

# PAPILLON

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nibbles  
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guindilla chillies (ve, gf) - £6.95

gordal olives (ve, gf) - £4.50

smoked almonds (ve, gf, n) - £4.50

pork scratchings - £4.50

jalapeño and lemon spiced  
nut mix (n) - £4.50

maple-glazed chorizo bites (gf) - £5.00

rosemary fries with roasted  
garlic aioli (v) - £4.50

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starters  
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duck and orange pâté with red onion  
chutney and toasted brioche - £8.00

crispy squid with salt & pepper mayo - £8.50

soup of the day (ve, gf\*\*) with toasted  
plattsville sourdough - £5.50

butternut squash & red chilli arancini (ve)  
with squash purée and vegan parmesan - £8.00

lemon & black pepper hummus (ve, gf\*\*) with toasted pitta - £5.00

crispy gochujang chicken tenders (gf\*\*) with toasted sesame seeds and pickled ginger - £8.00

pulled lamb shawarma (gf\*\*) with chermoula, whipped goats' cheese, and toasted sourdough - £8.50

tomato & green pesto bruschetta (ve, gf\*\*) with balsamic glaze - £7.00

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mains  
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vegan pie of the day (ve, n, gf\*\*) with roasted winter veg, house chips, and vegan katsu curry - £15.00

pan fried hake fillet (gf\*\*) with americané sauce, cherry tomatoes, new potatoes, kale, peas, and toasted plattsville sourdough - £18.50

beef burger (gf\*\*) with american cheese, bacon, burger sauce, baby gem lettuce, beef tomato, pickles, red onion, a brioche bun, and fries - £15.50

sweet potato, chickpea, & coconut curry (ve, gf\*\*) with lemon and coriander rice - £14.00  
(add chicken for £4)

chargrilled 8oz ribeye (gf\*\*) with watercress, chimichurri butter, and fries - £26.00

grilled greek chicken breast with a vegetable couscous salad, low-fat mint yoghurt, chilli sauce, pomegranate, and pumpkin seeds - £16.00

linguine carbonara (gf\*\* as penne) with crispy pancetta and parmesan shavings - £15.00

classic fish and chips with haddock, mushy peas, chunky chips, and tartar sauce - £15.50

V - vegetarian

gf - gluten-free

ve - vegan

gf\*\* - gluten-free option available

n - nuts

please let us know if you have  
any food allergies!

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stone-baked pizzas

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garlic and herb bread (ve) - £900  
(add mozzarella (v) - £2.00)

margherita (v) with basil and  
mozzarella - £12.00



pepperoni with chilli, oregano, and  
mozzarella - £13.00

pulled barbecue pork with piquillo  
peppers, crispy onions, and mozzarella - £13.00

quattro formaggi with gorgonzola,  
goats' cheese, parmesan, mozzarella, and  
a garlic oil drizzle - £13.00

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sides

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house chunky chips (ve) - £4.00

toasted plattsville sourdough with  
chimichurri butter (v, gf\*\*) - £4.50

roasted winter vegetables (v, ve\*\*) - £4.50

katsu curry sauce (ve, gf) - £4.00



peppercorn sauce (gf\*\*) - £4.50

feta, sun-blushed tomato, and baby gem  
salad dressed in basil oil (ve, gf\*\*) - £6.00

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PAPILLON



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sandwiches ('til 5 PM monday-saturday)

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grilled halloumi (v, gf\*\*) with lemon & black  
pepper hummus, rocket, and crispy onions - £9.50

sweet potato falafel (ve, gf\*\*) with tzatziki, feta,  
and sun-blushed tomatoes - £9.50

grilled herb chicken (gf\*\*) with crushed avocado,  
crispy bacon, and chilli oil - £10.00

beer-battered fish fingers with tartar sauce  
and mushy peas - £10.00



bavette steak (gf\*\*) with caramelised onion,  
chermoula, and rocket - £13.00

—all sandwiches are served on plattsville sourdough—

V - vegetarian  
ve - vegan  
n - nuts  
gf - gluten-free  
gf\*\* - gluten-free option available

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desserts

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blueberry almond slice (ve, gf) with vegan  
vanilla ice cream - £7.50

white chocolate & biscoff cheesecake (v) - £7.50

chocolate and espresso brownie (v) with  
vanilla ice cream - £7.50

sticky toffee pudding (v) with salted caramel  
ice cream - £7.50

christmas pudding (v) with spiced vanilla  
custard - £7.50