
Cappuccino	2.60
DBL Espresso	2.95
Liqueur Coffee	5.25

### CAFÉ DE LA MAÑANA

Morning Coffee and Afternoon Tea  
Served Monday - Friday (11am - 5pm)

(v) Suitable for Vegetarians

All dishes may contain nut traces. If you have any allergies please advise the restaurant manager who will endeavour to accommodate your needs.

Prices include VAT but do not include a service charge.

**WHITE WINE**

	125ml	175ml	250ml	Bottle
<b>Vistamer Chardonnay – Chile</b>	3.00	4.20	6.00	16.95
Unoaked, fresh and rounded with perfectly balanced, brilliant flavours of tropical fruits and crisp pear.				
<b>Dudleys Stone Chenin Blanc – South Africa</b>	3.10	4.30	6.20	17.50
Light straw in colour with sumptuous aromas of peach and melon perfectly balanced with a zingy lime freshness and a crisp, refreshing finish.				
<b>Campo di Fiori Pinot Grigio – Hungary</b>	3.20	4.40	6.30	17.95
A crisp, dry white, light and refreshing with hints of green fruits and pears.				
<b>La Campagne Viognier – France</b>	3.75	5.25	7.50	20.95
A bright yellow wine with tinges of green. Aromas of peach, honey and tropical fruits. Fresh and elegant with a delicious finish.				
<b>Ten Rocks Sauvignon Blanc – New Zealand</b>	4.00	5.75	7.80	22.95
An excellent Sauvignon from Marlborough: a lovely bouquet of fresh gooseberries leads to a crisp, refreshing palate with a lingering dry finish.				
<b>Corte Viola Pinot Grigio – Italy</b>				20.95
Fresh bouquet of fruit and flowers. Fragrant, dry, zesty, well-orchestrated and well balanced with persistent hints of fruit.				
<b>Los Gansos Gewurztraminer – Chile</b>				22.50
A complex and expressive wine filled with the aromatic presence of fresh fruits, rose petals and hints of spice and lychee fruit.				
<b>Chateau Lamothe "Filius" Bordeaux Blanc – France</b>				22.50
A delightfully clean and aromatic Bordeaux blend of Sauvignon and Semillon with restrained citrus fruit and a fresh dry finish.				
<b>Accomplice Semillon / Sauvignon – Australia</b>				22.95
Pale in colour with fresh green hues, a clean and grassy nose with a hint of tropical fruit and a soft, round palate with clean citrus flavours on the finish.				
<b>Picpoul de Pinet Ormarine – France</b>				25.50
Dry, light and fruity with lively acidity. Aromas of lemon, green apples and spring blossom. The Pic Poul appellation is gaining huge popularity, why not give it a try?				
<b>Ventisquero Chardonnay Reserva – Chile</b>				25.95
Pale golden yellow in colour. Complex and delicate, with fruity fragrances of pineapple, papaya, peach and grapefruit, together with fresh mineral notes.				
<b>Villa Wolf Pinot Gris – Germany</b>				26.95
Made by renowned producer Dr Ernst Loosen. This wine is off-dry and fruity with delicate acidity and honeyed notes on the finish.				
<b>Lawson Dry Hills Reisling – New Zealand</b>				29.50
Aromatic and fresh showing green apple and lime-blossom, with a lingering crisp finish.				
<b>Urbina Blanco Rioja – Spain</b>				29.95
A rich straw colour with hints of apple and coconut on the nose. The palate has an apple, pear and vanilla character enhanced by the soft oak ageing and balanced by a very good palate refreshing acidity.				
<b>Gavi DOCG Stefano Massone – Italy</b>				31.50
A delicious medium-dry white, laced with floral notes, fresh melon, lemon and apple fruit and a touch of hazelnut. You can't get a better wine to go with fish!				
<b>Geoffroy Petit Chablis – France</b>				38.95
Unoaked Chardonnay grapes produce peach & fig flavours and steely acidity with a lingering, light buttery finish.				
<b>Pouilly Fume "Masson Blondelet" – France</b>				43.95
As you'd expect from this renowned area: flinty and dry with gooseberry fruit and a long, crisp finish.				

