

Drinks

Beers

Birra Moretti (Draft Beer)	1/2 Pint	3.45	Pint	5.25
Becks Blue (Alcohol Free)				3.50
Peroni Nastro Azzurro				3.95
San Miguel				3.95
Corona				3.95
Budweiser				3.75
Guinness				3.95
Keo				4.00
Cider				4.25

Soft Drinks

Mixers for spirits				1.00
Lemonade (bottle)				2.95
Bitter Lemon				2.50
Soda				2.50
Fever Tree Tonic (bottle)				2.50
Slimline Tonic				2.50
Canada Dry				2.50
Coke (bottle)				2.95
Diet coke (bottle)				2.95
Red bull				3.00
Fanta (bottle)				2.95
Orange juice				2.50
Apple juice				2.50
Cranberry juice				2.50
Pineapple juice				2.50
Tomato juice				2.50
Still water / sparkling water	(330ml)	1.95	(750ml)	2.95

Aperitifs

Aperol	25ml	3.95	50ml	5.50
Passoa		3.95		5.50
Martini Dry		3.95		5.50
Martini Rosso		3.95		5.50
Campari		3.95		5.50
Archers		3.95		5.50
Pimms No.1		3.95		5.50
Penod		3.50		5.50
Sherry (dry/medium/sweet)		3.25		5.00
Rums		3.50		5.50
Sailor Jerry		3.95		6.50
Tequila		3.95		6.00
Malibu		3.95		5.50
Bacardi		3.50		5.50
Havana 3yr		4.00		6.50
Captain Morgan		3.95		5.50
Morgan Spiced		3.95		5.50
Coslings		4.00		6.50

Gin (please see separate menu)

Vodka

	25ml	50ml
Smirnoff Red	3.95	5.00
Absolut Blue	4.00	5.50
Belvedere	4.25	6.00
Grey Goose	4.50	6.50

Liqueurs

	25ml	50ml
Amaretto di Saronno	3.90	5.50
Tia Maria	3.90	5.50
Baileys	3.50	5.50
Sambuca (White or Black)	3.50	5.50
Kahlua	3.50	5.50
Cointreau	3.50	5.50
Grand Marnier	3.25	5.50
Frangelico	3.50	5.50
Limoncello	2.95	4.00
Jägermeister	3.50	5.50
Fernet Branca	3.95	6.00

Whiskey and Bourbon

	25ml	50 ml
Jack Daniels	3.95	5.50
Makers Mark	3.95	5.50
Bells	3.95	5.50
Southern Comfort	3.95	5.50
Jamesons	3.95	5.50
Famous Grouse	3.95	5.50
Johnnie Walker Black	4.25	6.50
Lagavulin	4.00	6.00
Talisker 10yr	4.00	6.00
Glenfiddich	4.00	6.00

Brandy, Cognac and Armagnac

	25ml	50ml
Cyprus brandy	3.75	5.00
Metaxa 5star	3.95	5.50
Courvoisier	3.95	6.00
Calvados	4.25	7.00
Remy Martin VS.Q.P	4.25	7.00
Hennessey xo	9.50	16.00

Starters

GARLIC BREAD	4.50	with cheese	5.50
TRIO OF DIPS (v)			6.95
Houmous, Tzaziki, roasted red pepper walnut, served with homemade focaccibread			
GREEK FILO PASTRY PARCELS (v)			6.95
Filo pastry filled with spinach, sun blushed tomatoes and feta cheese, served with tzatziki			
FRENCH MUSSELS (gf)			7.50
In shallots, white wine, parsley and cream sauce, served with focaccia bread			
MEATBALLSALBONDIGAS			6.95
Beef meatballs tomato, Spanish paprika, red Rioja wine and chilli, served with herb crostini			
BRUSCHETTA (vg)			6.95
Diced vine tomato, garlic, olive oil and basil pesto			
FALAFEL (vg)			6.95
Homemade chickpea falafel, served with tzatziki and mixed salad			
STUFFED PORTOBELLO (v, gf)			6.95
Portobello mushroom, caramelised onions, crumbled feta cheese and salad leaves			
CALAMARI FRITTI			7.50
Deep fried rings of calamari served with garlic herb mayo, lemon and salad leaves			
SEARED KING SCALLOPS			8.95
On a pea puree, pomegranate, with crispy pancetta and salad leaves			
TIGER PRAWNS (gf)			8.95
Garlic, chilli, white wine, butter, parsley sauce and fresh rocket leaves			

Salads

MOROCCAN SALAD			6.95
Herb couscous, courgettes, red peppers, pomegranate, orange zest mix leaves and olive oil			
CRISPY DUCK SALAD			7.25
With baby spinach, cucumber, spring onion and chilli sauce			
GREEK SALAD (gf)			6.25
Cose lettuce, cherry tomatoes, red onions, cucumber, olives, feta cheese and oregano			
Pasta (gluten free and brown pasta options available upon request)			
LINGUINE ALLO SCOGLIO			14.95
Mixed seafood in white wine, garlic, chilli, cherry tomatoes and fresh parsley			
LINGUINE WITH KING PRAWNS			13.95
King prawns tossed in white wine, cream of courgettes and Parmesan sauce			
LOBSTER & CRAB RAVIOLI			14.95
Crab ravioli served in lobster sauce, fresh baby spinach and black pepper			

