



Unico's

MEDITERRANEAN
RESTAURANT & BAR

FOOD ALLERGY NOTICE:

If you have a food allergy or a special dietary requirement,
Please inform a member of our staff before you place your order.

THANK YOU

V = Vegan, VG = Vegetarian, GF = Gluten Free, DF = Dairy Free



Nibbles

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Olives 4.5 V · VG · GF · DF

Marinated mixed olives with Mediterranean herbs.

Butter Focaccia 5.95 VG

Freshly baked focaccia and sourdough served with whipped butter.

Halloumi Fries with Aioli 5.95 VG

Crispy halloumi fries served with rose harissa aioli.

Hummus Bread 6.95 V · DF

Creamy hummus served with warm flatbread.

Starter

Burrata & Cherry Tomatoes 10.95 VG

Creamy burrata served with cherry tomatoes, pistachio dressing, and toasted bread.

Grilled Garden Vegetables 8.95 V · GF · DF

Seasonal grilled vegetables served with rich tomato sauce and fresh basil oil.

Fried Calamari 9.00 DF

Lightly fried squid served with rose harissa sauce.

King Prawns 10.95

King prawns sautéed in white wine, served with a creamy garlic and chilli sauce on toasted bread.

Chicken Liver Parfait 9.95 DF

Smooth chicken liver parfait served with caramelised onion and chilli jam, accompanied by toasted bread.

Cajun Boneless Wings 8.00 GF · DF

Crispy boneless chicken wings seasoned with Cajun spices and glazed with sweet chilli sauce.

Beef Suya 9.95 GF · DF

Grilled beef marinated with authentic African spices, served with fresh salad and a spicy peanut sauce.

Mains

10oz Grilled Ribeye Steak 30.95 GF

A 10oz ribeye steak grilled to perfection and served with sautéed wild mushrooms, broccoli, carrots, chunky chips, and a rich peppercorn sauce. A classic steakhouse favourite.

Lamb Cutlets with Rosemary Jus 25.95

Tender marinated lamb cutlets, slow-grilled to perfection for rich flavour and exceptional tenderness. Served with Mediterranean bulgur wheat, seasonal vegetables, and finished with a fragrant rosemary jus and yogurt sauce.

Slow-Cooked Lamb Osso Buco 22.95

Slow-cooked lamb leg, braised for hours until exceptionally tender and full of flavour. Served with fresh tagliatelle and glazed carrots, creating a comforting and refined Mediterranean-inspired dish.

Seafood linguine 19.95

Linguine pasta with fresh mussels, prawns, and squid, gently cooked in white wine with aromatic spices, tarragon, and fresh parsley. Finished in a rich seafood sauce for an elegant and flavourful Mediterranean dining experience.

Seared Scallops & Pappardelle 24.95

Scallops served with pappardelle pasta, fresh spinach, and a rich nduja emulsion. A perfectly balanced dish combining delicate seafood flavours with a subtle spicy finish.

Cinnamon Sea Bass 21.95 GF

Sea bass fillet served with sautéed wild mushrooms, broccoli, and caramelised onions. Finished with a delicate cinnamon jus.

Baked Cod 22.95 GF

Oven-baked cod fillet served with a fragrant Thai-style chowder and tender boiled new potatoes. A light yet satisfying dish that brings together delicate flavours.

Crispy Duck Breast 24.95 GF

Duck breast served with a smooth caramelised onion purée, and crispy roast potatoes. Finished with broccoli and rosemary jus.

Pork Wellington 23.95

Oven-baked Pork Wellington wrapped in golden pastry, served with garden peas, crispy pancetta, and tender broccoli. Finished with a rich rosemary jus.

Wild Mushroom Risotto 16.95 VG · GF

Creamy Arborio rice slowly cooked with a selection of wild mushrooms, finished with fragrant tarragon and truffle oil. Served with crispy seasonal vegetables for added texture and flavour.

