

STARTERS

MARINATED OLIVES 4.00

BREAD & BUTTER 4.00

SOUP OF THE DAY (v/vg) 6.00

MUSHROOMS 6.95 Breaded field mushrooms with salmon, cheddar cheese and chives, tartare sauce

> SALT & PEPPER SQUID 7.50 With Sriracha mayonnaise

GARLIC PRAWNS 9.50 With garlic, chilli herb butter

CLASSIC PRAWN COCKTAIL 8.95 With Marie Rose sauce

SMOKED SALMON PAPILIO 9.50 With caper berries and horseradish

BEETROOT CARPACCIO (v/vg) 8.95 With Balsamic and walnuts

PROSCIUTO 8.50 With Moroccan caper berries, focaccia and cranberry

> MUSSELS 9.00 With white wine & cream, herb

> > **FISH CAKES** 7.95 With sweet chilli sauce

CHEESE FONDUE (v) 9.95 Topped with chilli sauce and chilli flakes, served with flat bread







Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. A discretionary optional service charge of 10% will be added to your bill.











MAINS



CHARGRILLS

RIB EYE STEAK (250g) 26.00

SIRLOIN STEAK (250g) 25.00

LOIN LAMB CHOPS 16.00

SURF AND TURF 38.00 Rib eye steak and 4 king prawns in chilli garlic butter

All our grilled dishes are served with chips and brandy peppercorn sauce

BURGERS

ANGUS BEEF BURGER 12.95

CHICKEN BURGER 11.95

PULLED PORK BURGER 10.95

VEGAN BURGER (v/vg) 9.95

ADD BACON 1.95

All our burgers are served with chips, tomatoes, cheese, lettuce and sriracha mayonnaise

FISH FROM THE GRILL

SEA BASS 16.00

SALMON FILLET 15.00

KING PRAWNS 25.00

All our fish dishes are served with garnished house pickles and celeriac remoulade

PASTA

CRAB RAVIOLI 18.00 With tomato, chilli and basil sauce

LINGUINE 19.00 Baby prawns, chilli, herbed tomato sauce, laced with chilli oil PUMPKIN & SAGE TORTELLINI (vg) 12.95 Saffron and sauteed tomato with spiced cream

RIGATONI 15.00 Rich red wine, tomato, herb, garlic and minced beef

SIDES 3.75

BROCCOLI Lemon oil

SPINACH Olive oil & salt MAC & CHEESE With sweetcorn

CHIPS

SAUTEED POTATOES

ROCKET PARMESAN or TOMATO ONION or HOUSE SALAD 4.95

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. A discretionary optional service charge of 10% will be added to your bill.







BOWLS



WARM BHUDDA (v/vg) 10.95

Slow cooked kale and chickpeas, roasted butternut squash, avocado, pomegranate seeds and garlic coconut yoghurt

NOURISH BOWL (v/vg) 10.95

Broccoli, beans, garlic spinach and sliced avocado, mixed leaves, fennel, pickled red cabbage, hummus, beetroot and pomegranate molasses

ADD CHICKEN 4.00

ADD HALLOUMI (v) 3.50

OTHERS

0000



GRILLED CHICKEN AND HALLOUMI 12.95

With mixed leaves, bulgar wheat, pickled red cabbage and fries

SPICY CHICKEN 13.95 Flat bread, yoghurt, mixed pickles and fries

LIGHT LUNCH

TUESDAY TO FRIDAY TILL 4PM SATURDAY AND SUNDAY TILL 1PM

FOLDED HAM AND CHEESE OMELETTE 9.00

Honey baked ham, Cheddar cheese and rocket with grilled tomato

PAPILIO FULL ENGLISH 9.50

Smoked streaky bacon, Cumberland herbed sausages, fried hen's eggs, potato rösti, black pudding, roast plum tomato, grilled flat mushroom and baked beans. Choice of white or granary toast

EGGS ROYALE 9.50

The Papilio Cure smoked salmon, two poached hen's eggs, toasted muffins with hollandaise sauce and watercress

EGGS BENEDICT 9.50

Pulled honey roast ham on toasted muffins, two poached hen's eggs with hollandaise sauce and watercress

AVOCADO SMOKED SALMON BENEDICT 8.00

Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame

BLT WAFFLES 8.95

Potato waffles, crispy bacon, fried egg, tomato and maple syrup

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. A discretionary optional service charge of 10% will be added to your bill.





