

ciro's

brasserie

Antipasti

Olive 	£2.55
Bowl of mixed olives	
Pane cotto 	£1.95
Freshly baked bread with aged balsamic vinegar and extra virgin olive oil	
Vassoio del Olive 	£4.95
Platter of misto olives, hummus basil pesto, garlic croûtes	
Pane Tostato con Pomodoro 	£3.50
Toasted sun-blushed tomato bread, roasted vine tomatoes, garlic aioli	
Pane dell'aglio 	£2.95
Oven baked garlic ciabatta bread	
Antipasti della carne	£6.95
Parma ham, chorizo, milano salami, pepper salami	

Arrancadores

Queso de las Cabras 	£5.50
Baked goats cheese in filo with sundried tomatoes, toasted pine nuts, olive dressing	
Gambas Pil Pil	£6.50
Sizzling Tiger Prawns in garlic with pesto dipping bread	
Buca gamberetti	£7.50
Warmed potted shrimps, broad bean and tomato salsa, granary toast	
Carpaccio	£6.95
Beef Carpaccio, rocket lettuce and parmesan shavings, lemon and garlic dressing	
Bruchetta 	£4.95
Chopped vine tomatoes, basil, baked mozzarella on toasted ciabatta	
Bisque dell'aragosta	£6.50
Lobster and Tarragon Bisque with a brandy cream	
Moules Marinere	£6.95
Fresh Shetland Mussels with a cream, garlic and white wine sauce finished with fresh herbs, crusty bread	
Fegato di Pollo	£5.50
Sautéed chicken livers, chilli and garlic with fresh herb cream	

Insalate

Insalate Gresa 	£5.25 / £8.50
Tossed gem lettuce, feta cheese, cherry tomatoes, red onions, misto olives	
Cesare 	£5.25 / £9.25
Cesare con Pollo (Chicken)	£10.25
Cesare con Gambas (King Prawns)	£12.95
All served with Romane lettuce, anchovies, parmesan shavings, garlic croûtes	
Insalata Caprese 	£5.25 / £9.25
Buffalo Mozzarella, Beef Tomato, Rocket lettuce, balsamic and basil dressing	

Pasta e Risotto

Risotto eglefini e porro	£5.95 / £9.50
Smoked haddock and leek with coriander oil	
Risotto de los maricos	£6.50 / £10.95
Seafood risotto, saffron, tarragon, parmesan crisps	
Risotto dell'asparago e fungo 	£5.95 / £9.50
Portabella mushrooms and asparagus, truffle oil and parmesan shavings	
Risotto coda di bue	£6.50 / £10.50
Braised oxtail and horseraddish risotto, celeriac crisps	
Tagliatelle frutti di mare	£7.50 / £13.95
Scallop, tiger prawn and salmon tagliatelle, coriander and sweet chilli oil	
Tagliatelle al Pollo	£10.50
Corn-fed chicken tagliatelle with toasted pine kernels and basil	
Papardelle con salvia e del chorizo	£9.25
Papardelle pasta with roasted chorizo and fresh sage, rocket and parmesan	
Gnocci con aglio 	£9.25
Pan-fried gnocci with garlic and shallots, mushroom cream	
Pesce	
Rôti de lotte	£16.50
Roast loin of monkfish with smoked bacon and oxtail, roasted Jerusalem artichokes, red wine jus	
Raccordo di Merluzzo	£13.95
Pan-seared fillet of cod, buttered spinach and potted shrimp sauce	
Bruchetta dei frutti di mare	£15.95
Seafood bruchettes of scallops, prawns and salmon, chilli and garlic dressing	
Bouillabaisse	£17.95
Scallops, mussels, salmon, tiger prawns and monkfish in a rich lobster and tomato ragout	
Branzino Infuso	£14.95
Whole grilled sea bass infused with coriander and lemon, caper and parsley butter	

Carne

Anatra arrosta	£15.95
Honey roast duckling, carrot and coriander cannelloni, cherry juices	
Prendedero del Cerdo	£13.95
Fillet of pork saltimbocca style, sage and onion mash, Madeira cream	
Lattante suino	£15.95
Roast suckling pig, cabbage and bacon, baked apple and fine beans	
Pollo Valdostana	£13.95
Corn-fed chicken stuffed with prosciutto ham and fontina cheese, leaf spinach, red wine sauce	

La Griglia

	10oz
Rib eye	£17.95
Fillet	£21.95
Char grilled minted lamb steak	£15.95

Sauces choose from:

Red wine, Béarnaise, Pepper, Port and Stilton All served with hand cut chips, grilled tomatoes, fine beans

Contorni

Jenga Chips	
Creamed Garlic Mash Potato	
Sautéed New Potatoes	
Wilted Leaf Spinach	
Rocket and Parmesan Salad	
Misto Salad	
Fine Green Beans	
Honey roasted vegetables	
Buttered Sprouts	All £3.00

Postre

Classic Tiramisu	
Passion Fruit Soufflé with Raspberry Sorbet	
Glazed Vanilla Crème Brûlée, soft Berries	
Bread and butter pudding, clotted cream and poached apricots	
Melting chocolate pudding, white chocolate sauce	
Vanilla Bean Ice Cream, Pedro Ximenez sherry	
Iced malt parfait, raspberry sorbet and shortbread	All £5.95

Formaggi

Locally sourced Cheeses with Traditional Accompaniments	
Please ask for the days selection	£8.00

Uinho do Porto

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

Café

Café	£2.25	Teas	£2.25
Espresso	£2.25	DBL Espresso	£2.95
Macchiato	£2.25	Cappuccino	£2.50
Latté	£2.50	Liquor Coffee	£4.50

Café de la Mañana

Morning Coffee & Afternoon Tea served Monday - Friday (10am - 5pm)

 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.

Monday - Thursday

Lunch: 12.00 - 2.00pm
Dinner: 6.00 - 9.30pm

Friday

Lunch: 12.00 - 2.00pm
Dinner: 6.00 - 10.00pm

Saturday

Dinner: 6.00 - 10.00pm

Sunday Carvery

Lunch: 12.00 - 3.00pm
Dinner: 6.00 - 9.00pm