

# STARTERS

**Mix Marinated Olives** 4.00

**Bread & Butter** 4.00

## SPECIALS

**Papilio Prawn Cocktail** 10.00  
with avocado puree and a virgin  
Mary shot

**Papilio Salmon Platter** 10.00  
Sliced smoked salmon, hot smoked  
salmon, potted salmon, horseradish  
vinaigrette, beetroot, pink grapefruit

**Soup of the Day (v/vg)** 7.00

**Seared Scallops** 13.00  
with peas, spring onion, garlic butter

**Rock Oysters (6)** 18.00  
with lemon and Tabasco

**Medallion** 16.00  
Fillet steak, chilli and lime with  
parsnip crisps & chive sour cream

**Beetroot (v)** 8.00  
Walnut and Stilton cheese with  
balsamic

**Salt and Pepper Squid** 9.00  
with Tartare Sauce.

**Crab Croquetas** 15.00  
with leeks, chives and creamy butter  
sauce

**King Prawns** 11.50  
with garlic herb butter

**Mac & Cheese** 8.00  
Creamy cheddar cheese and  
sweetcorn (crispy bacon optional)

**Pea, Mint and Mozzarella  
Arancini** 10.50  
with garlic aioli

**Prosciutto** 9.00  
Parma ham, caperberries, fennel  
and chilli relish, toasted sourdough

**Burrata** 9.00  
with heritage tomatoes, sea salt,  
balsamic & basil dressing

**Sourdough Avocado (v/vg)** 8.50  
Toasted with caramelised red onion,  
tomato, basil, olive oil, balsamic

**Baked Camembert** 9.50  
with Chilli Flakes & Thyme, served  
with Focaccia

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.