



# RESTAURANT

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## SHARERS

<b>HOUSE MARINATED OLIVES</b> (vg) 4.4
<i>A mix of olives marinated in lemon &amp; chilli</i>
<b>BEETROOT HUMMUS</b> (vg) 4.1
<i>Warmed flatbread strips, beetroot hummus dip</i>
<b>ARTISAN SOURDOUGH BREAD BASKET</b> (v) 7.25
<i>Sea salt butter, olive oil &amp; balsamic</i>
<b>OVEN BAKED CAMEMBERT</b> (v) 14.65
<i>Oven baked camembert with garlic and rosemary, locally baked bread, oil &amp; balsamic</i>

## STONEBAKED PIZZA

<b>MARGHERITA</b> (v) £13.15
<i>Sun-blushed tomatoes, Fratello's red sauce, mozzarella, basil</i>
<b>FLAMING FRATELLI</b> £16.3
<i>Fratello's pizza sauce base, mozzarella, roast red peppers, red chilli, spicy Tuscan sausage &amp; pepperoni, chilli oil</i>
<b>ORTO</b> (v) £14.2
<i>Char-grilled Mediterranean vegetables, Fratello's red sauce, mozzarella</i>
<b>FRATELLO'S CALZONE</b> £17.85
<i>Parma ham, spinach, mushrooms, thyme, béchamel sauce, mozzarella, served with a pot of warm Napoli red sauce.</i>

## STARTERS

<b>TOM YUM SOUP</b> (vg**) 6.8	<i>Fragrant Thai soup, crusty bread and sea salt butter</i>	<b>ASPARAGUS</b> (vg**) 10.45	<i>Asparagus, air dried ham, crispy hen's egg, paprika mayo</i>
<b>CRISPY COD SCAMPI</b> 9.5	<i>Curried cod scampi, tartare creme fraiche, house pickles, burnt lemon</i>	<b>SMOKED DUCK PARFAIT</b> 9.5	<i>Chicken liver &amp; smoked duck parfait, caramelised red onion chutney, focaccia crisp breads</i>
<b>TEMPURA PRAWNS &amp; CALAMARI</b> 12.5	<i>Tempura prawns &amp; salt and pepper squid, wasabi mayonnaise, citrus ponzu</i>	<b>HERITAGE CARROT SALAD</b> (vg) 8.9	<i>Quinoa granola, pomegranate, hummus &amp; dried cranberries</i>
<b>CHICKEN YAKITORI</b> 9.5	<i>Japanese-style spiced chicken skewers, chilli &amp; coriander jam, Asian slaw</i>	<b>KING PRAWN COCKTAIL</b> 13.6	<i>Bloody Marie Rose, pickled celery, bread &amp; butter</i>

## MAIN COURSES

<b>ROASTED BUTTERNUT SQUASH</b> (vg) 15.7	<i>Butternut squash &amp; sage gnocchi, roasted squash, vegan feta &amp; hazelnuts</i>	<b>SHEPHERD'S PIE</b> 18.85	<i>Slow cooked lamb shepherd's pie, cheddar &amp; parmesan mash, fine beans</i>
<b>CHICKEN SCHNITZEL</b> 17.8	<i>Lemon and oregano chicken schnitzel, fried hen's egg, capers, truffle aioli, hand cut chips</i>	<b>PAN ROASTED SEA BASS</b> 20.95	<i>Roast fillet of sea bass, Thai-style mussels, samphire, spiced baby potatoes, coconut, chilli &amp; lemongrass sauce</i>
<b>HAND BATTERED FISH &amp; CHIPS</b> 18.85	<i>Local beer battered haddock, hand cut chips, 'chip shop favourites'</i>	<b>MOROCCAN SPICED CAULIFLOWER STEAK</b> (vg) 15.7	<i>Ras-el-hanout, lemon &amp; thyme cannellini bean mash, caper &amp; raisin dressing</i>
<b>CHAR-GRILLED BURGER</b> 16.75	<i>Double patty beef burger with cheese in a brioche bun, burger relish, baby gem lettuce, tomato &amp; French fries</i>	<b>'THREE LITTLE PIGS'</b> 18.85	<i>Slow cooked pork belly, black pudding, confit pork bonbon, mustard mash, apple &amp; tarragon puree, cider gravy</i>
<b>SMOKED HADDOCK RISOTTO</b> 19.9	<i>Scottish smoked haddock, leek and goats' cheese risotto, poached hen's egg</i>	<b>228G FLAT IRON STEAK</b> 18.85	<i>Dressed watercress, béarnaise sauce and French fries</i>
<b>BRAISED BEEF FEATHERBLADE</b> 20.95	<i>Slow braised blade of beef in red wine, mashed potato, glazed carrots, baby onions, bacon &amp; mushrooms</i>	<b>284G RIBEYE STEAK</b> 29.95	<i>Dressed watercress, béarnaise sauce and French fries</i>

## SALADS

<b>ASIAN DUCK SALAD</b> 17.8	<i>Slow cooked duck, orange, chilli, spring onions, soy balsamic dressing</i>	<b>CHAR-GRILLED CHICKEN CAESAR</b> 16.75	<i>Gem lettuce, Parmesan, anchovies, pancetta &amp; sourdough croutons</i>
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## SIDES

<b>ROCKET &amp; SPINACH SALAD</b> (v) 4.15	<i>Truffle dressing, parmesan</i>
<b>HAND CUT CHIPS / FRENCH FRIES</b> (vg) 3.65	<i>Smoked sea salt &amp; rosemary</i>
<b>BUTTERED NEW POTATOES</b> (v) 3.65	<i>Herb &amp; garlic butter</i>
<b>STIR-FRIED SPINACH</b> (vg) 4.15	<i>Garlic, ginger &amp; chilli</i>
<b>BEER BATTERED ONION RINGS</b> (v) 3.65	
<b>SAUCES</b> 3.1	
	<i>Peppercorn</i>
	<i>Chip Shop Curry</i> (vg)
	<i>Béarnaise Sauce</i> (v)
	<i>Truffle Aioli</i> (v)

## DESSERTS

<b>CHOCOLATE BOMB</b> (v) 10.45	<i>Honeycomb &amp; vanilla parfait, brownie pieces, hot caramel sauce</i>
<b>GLAZED PINEAPPLE</b> (vg) 8.9	<i>Caramelised pineapple tarte tatin, mango sorbet, chilli &amp; lime syrup</i>
<b>RHUBARB FRANGIPANE</b> (v) 8.9	<i>Granny Smith apple sorbet, vanilla creme Anglais</i>
<b>WHITE CHOCOLATE MOUSSE</b> (v) 10.45	<i>Strawberries &amp; pistachio</i>
<b>STICKY TOFFEE PUDDING</b> (v) 8.9	<i>Yorkshire Tea infused, butterscotch sauce, vanilla ice cream</i>
<b>SELECTION OF ICE CREAMS &amp; SORBETS</b> (v) / SCOOP 2.65	
<b>CHEESE SELECTION</b> 13.6	<i>Local and British cheeses, grapes, celery, chutney, biscuits</i>

  
**FRATELLO'S**



Scan for nutritional & allergen information

× (vg) Vegan × (v) Vegetarian  
× (vg\*\*) Vegan Alternative Available

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.