

SHARING & SMALL PLATES

Olives (vg)	£3.50	Burnt Aubergine, Fresh Pickles & Homemade Flatbread (vg)	£6.50
Warm Homemade Flatbread & Olives (vg)	£4.50	Meatballs	£6.50
Cannellini Beans & Homemade Flatbread (vg)	£6.00	baked in a rich tomato sauce with parmesan	
with lemon extra-virgin olive oil, garlic & parsley		Timpana* ✳	£6.50
Kapunata* (vg) ✳	£6.50	Pasta pie, sliced and served cold, with pickles	
Roasted Mediterranean vegetables & flatbread		<i>* Timpana is the ultimate pasta pie! Flavourful mince, bacon and hard-boiled eggs in between layers of penne pasta.</i>	
		<i>* Kapunata—Maltese caponata—is similar to ratatouille: a hearty stew of vegetables, flavoured with olives and capers.</i>	

PASTA FOR THE PEOPLE

Timpana ✳	£13.50
Freshly baked pasta pie	
Meatballs & Penne	£13.50
Baked in a rich tomato sauce	
Vegetable Kapunata (vg) ✳	£12.95
Roasted vegetable kapunata with penne basil, parsley, capers, olives, extra-virgin olive oil	
Add Parmesan	£2.00

ARCOBALENO LOADED

Sautéed new potatoes with your choice of:

Saucy Slow-Cooked Pork Shoulder	£7.95
Slow-cooked pork shoulder, mescal smoky spiced sauce, caramelised onions, cheese fondue & pickles	
Rich Roasted Mediterranean Vegetables* (v)	£7.50
Mediterranean vegetables, green sauce, toasted tamari seeds, cheese fondue & fresh pickles - *Vegan option available	
The Not So Lonely Meatball	£7.95
Smashed beef and pork meatballs, rich tomato sauce, cheese fondue, smoky mescal chilli sauce & fresh pickles	

PROPER PLATTERS

The Maltese ✳	£16.50
Kapunata, fresh pickles, Maltese sausage, burnt aubergine, cannellini beans in extra-virgin olive oil, sundried tomatoes, olives & warm bread	
The Plant-Based (vg) ✳	£16.50
Kapunata, burnt aubergine, fresh pickles, cannellini beans in extra-virgin olive oil, sun-dried tomatoes, olives, cauliflower fritters & warm bread	

FILL 'EM UP FLATBREADS

All bread is baked in-house using Shipton Mill organic flour and extra-virgin olive oil

The All-Day Brunch ✳	£14.50
Maltese pork sausage, crispy bacon, burnt aubergine, sautéed new potatoes, roasted tomato & red pepper sauce, two eggs sunny-side-up, crispy onion & garlic oil	
The Sweet & Smoky	£14.50
Tender slow-cooked pork shoulder, sweet and smoky mescal chilli sauce, caramelised red onions, cheese fondue, fresh pickles & rocket leaves	
The Made in Malta (v) ✳	£14.50
Marinated goat's cheese, kapunata, fresh pickles, rocket leaves, roasted red sauce & toasted tamari seeds, topped with Maltese honey	
The Meatball	£14.50
Braised beef and pork meatballs, rich tomato sauce, parmesan, fresh pickles, rocket leaves, roasted red sauce & green sauce	
The Plant-Based Perfection (vg)	£14.50
Cauliflower fritters, rich tomato sauce, roasted vegetables, toasted tamari seeds, fresh pickles, rocket leaves & green sauce	

BITS ON THE SIDE

Classic Sautéed New Potatoes (vg)	£4.95
Sautéed New Potatoes (vg)	£5.50
with green sauce	
Garlic Flatbread (vg)	£4.95
Confit garlic, extra-virgin olive oil & parsley on warm flatbread	
Add Parmesan	£2.00

FANCY DESSERT?

Ask one of our staff members for our dessert options

Menu alterations are limited, especially during busy periods. We can't guarantee the absence of nuts and flour. Please inform us of any allergies before ordering.