

FRATELLI

STARTERS

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| Wood fired pizza bread (chilli & garlic or rosemary & garlic) | 5.00 |
| Garlic king prawns, tomato & basil leaves | 8.50 |
| Tomato & basil soup | 5.50 |
| Spiced calamari, chilli jam | 7.50 |
| Parma ham, scamorza, rocket | 7.50 |
| Smoked salmon, orange, hazelnuts & watercress | 8.50 |
| Warm goat's cheese, marinated courgette ribbons | 7.50 |

SALADS

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| Smoked mackerel, asparagus & beetroot salad, dill crème fraiche | 6.50 12.50 |
| Caesar Salad with chicken | 4.50 10.50 6.50 12.50 |
| Butternut squash, rocket, spring onion, sesame seeds & soy dressing | 6.50 12.50 |

WOOD FIRED PIZZAS 9" | 14"

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| Buffalo mozzarella, tomato & basil | 8.00 11.50 |
| Roma tomato, onion, pepper, mushroom & olives | 8.50 12.00 |
| Parma ham, rocket, buffalo mozzarella | 8.50 12.00 |
| Pepperoni, tomato, chilli & garlic | 8.50 12.00 |
| Scamorza, gorgonzola, mozzarella & fontina | 8.50 12.00 |
| Chorizo, olives, mushrooms & artichokes | 8.50 12.00 |
| Chicken, tomato, pesto & mozzarella | 8.50 12.00 |
| Mixed seafood, garlic, olives, tomato | 9.00 12.50 |

MAINS

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| Chef's fish of the day | 16.50 |
| Char grilled ribeye steak 10oz*, chunky chips, watercress | 21.50 |
| Seared sea bass, asparagus, caper butter | 17.50 |
| Spaghetti, meatballs, tomato sauce | 13.00 |
| Asparagus, pecorino tortelli | 13.00 |
| Grilled salmon, broad beans, peas & bacon, horseradish sauce | 16.50 |
| Corn fed chicken breast, white beans, spinach and chorizo | 14.00 |
| Lamb cutlets, grilled vegetables | 19.00 |
| Steak & mushroom pie, cabbage | 14.00 |
| Pumpkin, sage and parmesan risotto | 13.00 |

SIDES

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| Chunky chips | 4.00 |
| Mashed potatoes | 4.00 |
| New potatoes | 4.00 |
| Tomato & basil salad | 4.00 |
| Peas, broad beans & bacon | 4.00 |
| Watercress, red chard & fennel salad | 4.00 |

DESSERTS

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| Treacle tart, clotted cream | 6.50 |
| White chocolate cheesecake and hazelnuts | 6.50 |
| Apple pie, vanilla ice cream | 6.50 |
| Dark chocolate & orange tart, mascarpone | 6.50 |
| Affogato; vanilla ice-cream and hot espresso shot | 6.50 |
| Ice creams | per scoop 1.50 |
| Italian cheese & biscuits | 8.50 |

FOR THE LITTLE ONES

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| Small wood fired Margherita pizza or Spaghetti and meatballs followed by ice cream | 7.50 |
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Some of our other dishes are available in half portions at half price for children. Please ask your server.

OUR MENU REFLECTS OUR PASSION FOR SIMPLE, FRESH, CHEF CRAFTED FOOD. SEAFOOD IS FROM SUSTAINABLE SOURCES.

*If you are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items.
Weights shown are approximate weights before cooking. Prices are inclusive of VAT. Gratuities are at your discretion.
Marriott require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring.*

CRISP REFRESHING WHITES BOTTLE 175ML

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| Cullinan View Chenin Blanc – South Africa South Africa's star grape. Apple, nut and citrus flavours. | 18.25 | 5.40 |
| Montemarino Pinot Grigio – Italy A firm favourite from Verona. Refreshing pear and citrus notes. | 18.50 | 5.50 |

LIVELY INTENSE WHITES

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| Mill Cellars Chardonnay – SE Australia A lovely rounded wine showing peach and lime flavour. | 18.95 | 5.60 |
| Macon Village, Louis Jadot – France A concentrated wine from old vines, also clean and appley. | 28.75 | |

