

Medici

Restaurant

FOR THE TABLE

Sea Salt Roasted Ciabatta £6.00
with garlic dipping butter

Sharing Platter £7.00
Mixed Mediterranean olives
Cornichons
Sunblushed tomatoes
Greek feta cheese

Crisp Lebanese Flat Bread £6.00
with roasted garlic hummus

SIDE DISHES

**Creamy French Dressed
House Salad £3.50**

**Tender Stem Broccoli &
Almonds/Lemon £3.50**

Thick Cut Chips with Sea Salt £3.50

Golden Saffron Rice £3.00

Beer Battered Onion Rings £3.50

HANGING BBQ DISHES

All dishes are cooked on a traditional open flame, skewered with onions, mushrooms and peppers. Served with our signature BBQ sauce, your choice of House Slaw or salad and either golden saffron rice or thick cut chips.

BBQ Chicken £14.50
Marinated pieces of chicken breast

BBQ Mixed £17.50
Marinated pieces of Rib-Eye
steak and chicken breast

BBQ Lamb Sheesh £16.50
Marinated fillet of lamb

BBQ Baby Back Ribs £15.95
Our classic BBQ Ribs, marinated and slow cooked in our signature BBQ sauce.
Served at Medici for 22 years and counting...

STARTERS

**Roasted Vine Tomato
Soup £6.50 (V)**
with grilled Wensleydale
cheese on sourdough

**Bloody Mary
Prawn Cocktail £8.00**
north Atlantic cold water prawns
with vodka spiced cocktail sauce,
celery, lemon, crispy rye wafers

**Smoked & Poached Scottish
Salmon Fishcakes £8.00**
with sauce gribiche, pickled
Quail eggs, cucumber &
lemon

Sticky Barbeque Ribs £7.50
Baby back pork ribs cooked
slowly in our signature Bbq
Sauce With creamy slaw

**Pressing of Yorkshire
Ham Terrine £7.50**
piccalilli, roasted
hazelnuts, micro cress

Crispy Duck Salad £8.50
roasted duck leg with chilli,
ginger, honey, soy sauce with
Japanese radish toasted
sesame seed and coriander

**Tempura Prawns with
Salt & Pepper Squid £8.50**
with mango, pineapple
salsa, Julienne vegetables
& sweet soy sauce

Thai Style Marinated Tofu £7.50
with noodles, vegetables, cashew
nuts, sweet soy dressing, Thai
basil (Vegan)

Classic Caprese Salad £7.50
Italian tomatoes, buffalo
mozzarella, basil, black
pepper, extra virgin olive oil
& balsamic vinegar (V)

MAIN COURSES

**East Coast Crab Linguine
£15.00**
Linguine pasta with hand-
picked crab Blistered tomatoes
finished with chilli, garlic &
white wine

Whitby Haddock £13.00
Beer battered haddock, thick
cut chips, with minted mushy
peas, tartar sauce & lemon

Risotto Milanese (V) £11.50
Wild mushroom risotto,
brioche herb crumble, tender
stem broccoli, black truffle
butter

Classic Beef Stroganoff £18.50
Flamed with brandy, mustard
& mushrooms, served with
golden saffron rice finished
with sliced gherkins

Roasted Duck Breast £17.00
Dauphinoise potato, puree of
celeriac, Bok choy honey,
sesame glazed carrot, roast
duck & five spiced jus

Chicken Ragu £14.50
Butter roasted chicken
supreme, Spanish Ragu of
Chorizo sausage, parmentier
potatoes, olives & toasted
almonds

THE GRILL

32 day mature Yorkshire Beef

8oz Centre Cut Fillet Steak £29.50
10oz Sirloin Steak £24.95

All steaks served with thick cut chips, roast tomato, portobello mushroom,
onion rings, water cress
Sauces **£3.00**
Pink peppercorn/Chimichurri

Dry Aged Beef Burger £12.50
Beef Pattie, served in toasted brioche bun, creamy slaw,
onion rings, thick cut chips &
spicy ranch sauce
Add Wensleydale cheese £1.50/Pancetta £1.60

Roasted Pacific Cod £16.50
Young leeks with mussels &
saffron potato stew topped with
pickled fennel

Chicken Stroganoff £13.50
Flamed with brandy, mustard
and mushrooms. Served with
golden saffron rice finished
with slices of gherkins

Veggie Burger £12.50 (V)
Chickpea & coriander Veggie
burger in toasted brioche bun,
creamy slaw, onion rings thick
cut chips & spicy ranch sauce
Add Wensleydale cheese £1.50

Lasagne Alla Bolognese £12.50
Topped with ricotta and
mozzarella cheese with a vine
tomato & red onion salad

Tofish & Chips (Vegan) £12.50
Battered tofu with minted
mushy peas, thick cut chips,
vegan tartare sauce & lemon

Linguini Carbonara £12.50
Smoked pancetta, double
cream, egg yolk, finished with
shards of Parmesan Reggiano

GLUTEN FREE: Please enquire with your server if you require gluten dishes. Many of these listed can be easily adapted to accommodate you.

VEGETARIAN & VEGAN DISHES: These are marked as (V) for vegetarian and (Vegan) for vegan.

