

# SANTÉ



*All our dishes are made with fresh ingredients and cooked to order so please be patient whilst we prepare your meal!*

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## MEZZE, CHARCUTERIE & CHEESE

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### **OLIVES - 4.5** (VE)(GF)

gordal and kalamata olives marinated in chilli and oregano

### **SMOKED ALMONDS - 4.5** (VE)(GF)

fire roasted smoked almonds

### **FOCACCIA - 4.5**

with extra virgin olive oil & balsamic

### **FLATBREAD - 4** (VE)

grilled flat bread, sea salt & chilli & garlic oil (GF Option Available)

### **HUMMUS - 5** (VE)(GF)

topped with lemon & olive oil (add flatbread for £4)

### **TZATZIKI - 5** (V)(GF)

cucumber, yoghurt and herb (add flatbread for £4)

### **SALSA ROMESCO - 5** (VE)

red pepper, almond and paprika (add flatbread for £4)

### **TENDERSTEM BROCCOLI - 6.5** (V)

tenderstem broccoli, hazelnut pesto, shallots & chilli

### **BAKED CAMEMBERT - 10.5** (V)

sourdough toast with chutney

### **CHARCUTERIE BOARD - 22**

Iberico salchichon, serrano ham, lomo, manchego, homemade chutney, grapes, olives & toasted sourdough (GF Available)

### **MEZZE BOARD - 18** (V)

confit garlic hummus, salsa romesco, tzatziki, marinated olives and grilled flat bread (GF Flatbread Available)

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*An optional 10% service fee will be included in your bill, and it will be given directly to the team.*





# SMALL PLATES MENU

served daily from 3pm

## CROQUETTES - 8

crispy jamon croquettes with whipped membrillo

## WILD MUSHROOM ARANCINI - 8 (V)

crispy mushroom arancini with aioli

## CARROTS - 8.5 (VE)

charred carrot salad, hazelnut pesto, apricot & sunflower seeds

## PADRON PEPPERS - 7.5 (V) (GF) (VE option available)

Maldon sea salt, lime & basil aioli

## LAMB MOUSSAKA - 13.5

classic SANTÉ moussaka, minced lamb layered aubergine & creamy bechamel

## CHICKPEA FALAFAL - 8 (VE)(GF Option available)

chickpea falafel, hummus, lemon & sumac dressing

## GNOCCHI - 12 (VE)

potato gnocchi, roasted aubergine, red pepper, caper & kalamata olive caponata

## KEFTEDES - 9.5

pork and beef meatballs with tomato sauce & parmesan gratings

## CHORIZO A LA CIDRE - 9.5 (GF option available)

chorizo cooked in cider reduction with a sourdough slice

## BEEF SIRLOIN - 14.5

smoked beef sirloin with potato terrine, spinach & chimichurri

## OPEN CHICKEN GYROS - 10.5 (GF option available)

spiced chicken thigh, grilled flatbread, chilli & tomato sauce, & tzatziki

## GAMBAS - 13 (GF option available)

grilled prawns with nduja cream sauce & sourdough bread

## BABY SQUID - 9 (GF)

dusted in seasoning

## SALMON FILLET - 14 (GF)

white wine, caper, dill & creme fresh sauce, shallots, diced tomato & chilli spinach

## BEEF SHORT RIB - 14.50

red wine beef jus, rosemary & garlic polenta, heritage carrot, puff rice granola

## GREEK SALAD - 5 (V) (GF)

compressed cucumber, olives, macerated plum tomatoes, peppers, marinaded feta, red onion with lemon & oregano

## ROAST BEETROOT WITH LABNEH & CHIVES - 9 (GF)(VE)

roasted beetroot and squash, apple cider vinaigrette & crispy kale

## PATATAS BRAVAS - 7.5 (V) (VE option available)

served with bravas sauce, garlic aioli and paprika

## HOUSE FRITES - 4.75 (VE)(GF)

house frites seasoned with garlic & rosemary salt



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