**RED WINES**

	125ml	175ml	250ml	Bottle
<b>Condorito Merlot – Chile</b>	3.00	4.20	6.00	16.95
Deep red in colour, this fruity merlot has intense aromas of plum and cherry, with hints of cinnamon spice and chocolate.				
<b>Nuevo Extremo Cabernet Sauvignon – Chile</b>	3.10	4.30	6.20	17.50
Another simple stunner from this grape, a full bodied red packed with plum fruit.				
<b>Coorong Estate Shiraz – Australia</b>	3.20	4.40	6.30	17.95
A rich and spicy Shiraz with wonderful flavours of black fruits, black pepper and sweet spices. This is an easy-drinking wine with soft tannins and a warm finish.				
<b>Cepas Vineyards Bonarda Malbec – Argentina</b>	3.40	4.75	6.90	18.95
A ripe and juicy red, bursting with blackberry fruit, hints of spice and a full robust finish.				
<b>Vina Ederra Rioja Crianza – Spain</b>	4.00	5.75	7.80	22.95
Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins.				
<b>Niel Joubert Pinotage – South Africa</b>				20.95
Deep core with bright purple edge. Typical mulberry, fresh earth, some vanilla notes. Rich and full in the mouth with supple tannins.				
<b>Cotes du Rhone, Noble Dame de Treilles – France</b>				23.95
Classic Rhone blend based on Grenache and Syrah; showing soft cherry and raspberry fruit with a warming peppery finish.				
<b>Fontella Chianti DOCG – Italy</b>				25.95
This is a fantastic intense red wine, full of plum, prune and fresh herb aromas, with a ripe, velvety mouth-feel.				
<b>Nero D'Avola Merlot IGT – Italy</b>				26.50
Intensely ruby-red in colour with supple aromas of ripe black cherry and blackberry, followed by spicy notes of charcoal, vanilla and black pepper.				
<b>The Ruins "Organic" Syrah Cabernet Sauvignon – South Africa</b>				28.95
A classic red from South Africa. Smooth and full aromas lead to ripe plum and blackberry flavours in the mouth. There are gentle tannins with a hint of oak and a soft finish.				
<b>Primitivo Lucarelli – Italy</b>				29.95
This is a fantastic intense red wine, full of plum, prune and fresh herb aromas, with a ripe, velvety mouth-feel.				
<b>Smoking Loon "Old Vine" Zinfandel – USA</b>				29.95
The complex blend of fruit and spice is well-balanced by this wine's refreshing, bright acidity, the hallmark of a classic, food-friendly style Zinfandel.				
<b>Chateau Lamothe 1er Cotes de Bordeaux – France</b>				33.95
An elegantly made Claret, with a core of cassis and plum fruit, balanced by notes of herbs and soft tannins. An excellent accompaniment to lamb.				
<b>Bourgogne Pinot Noir, Domaine Alain Geoffroy – France</b>				34.50
Light to medium in body, well-balanced with redcurrant, raspberry and cherry fruit, spice notes and integrated tannins and acidity.				
<b>Ventisquero "Grey" Merlot – Chile</b>				36.50
Elegant and well-rounded, this full-bodied Merlot fills the mouth with its soft tannins. Its intense flavour brings out very ripe red fruits, mixed with spices such as black pepper and tobacco.				
<b>Filature "Old Vine" Grenache – France</b>				39.95
Dark berry fruits, chocolate and dried herbs on the nose leads to a palate of plums and liquorice, complemented by soft, silky tannins.				
<b>Urbina Rioja Gran Reserva – Spain</b>				44.95
A classic aged Rioja – a minimum of three years ageing in cask develops the complex flavours of herbs, spices, leather, vanilla and tar to partner the ripe blackcurrant fruit.				

**ROSE WINES**

	125ml	175ml	250ml	Bottle
<b>Wildwood Zinfandel Rose – USA</b>	3.20	4.50	6.40	18.50
Mouth-watering summer berry flavours create this refreshing rosé				
<b>Campo di Fiori, Pinot Grigio Rose – Hungary</b>	3.20	4.50	6.40	18.50
A lovely dry and fruit driven rose with notes of citrus and subtle raspberry				
<b>SPARKLING WINE AND CHAMPAGNE</b>				
				125ml Bottle
<b>Prosecco Duca d'Alba Spumante – Italy</b>				5.25 23.95
Fully sparkling, lightly creamy and fruity. Clean and fresh on the palate.				
<b>Marques de Sierra Negra Rose – Spain</b>				5.25 23.95
It's crisp on the palate with ripe wild strawberry fruit flavours, a fine and creamy mousse and a delicate finish.				
<b>Charles de Villenfin Brut – France</b>				7.95 44.95
Classically made and very elegant, this excellent quality Champagne is rich and full-bodied with rich fruit flavours, a lively mousse and fresh balanced taste.				
<b>Champagne Forget Brimont 1er Cru Brut NV – France</b>				55.50
A small, family run Champagne house making excellent quality wines – clean and fresh with lemon notes, a soft, persistent mousse and a lengthy, dry finish.				
<b>Champagne Forget Brimont 1er Cru Blanc de Blancs NV – France</b>				58.50
Dry and elegant, made from 100% chardonnay grapes. Crisp and zesty with citrus notes and a long dry finish. A Champagne of real finesse				
<b>Champagne Forget Brimont 1er Cru Brut Rose NV – France</b>				58.50
Plenty of moreish strawberry and raspberry fruit, balanced by well-judged acidity from this excellent family-run producer.				
<b>Veuve Clicquot Yellow Label Brut NV – France</b>				65.00
Definitely among the top producers; a rich full-bodied Champagne with flowery, malty notes and a long, long finish.				
<b>Bollinger Special Cuvee Brut NV – France</b>				70.00
A really elegant, bone-dry style with excellent depth of flavour. Complex and well-balanced with a long, persistent mousse.				
<b>Veuve Clicquot Rose Brut NV – France</b>				82.50
A deep rose colour with wild strawberry aromas which follow onto the palate. A very fine mousse, with a long, crisp finish.				
<b>Krug Grand Cuvee – France</b>				215.00
A bone dry full bodied Champagne blended from forty to fifty wines from seven or eight vintages.				

**DESSERT WINE**

	125ml	1/2 Bottle
<b>Concha Y Toro Late Harvest Sauvignon Blanc – Chile</b>	4.95	17.95
A light bodied and delicate dessert wine with toffee apples and honeyed ginger notes, accompanied by a fresh, fruit driven palate.		
<b>Chateau Manos Cadillac – France</b>		25.50
Made from hand-harvested Semillon grapes, this is ripe, honeyed with marmalade notes, the natural sweetness offset by well-judged acidity.		