RIGATONI SCALA Smoked chicken,garlic, Parmesan, cream, pesto sauce,roasted pine nuts and rocket	
SPAGHETTI BOLOGNESE Slow braised premium beef in red wine and Italian tomato sauce	
SPAGHETTI CARBONARA Diced bacon,cream of Parmesan, egg yolk and cracked black pepper	
RIGATONI AMATRICIANA Diced bacon, onion, white wine, tomato basil sauce and Italian Parmesan	
PENNE ALLA GRECA (v) Roasted garlic, cherry tomatoes, olives, crumbled feta cheese,tomato sauce and fresh basil	
PENNE CONTADINA (v, vg) Roasted garlic, grilled vegetables (courgettes, aubergines, peppers), tomato basil sauce	

Paella and Risotto

RISOTTO FUNGHI (v, gf) Shallots, portobello mashrooms, white wine, black pepper and Italian Parmesan	11.95
RISOTTO CREMA DI GAMBERI King prawns in champagne, cream and lemon zest	14.50
MIXED SHELLFISH & CHICKEN PAELLA VALENCIANA (gf) With peppers, courgettes, peas, chorizo, paella seasoning flavors,fresh parsley and lemon	(for 1) 14.95 (for 2) 26.95
VEGETERIAN PAELLA (v, vg, gf)	12.95

Pizza

MARGHERITA (v) Tomato, basil and mozzarella cheese	9.95
SCALA Tomato, mozzarella, smoked chicken, red onion and mushrooms	12.95
FUNGHI (v) Mozzarella, tomato sauce and mushrooms	10.95
CHORIZO Tomato, mozzarella, spanish chorizo and caramelised onions	11.95
PEPPERONI Tomato, mozzarella and sliced pepperoni	11.95

Fish

FILLET OF SEABASS WITH TIGER PRAWNS garnished with creamy mash potatoes, prawns bisque and fresh parsley	16.25
MEDITERRANEAN COD lightly coated with a four spiced mixture of coriander, paprika and cumin, seared and baked with lemon, garlic and olive oil, served with crashed potatoes	16.25

MAIN

12.95

12.95

11.95

11.95

10.95

10.95

MEDITERRANEAN FISH STEW Mixed fish, slow cooked with garlic, cherry tomatoes, parsley, served with focaccia	16.50
PANFRIED HALIBUT (gf) On a bed of cherry tomatoes, shallots, black olives, fresh parsley sauce and broccoli	16.95
SALMON SUPREME Lime and pistachio crust, served with chilli butter sauce, crushed potatoes and salad leaves	16.50

CATCH OF THE DAY (ASK WAITER)

Meat Main Course

All our meat is cooked on a bespoke charcoal grill that gives a unique flavour by cooking over the finest embers. All our beef is British dry aged for 28 days.

CHICKEN BREAST SKEWERS (gf) Grilled chicken cubes, served with couscous, herb mayonnaise and salad leaves	15.95
SCALOPPINA DI POLLO Chicken escalope in lemon & butter flavor, garnished with creamy mash and seasonal vegetables	15.25
LAMB CUTLETS Coated in homemade mint crumb, served with dauphinoise potatoes and grilled vegetables	17.25
KLEFTIKO Slow braised lamb shank in red wine, with creamy mash and seasonal vegetables	16.25
300G RIBEYE STEAK Served with chunky chips, peppercorn sauce and rocket leaves	23.50
250G FILLET STEAK Served with dauphinoise potatoes, butter spinach and peppercorn sauce	25.95
PAN ROASTED DUCK BREAST (served pink) In honey, orange & thyme, served with dauphinoise potatoes caramelised onions and beetroots	16.95
CALVES LIVER Pan fried and served with creamy mash, bacon and shallot and sage red wine	16.50
MIX GRILLED MEAT (to share) Chicken skewers, lamb cutlet, adana lamb, chorizo, served with garlic herb mayo and chunky chips	26.95

Side Orders

TRUFFLE FRIES (truffle oil and Parmesan cheese)	4.95
FRENCH FRIES	2.95
GREEN SALAD	2.95
GREEN BEANS	2.95
MEDITERRANEAN GRILLED VEGETABLES (courgettes, aubergines, peppers)	3.50
GARLIC BUTTERED SPINACH	3.50
COUS COUS	3.25
TOMATO, RED ONIONS, OREGANO & OLIVE OIL	3.50

A 10% discretionary service charge will be added to your bill. If you have a food allergy of any kind please inform your waiter - (v) vegetarian, (vg) = vegan. Food allergies and intolerances - please speak to our staff about the ingredients in your meal, when making your order. Thank you. All fried foods are cooked in oil containing genetically modified Soya.