AROMATIC VIBRANT WHITES

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| Vidal Estate Sauvignon Blanc – Marlborough, New Zealand From the best area in the world for Sauvignon. Classic gooseberry fruit. | 28.50 | |
| Errazuriz Sauvignon Blanc, Casablanca – Chile A lively passion fruit scented wine from an ancient estate. | 22.50 | 6.50 |

DEEP RICH WHITES

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| Veramonte Chardonnay Reserva, Casablanca – Chile Cool climate fruit and spicy french oak elegantly combine. | 23.50 | |
| Robert Mondavi Twin Oaks Chardonnay – California Mondavi pioneered California wine. Creamy flavours of peach. | 22.50 | |

LIGHT FRUITY REDS BOTTLE 175ML

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| Bourgogne Pinot Noir ‘Couvent des Jacobins’ Louis Jadot – France Silky textured, with fresh fruit aromas. | 32.95 | |
| Luis Felipe Edwards Reserva Pinot Noir – Chile Very impressive wine from a family estate. Enticing mulberry and oak flavours. | 22.00 | 6.50 |
| Marchesini Cabernet, Veneto – Italy Delicate style of Cabernet with warm redcurrant fruit, hints of cherry. | 18.25 | 5.40 |

JUICY ROUNDED REDS

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| Faustino VII Rioja Tinto – Rioja, Spain Ever popular wine from Spain's Rioja district. Warm fruit flavours and earthy notes. | 28.50 | 7.50 |
| Errazuriz Merlot – Curicó Valley, Chile A velvety, fruity oaked wine from Chile's premier family-run wine estate. | 23.50 | |
| Mill Cellars Shiraz – SE Australia Bursting with juicy, peppery fruit, so vibrant and easy to drink. | 18.90 | 5.60 |
| Kleine Zalze Pinotage, Stellenbosch – South Africa. South Africa's own grape, which oozes with charm and smoky fruit. | 21.95 | |

SMOOTH SPICY REDS

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| Veramonte Reserva Cabernet Sauvignon Colchagua, Chile Vermonte's low yielding vineyards produces a heady mix of cassis and herbs. | 23.50 | |
| Raimat Tempranillo Costers del Segre, Spain Australian winemaker Mark Nairn uses Tempranillo in this oaky masterpiece. | 23.50 | 6.75 |

FULL MELLOW REDS

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| Château Lamothe-Cissac, Cru Bourgeois – Haut Médoc, France Fine Bordeaux from this respected Chateau. Cedar wood and cassis. | 35.95 | |
| Robert Mondavi Twin Oaks Cabernet Sauvignon – California Mellow and warm, with very ripe berry fruit flavours. Full but not too rich. | 22.50 | |
| Louis Eschenauer Merlot, Pays d'Oc – France Supple and mellow with perfumed blackcurrent and cocoa aromas. | 21.50 | 5.95 |

DESSERT WINE BOTTLE 175ML

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| Late Harvest Sauvignon Blanc, Concha Y Toro – Chile (37.5cl) Pineapple, apricot and honey aromas lead into a luscious yet fresh palate. | 18.75 | 5.55 |
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ROSE WINE

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| Calvet Cuvée du Sommelier Rosé – France Attractive flavours of juicy cherry and redcurrants. Delicate and soft. | 18.75 | |
| Montemarino Pinot Griogio Blush – Italy Made in a medium dry style, showing soft strawberry fruit. | 18.50 | 5.50 |

SPARKLING WINE

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| Prosecco Extra Dry, Fantinel – Italy NV From renowned producer Fantine, this Prosecco is elegant and deep flavoured. | 29.95 | |
| Codorniu Clasico Brut, Cava – Spain NV The oldest Cava house in existence brings us a pleasantly soft, fresh fizz. | 23.75 | |

CHAMPAGNE

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| Moet & Chandon Brut Imperial NV Fresh and lively with an underlying biscuity flavour. | 64.95 | |
| Lanson Brut Rosé Label NV Aromas of honey, flowers and fresh berries with a vibrant and elegant palate. | 62.95 | |
| Piper-Heidsieck Brut NV – (37.5cl) Multi award winning Champagne, rich and full flavoured yet very fresh. | 32.95 | |
| Piper-Heidsieck Brut NV Multi award winning Champagne, rich and full flavoured yet very fresh. | 47.95 | |