bar snacks

gordal olives (ve, gf) - £5.00 smoked almonds (ve, n) - £5.00 chilli rice crackers (ve) - £4.50 bombay mix (ve, n) - £4.00

- all bar snacks: 3 for £12 -



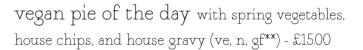
mains

pulled chicken panang with peanut crumbs, roast peppers, coriander, and coconut rice (n, gf**) - £16.00

> pan-fried seabass with parmentier potatoes, tomato salsa, kale, and lemon oil (gf**) - £18.00

6 oz. steak burger with monterey jack cheese, smoked bacon, burger sauce, baby gem lettuce, beef tomato, brioche bun, and house fries - £18.00

papardelle arrabbiata with parmesan and basil oil (v, ve**) - £15.00



chargrilled 80z sirloin (gf**) with roasted flat mushroom, peppercorn sauce, and house chips (gf**) - £30.00

grilled bbq chicken supreme with whole roast sweet potato, corn on the cob, cajun butter, mint, pomegranate, and feta (gf**) - £18.00

classic fish and chips with haddock, minted mushy peas, chunky chips, lemon, and tartar sauce - £17.50

chicken caesar salad with pulled chicken, herby croutons, anchovies, crispy bacon, and parmesan (gf^{**}) - £15.00

nibbles and starters

honey-glazed chorizo bites (gf) - £700

fried calamari with lemon and parsley salt, aioli, and lemon - £8.50

truffle fries with black pepper aioli (v, gf**) - £6.50

toasted focaccia with olive oil and balsamic (ve, gf**) - £5.50

padron peppers with smoked salt and chilli oil (ve, gf) - £7.00

onion bhajis with mango chutney and fresh raita dip (ve, gf**) - £7.50

buttermilk bbg chicken tenders with pickled chilli and crispy onions - £9.00

soup of the day with toasted plattsville sourdough (ve**, gf**) - £6.50



caramelised red onion hummus (ve. gf**) with black onion seeds and toasted pitta - £7.50

gambas pil pil with pan-fried prawns, garlic, chilli, parsley, and tomato-rubbed sourdough (gf**) - £9.00

V - vegetarian

gf - gluten-free

ve - vegan

gf** - gluten-free option available

v**/ve** - veggie/vegan option available



please let us know if you have



stone-baked pizzas

margherita with basil and mozzarella (v) - £13.00

pepperoni with sliced chillies, oregano, and mozzarella - £14.00

grilled mediterranean vegetables with artichoke, courgettes, aubergine, chilli, mint, garlic, and pomegranate (ve) - £14.00

tuna and black olive with crispy capers, parsley, and lemon oil - £15.00

prosciutto and blue cheese with truffle oil and parmesan - £15.50

bbq chicken with roquito peppers - £15.00

quattro fromaggi with blue cheese, mozzarella, parmesan, and ricotta (v) - £15.00

garlic bread (v) - £9 add cheese (v) + £3.00

sides

house chunky chips (ve. gf^{**}) - £5.00

skin-on fries (ve, gf**) - £4.50

house gravy (ve) - £4.00

greek side salad (v. gf**) - £5.50

cajun corn on cob (v, ve**,gf**) - £5.00

peppercorn sauce (v) - £4.00

please let us know if you have any food allergies!



sandwiches ('til 5 PM monday-saturday)

papillon grilled cheese with a three-cheese blend, garlic butter, served on sliced sourdough (v, gf**) - £10.00

grilled veg with caramelised red onion hummus, rocket, vegan feta, and balsamic glaze, served on a soft deli roll (ve, gf**) - £950

cold cuts with mortadella, prosciutto, salami, buffalo mozzarella, pesto, and rocket, served on a soft deli roll (n, gf**) - £11.50

beer-battered fish fingers with tartar sauce and minted mushy peas, served on a soft deli roll - £11.50

shredded caesar with pulled chicken, crispy bacon, croutons, anchovies, and house caesar dressing, served on a soft deli roll - £1100

roasted halloum's with olive tapenade, sunblushed tomato chutney, cucumber, and kos, served on a soft deli roll (v, gf**) - £10.00

