



RESTAURANT

menu

SHARERS

HOUSE MARINATED OLIVES (vg) 4.5 <i>A mix of olives marinated in lemon & chilli</i>
BEETROOT HUMMUS (vg) 4.5 <i>Warmed flatbread strips, beetroot hummus dip</i>
ARTISAN SOURDOUGH BREAD BASKET (v) 9.5 <i>Sea salt butter, olive oil & balsamic</i>
OVEN BAKED CAMEMBERT (v) 14.5 <i>Oven baked camembert with garlic and rosemary, locally baked bread, oil & balsamic</i>

STONEBAKED PIZZA

MARGHERITA (v) 14.5 <i>Sun-blushed tomatoes, Fratello's red sauce, mozzarella, basil</i>
FLAMING FRATELLI 16.5 <i>Fratello's pizza sauce base, mozzarella, roast red peppers, red chilli, spicy Tuscan sausage & pepperoni, chilli oil</i>
ORTO (v) 15.5 <i>Char-grilled Mediterranean vegetables, Fratello's red sauce, mozzarella</i>
FRATELLO'S CALZONE 18.5 <i>Parma ham, spinach, mushrooms, thyme, béchamel sauce, mozzarella, served with a pot of warm Napoli red sauce</i>

STARTERS

TOM YUM SOUP (vg**) 7 <i>Fragrant Thai soup, crusty bread and sea salt butter</i>	ASPARAGUS (vg**) 10.5 <i>Asparagus, air dried ham, crispy hen's egg, paprika mayo</i>
CRISPY COD SCAMPI 9.5 <i>Curried cod scampi, tartare creme fraiche, house pickles, burnt lemon</i>	SMOKED DUCK PARFAIT 9.5 <i>Chicken liver & smoked duck parfait, caramelised red onion chutney, focaccia crisp breads</i>
TEMPURA PRAWNS & CALAMARI 13.5 <i>Tempura prawns & salt and pepper squid, wasabi mayonnaise, citrus ponzu</i>	HERITAGE CARROT SALAD (vg) 9.5 <i>Quinoa granola, pomegranate, hummus & dried cranberries</i>
CHICKEN YAKITORI 9.5 <i>Japanese-style spiced chicken skewers, chilli & coriander jam, Asian slaw</i>	KING PRAWN COCKTAIL 14 <i>Bloody Marie Rose, pickled celery, bread & butter</i>

MAIN COURSES

ROASTED BUTTERNUT SQUASH (vg) 16.5 <i>Butternut squash & sage gnocchi, roasted squash, vegan feta & hazelnuts</i>	SHEPHERD'S PIE 18.5 <i>Slow cooked lamb shepherd's pie, cheddar & parmesan mash, fine beans</i>
CHICKEN SCHNITZEL 17.5 <i>Lemon and oregano chicken schnitzel, fried hen's egg, capers, truffle aioli, hand cut chips</i>	PAN ROASTED SEA BASS 21.5 <i>Roast fillet of sea bass, Thai-style mussels, samphire, spiced baby potatoes, coconut, chilli & lemongrass sauce</i>
HAND BATTERED FISH & CHIPS 19.5 <i>Local beer battered haddock, hand cut chips, 'chip shop favourites'</i>	MOROCCAN SPICED CAULIFLOWER STEAK (vg) 15.5 <i>Ras-el-hanout, lemon & thyme cannellini bean mash, caper & raisin dressing</i>
CHAR-GRILLED BURGER 19 <i>Double patty beef burger with cheese in a brioche bun, burger relish, baby gem lettuce, tomato & French fries</i>	'THREE LITTLE PIGS' 19.5 <i>Slow cooked pork belly, black pudding, confit pork bonbon, mustard mash, apple & tarragon puree, cider gravy</i>
SMOKED HADDOCK RISOTTO 19.5 <i>Scottish smoked haddock, leek and goats' cheese risotto, poached hen's egg</i>	228G FLAT IRON STEAK 19.5 <i>Dressed watercress, béarnaise sauce and French fries</i>
BRAISED BEEF FEATHERBLADE 21.5 <i>Slow braised blade of beef in red wine, mashed potato, glazed carrots, baby onions, bacon & mushrooms</i>	284G RIBEYE STEAK 33.5 <i>Dressed watercress, béarnaise sauce and French fries</i>

SALADS

ASIAN DUCK SALAD 19.5 <i>Slow cooked duck, orange, chilli, spring onions, soy balsamic dressing</i>	CHAR-GRILLED CHICKEN CAESAR 18.5 <i>Gem lettuce, Parmesan, anchovies, pancetta & sourdough croutons</i>
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SIDES

ROCKET & SPINACH SALAD (v) 4.5 <i>Truffle dressing, parmesan</i>
HAND CUT CHIPS / FRENCH FRIES (vg) 4.5 <i>Smoked sea salt & rosemary</i>
BUTTERED NEW POTATOES (v) 4.5 <i>Herb & garlic butter</i>
STIR-FRIED SPINACH (vg) 4.5 <i>Garlic, ginger & chilli</i>
BEER BATTERED ONION RINGS (v) 4.5
SAUCES 3.2 <i>Peppercorn Chip Shop Curry (vg) Béarnaise Sauce (v) Truffle Aioli (v)</i>

DESSERTS

CHOCOLATE BOMB (v) 9.95 <i>Honeycomb & vanilla parfait, brownie pieces, hot caramel sauce</i>
GLAZED PINEAPPLE (vg) 9.2 <i>Caramelised pineapple tarte tatin, mango sorbet, chilli & lime syrup</i>
RHUBARB FRANGIPANE (v) 9.2 <i>Granny Smith apple sorbet, vanilla creme Anglais</i>
WHITE CHOCOLATE MOUSSE (v) 9.95 <i>Strawberries & pistachio</i>
STICKY TOFFEE PUDDING (v) 8.5 <i>Yorkshire Tea infused, butterscotch sauce, vanilla ice cream</i>
SELECTION OF ICE CREAMS & SORBETS (v) / SCOOP 3
CHEESE SELECTION 13.5 <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.