

PAPILLON

bar snacks

Gordal Olives sea salt (ve) (gf)
£5

Guindilla Pickled Chillies (ve/ gf) £4

Warm Focaccia (ve) olive oil, balsamic
£5.50

Smoked Almonds (n)(ve) £5

Cheese (gf**) (v)
Lancashire, Howgate brie,
Shropshire Blue, honey
apricots, celery, cornichons
£14
+ salami cacciatore £5

small plates

Smoked Brisket & Egg on Toast (gf**) (v)
sourdough toast, fried egg, homemade brown
sauce
£11

Chicken Liver Parfait
toasted sourdough, red onion chutney
£10

Prawns Pil Pil (gf**) (v)
garlic, olive oil, chilli, sliced sourdough
£14

Brined & Fried Chicken Tenders (gf)
buffalo sauce, ranch dressing
£10.75

Whipped Feta & flat bread (v) (gf**) (v)
sun dried tomato, oregano
£7.50

Padron Peppers (ve)
sea salt, sumac
£6.25

Hummus & flat bread (ve) (gf**) (v)
silky smooth hummus, crispy
chickpeas, roasted peppers, olive oil
£7.25

Tomato & Ricotta Salad (v) (ve**) (v)
vine tomatoes, shallots, salted ricotta,
romesco
£7.25

Chicken Caesar Salad (gf**) (v)
bacon, croutons, Parmesan, anchovies
£8 / £15

Soup of the Day (ve) (gf**) (v)
bread, butter
£8

mains

The Papillon Curry (ve**) (gf**) (v)
aubergine, ground spices, tomato & coconut, served with
naan & baked rice
£16.50 + chicken £4 | chickpea and butter beans £3 | king prawns £5

Shetland Island Coley Fillet (gf)
patatas al la pobre, aioli
£18

Pasta Alla Norma (v) (ve**) (gf**) (v)
rigatoni pasta, classic alla norma, pecorino
£15 + chicken £4 | prawns £5

Fish & Chips (gf)
Gluten free batter, fresh haddock, marrowfat peas, home -
made chips, tartar sauce, lemon £18

sunday roast

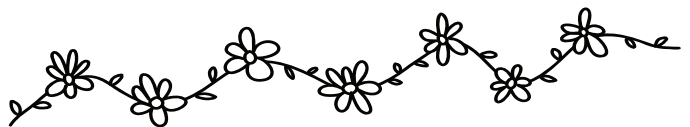
all our roasts are served with a homemade
yorksire pudding, carrots, parsnips, mashed swede
& potato, cabbage, gravy & crispy roast potatoes

Roast Sirloin of Beef
£23

Chicken Breast
£22

Vegan Pie (ve)
£16

all roasts can be made gluten free



v - vegetarian | ve - vegan | n - nuts | gf - gluten free | gf** -
gluten free available | ve** - vegan available

please let us know if you have any allergies



PAPILLON

stone-baked pizzas

Char Grilled Vegetable (ve)
courgette, peppers, red onion, aubergine £15

Margherita (v)
fior di latte & basil
£13

Pepperoni
jalapenos, fresh oregano, fior di latte
£15

Spicy Beef & Brisket
smoked brisket, ground beef, pickled red
onions, hot honey, parmesan, fior di latte
£16.50

Parma Ham
fior di latte, rocket, salted ricotta, sun dried
tomato £16.50

Button Mushroom & Parmesan (v)
mascarpone, garlic & truffle oil
£15

Pesto Chicken
mascarpone, pesto, rocket, parmesan
£15

Garlic Bread (v)
£10 + cheese £3

sides

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Fries (gf) £5

Chips & Dips tatziki, amba, aioli (gf) £6

Butter Lettuce vinaigrette, chives (gf) £5

Mixed House Salad (gf) £5

Warm Flat Bread garlic oil (ve) £4

Peppercorn Sauce (gf) £3

desserts

Sticky Toffee Pudding (v)
with toffee sauce and vanilla ice cream
£8.50

Vegan Pecan Brownie with chocolate sauce and
Vanilla ice cream (n) (vg) £8.50

Chocolate Brownie with chocolate and chocolate
ice cream (gf) £8.50

Spiced Apple Crumble (v / gf**)
with hot custard or vanilla ice cream
£8

Black Forest Cheesecake (v / gff*)
£8.50

Selection of Sorbets & Ice Creams (v / ve** / gf**)
£6



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