ALLERGIES: Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

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KIDS MENU

MAINS £5.50

Beef Sliders

Two beef patties in mini brioche buns, with or without cheese, creamy slaw & thick cut chips

Battered Whitby Haddock

with petit pois, tartar sauce & thick cut chips

Linguini Pasta Tomato Ragù (V)

with garlic rubbed ciabatta

Junior BBQ Chicken

A skewer of BBQ chicken with thick cut chips & BBQ sauce

Buttermilk Fried Chicken Strips

with thick cut chips or salad and BBQ sauce

DESSERTS £3.00

Selection of Ice Creams

with brandy snap

Warm Chocolate Brownie

topped with your choice of ice cream, fan wafers & caramel sauce

Banana Berry Split

Banana with vanilla ice cream, mixed fresh berries, cream, fan wafers & chocolate sauce

WINES

HOUSE WINES

Western Cape's Roos Estate Sauvignon Blanc (white) S.A

A refreshing pale straw colour in glass with a light gooseberry and grapefruit flavour.

Western Cape's Roos Estate Merlot (red) S.A

This elegant merlot aims to showcase the best of our wine selection. Blackcurrant and dark cherry fruit purity supported by a fine graphite tannin structure.

Hilmarsprings California Zinfandel Blush

Bright in colour, this Blush has a fresh nose of strawberry and raspberry fruits.

WHITE WINES

Chardonnay Beyond the River (Australia)

Soft tropical fruit on the nose with hints of melons and pears and a touch of oak. Really rich on the palate with subtle fruit flavour and a wonderful buttery after taste.

Pinot Grigio Villa Enrico delle Venezie DOC (Italy)

Fruity, balanced with notes of pear and almonds. A well-structured wine with a lingering finish.

Sauvignon Blanc Aroha Bay Marlborough (New Zealand)

Brimming with zesty grapefruit, lime and Meyer lemon with mid-palate flavours of passionfruit.

Gavi Di Gavi Conti Speroni Piedmont (Italy)

Cortese is the famous grape behind this remarkable white. It has distinguished crisp, floral, aromatic qualities. Not to be missed.

Sancerre Les Cailloux Blanc (France)

A very special wine. It comes from a vineyard with stony, flinty soil. Ideal for this wine with its green fruits, acidity and fresh aftertaste.

ROSE WINE

Pinot Grigio Rose Villa Enrico Delle Venezie DOC (Italy)

Fruity, balanced with notes of pear, almonds and pink fruits a well-structured wine with a lingering finish.

RED WINE

Shiraz Beyond the River (Australia)

A full bodied and smooth wine enriched with ripe black fruit flavours.

Malbec Para Dos (Argentina)

Fruity black cherries and blackberries are combined with sweet vanilla spice and nutty aromas to provide this complex nose.

Primitivo Igt Puglia 'piantaferro' (Italy)

This grape comes from the red soils of Taranto Province. A refined and elegant wine.

Rioja Carrizal Tinto (Spain)

A contemporary wine bursting with juicy peppery red berry fruits.

Amarone Classico Villa Borghetti Veneto (Italy)

Villa Borghetti is an estate owned by Pasqua in the heart of the Valpolicella Classico region. This wine was made using the very best bunches of grapes dried in wooden crates for 4 months to make this extremely rich and full flavoured wine.

	125ml	175ml	250ml	Bottle
Western Cape's Roos Estate Sauvignon Blanc (white) S.A	£3.80	£4.50	£5.80	£18.50
Western Cape's Roos Estate Merlot (red) S.A	£3.80	£4.50	£5.80	£18.50
Hilmarsprings California Zinfandel Blush	£3.80	£4.50	£5.80	£18.50
Chardonnay Beyond the River (Australia)				£21.00
Pinot Grigio Villa Enrico delle Venezie DOC (Italy)				£23.50
Sauvignon Blanc Aroha Bay Marlborough (New Zealand)				£26.50
Gavi Di Gavi Conti Speroni Piedmont (Italy)				£29.50
Sancerre Les Cailloux Blanc (France)				£39.00
Pinot Grigio Rose Villa Enrico Delle Venezie DOC (Italy)				£23.50
Shiraz Beyond the River (Australia)				£21.00
Malbec Para Dos (Argentina)				£24.00
Primitivo Igt Puglia 'piantaferro' (Italy)				£25.50
Rioja Carrizal Tinto (Spain)				£28.00
Amarone Classico Villa Borghetti Veneto (Italy)				£65.00

COFFEES

Americano £2.40

Cappuccino £2.60

Cafe Latte £2.60

Flat White £2.60

Espresso/Double Espresso £2.00/£2.40

Liqueur Coffee £5.50

Pot of English Tea £2.40

Speciality Teas £2.40

DESSERTS

Selection of Yorkshire Ice Cream

with brandy snap crisp and fresh berries £6.50

Frozen Berries with white chocolate and

Baileys Irish cream sauce & toasted pistachios £6.50

Double Chocolate Brownie with vanilla

fudge, salted caramel sauce & Madagascan vanilla ice cream £6.50

Selection of the Finest Handpicked Cheeses

with pickle, celery, grapes & savoury biscuits £9.00

Please check our Special Board menu for any new sweet additions

SPARKLING WINE AND CHAMPAGNE

125ml Bottle

Prosecco Villa Enrico DOC £6.00 £26.00

Pear and peach fruit on a lively yet soft, and Generous palate.

Prosecco Rose Villa Enrico DOC £6.00 £26.00

Notes of mixed berries alongside floral and white fruit aromas.

Veuve Clicquot Yellow label, Brut Nv £59.00

Reflecting the traditions of the past, this is full, yet dry and has a rich Creamy style with biscuity flavours.

Laurent Perrier Rose Nv £80.00

Pinot Noir grapes from Grand Cru villages. The grapes are allowed only three days brief contact with the skins to give the wine that glorious pink colour.

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