V - vegetarian
ve - vegan
n - nuts
gf - gluten-free
gf** - gluten-free

desserts

espresso chocolate brownie with chocolate sauce and vanilla ice cream (v) - £8.00

eton mess cheesecake with strawberry compote and crushed meringues (v, gf**) - £7.50

vegan lemon meringue pie with passionfruit sorbet (ve) - £7.50

selection of sorbets & ice creams (v, ve**, gf**) - £6.00

SUNDAY SUNDAY

bar snacks

gordal olives (ve, gf) - £5.00 smoked almonds (ve, n) - £5.00 chilli rice crackers (ve) - £4.50 bombay mix (ve, n) - £4.00 - all bar snacks: 3 for £12 -

please let us know if you have any food allergies!

nibbles and starters

honey-glazed chorizo bites (gf) - £7.00

fried calamari with lemon and parsley salt, aioli, and lemon - £8.50

truffle fries with black pepper aioli (v, gf**) - £6.50

padron peppers with smoked salt and chilli oil (ve. gf) - £700

onion bhajis with mango chutney and fresh raita dip (ve. gf**) - £7.50

buttermilk bbq chicken tenders with pickled chilli and crispy onions - £900

soup of the day with toasted plattsville sourdough (ve**, gf**) - £6.50

V - vegetarian gf - gluten-free
ve - vegan gf** - gluten-free option available
n - nuts v**/ve** - veggie/vegan option available

PAPILLON



sunday roasts

topside of beef (gf**) served pink, with herby roast potatoes, buttered spring veg, carrot and swede mash, red cabbage, yorkshire pudding, and house gravy - £18.50

chicken supreme (gf**) with herby roast potatoes, buttered spring veg, carrot and swede mash, red cabbage, yorkshire pudding, and house gravy - £16.50

pork belly (gf**) with herby roast potatoes, buttered spring veg, carrot and swede mash, red cabbage, yorkshire pudding, and house gravy - £19.00

gf pie co. vegan pie (v. ve**, n. gf**) with herby roast potatoes, buttered spring veg. carrot and swede mash, red cabbage, yorkshire pudding, and house gravy - £15.50

mains



6 oz. steak burger with monterey jack cheese, smoked bacon, burger sauce, baby gem lettuce, beef tomato, brioche bun, and house fries - £1800

papardelle arrabbiata with parmesan and basil oil (v, ve**) - £15.00

classic fish and chips with haddock, minted mushy peas, chunky chips, lemon, and tartar sauce - £17.50



PAPILLON

desserts

espresso chocolate brownie with chocolate sauce and vanilla ice cream (v) - £8.00

stone-baked pizzas



margherita with basil and mozzarella (v) - £13.00

pepperoni with sliced chillies, oregano, and mozzarella - £14.00

grilled mediterranean vegetables with artichoke, courgettes, aubergine, chilli, mint, garlic, and pomegranate (ve) - £14.00

tuna and black olive with crispy capers, parsley, and lemon oil - £15.00

prosciutto and blue cheese with truffle oil and parmesan - £15.50

bbq chicken with roquito peppers - £15.00

quattro fromaggi with blue cheese, mozzarella, parmesan, and ricotta (v) - £15.00

garlic bread (v) - £9 add cheese (v) + £3.00



please let us know if you have any food allergies!



eton mess cheesecake with strawberry compote and crushed meringues (v, gf**) - £750

vegan lemon meringue pie with passionfruit sorbet (ve) - £750

selection of sorbets & ice creams (v, ve**, gf**) - £6.00



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

sides

house chunky chips (ve, gf**) - £5.00

skin-on fries (ve, gf^{**}) - £4.50

house gravy (ve) - £4.00

sunday veg: red cabbage, buttered spring vegetables (v, ve**, gf**) - £4.00

honey-glazed pigs in blankets - £6.00

herb roasted potatoes (ve. gf^{**}) - £4.00