

WED TO FRI 1600 — 2300
SAT/SUN 1000 — 2300



N I B B L E S

Nuts and olives — 3.50

Focaccia, soda bread and
sourdough bread with tarragon
butter (v) — 4

Stracciatella cheese with roast
tomato and black olive (v) — 4

Betroot hummus, crumbled feta
cheese, fresh dill and crispy
bread (v) — 4

P I Z Z E T A

Mozzarella, slow roast tomatoes,
basil, olive oil (v) — 7

Mortadella, gorgonzola and
pistachios (v) — 8

Truffle mushroom, roasted mush-
rooms, mozzarella, ricotta, lemon
zest (v) — 9

The Loaded Vegan, harissa tomato
base, grilled courgettes, balsamic
onion, mushrooms (ve) — 9

San Daniele prosciutto, Strac-
ciatella cheese and wild rocket —
10

S M A L L P L A T E S

Cherry tomatoes, feta cheese, pickled red onions,
cucumber, fresh oregano and crispy
capers (v) — 6.5

Roasted cauliflower, spiced cumin yogurt, coriander
and harissa (v) — 6.5

Tenderstem broccoli, romesco sauce, balsamic and
almond flakes (ve) — 6.5

Buttermilk fried chicken, chipotle yogurt — 7.5

Braised beef short rib, creamy potato mash, fried
onion and chive mayonnaise — 8

Braised octopus, herby potato salad, yuzu dressing
and squid in aioli — 9

Burrata, caponata, basil oil and roasted pinenuts
— 9

Hispy cabbage, pancetta lardons, croutons, ancho-
vies and garlic sauce — 6.5

Salmon tartar, avocado sorbet and squid ink tuile
— 9.5

Bavette steak tostadas — 9.5

L A R G E P L A T E S

Tandoori chicken thighs, lemon herb couscous and
yogurt dip — 11

Braised mushrooms, chargrilled baby gem, tofu
dressing, barley and pumpkin
seed pesto (ve) — 11.5

Beef burger, caramelised onion, crispy pancetta,
Joan burger sauce served with brioche bun — 11.5

Slow cooked lamb shoulder served on a bed of
sourdough flatbread, sweet pepper sauce and goat
cheese — 13

Pan fried fillet of cod with nduja cannellini beans
stew and lemon gremolata — 15.5

Grilled Salmon with carpet clams and sauce vierge
— 16.5

S I D E S

Beetroot salad, goats cheese
cream (v) — 4

Rocket salad (v) — 4

Triple cooked fries (v) — 4
add truffle & parmesan — 1

D E S S E R T S

Orange pie, white chocolate cream, orange
gel and crispy filo — 6

Chocolate vegan cream with raspberry
sorbet and gel, sesame tuile — 6

Broken up cheesecake — 6

Lemon cream with Italian meringue,
raspberry sorbet and honeycomb — 6

Ice creams - vanilla, chocolate, raspberry
Sorbets - avocado sorbet, green apple,
blood orange sorbet — 5

Our kitchen and menus contain nuts and traces of nuts may be present in all of our dishes

(v) — vege (ve) — vegan @JOAN_E1