Sides

- Greek salad 6.00 VG · GF
Tender stem Broccolis 5.00 V · VG · GF · DF
Chunky chips 5.00 V · VG · GF · DF
Sweet potato fries 5.00 V · VG · GF · DF
Truffle mac & cheese 6.00 VG

Kids Meal (Drinks & Ice Cream) 12.00

- Spaghetti Bolognese GF · DF
Chicken goujon & chips
Fish goujon & chips
Cheeseburger & chips



Food Allergens & Dietary Information

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Dessert

Chocolate Brownie 7.95

Chocolate brownie with milk chocolate sauce and rich chocolate ganache.

Pistachio & Raspberry Tiramisu 8.95

Delicate layers of savoiardi, smooth pistachio cream, fresh raspberries, finished with crushed pistachios and raspberry dust.

Mango & Passion Fruit Cheesecake 7.95

Creamy cheesecake infused with mango and passion fruit, combining a rich texture with the refreshing flavours of tropical fruits.

Chocolate Fondant 8.95

Warm chocolate fondant with a rich molten chocolate centre, served with vanilla ice cream.

Crème Brûlée 7.95

Classic crème brûlée with a silky vanilla custard and golden caramelised sugar crust, served with refreshing biscuit lemon sorbet.

Cacao Mousse 7.95 VG

Smooth cacao mousse with banana, maple syrup, almond milk, and fresh seasonal fruit.



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Sunday Menu

Roast Beef 19.95

Slow-roasted British beef served with roast potatoes, honey-glazed carrots, roasted parsnips, braised red cabbage, tenderstem broccoli, Yorkshire pudding, and rich beef gravy.

Roast Pork 18.95

Slow-roasted pork served with roast potatoes, honey-glazed carrots, roasted parsnips, braised red cabbage, tenderstem broccoli, Yorkshire pudding, and rich pork gravy.

Roast Lamb Leg 19.95

Slow-roasted lamb leg served with roast potatoes, honey-glazed carrots, roasted parsnips, braised red cabbage, tenderstem broccoli, Yorkshire pudding, and rich lamb gravy.

Wild Mushroom Risotto 16.95 VG · GF

Creamy Arborio rice slowly cooked with a selection of wild mushrooms, finished with fragrant tarragon and truffle oil. Served with crispy seasonal vegetables for added texture and flavour.

Seafood linguine 19.95

Linguine pasta with fresh mussels, prawns, and squid, gently cooked in white wine with aromatic spices, tarragon, anise, and fresh parsley. Finished in a rich seafood sauce for an elegant and flavourful Mediterranean dining experience.

Sides

Greek salad 6.00 VG · GF

Caprese (Tomato & Mozzarella) Basil Oil VG

Tender stem Broccolis 5.00 V · VG · GF · DF

Chunky chips 5.00 V · VG · GF · DF

Sweet potato fries 5.00 V · VG · GF · DF

Truffle mac & cheese 6.00 VG



White Wines

	175ml	250ml	Bottle
TREBBIANO DEL RUBICONE ITALY	7.00	9.00	25.00
CHARDONNAY GARDA DOC ITALY	7.50	9.50	27.00
PINOT GRIGIO DOC, ITALY	8.00	9.50	27.00
SAUVIGNON BLANC VISTAMAR, ITALY			29.00
GAVI DI GAVI, MARCO BONFANTE, ITALY			42.00
LA MOTTE CHABLIS, FRANCE			65.00

Red Wines

	175ml	250ml	Bottle
SANGIOVESE DEL RUBICONE, ITALY	7.00	9.00	25.00
MERLOT GARDA, ITALY	7.50	9.50	27.00
MONTEPULCIANO, ITALY			28.00
SOLDIERS BLOCK SHIRAZ			29.00
CHIANTI DOCG, SAN LORENZO, ITALY			30.00
MALBEC NIETO SENETINER			35.00
PRIMITIVO DI MANDURIA, ITALY			45.00
CHÂTEAU MILON, ST-EMILION GRAND CRU, FRANCE			65.00

Rose Wines

	175ml	250ml	Bottle
PINOT GRIGIO BLUSH, ITALY	8.00	10.00	30.00

Champagne & Sparkling

	125ml	Bottle
PROSECCO DOC EXTRA DRY, ITALY	9.00	28.00
PROSECCO ROSE EXTRA DRY, ITALY	9.00	28.00
BOLLINGER, FRANCE		90.00
MOET AND CHANDON		90.00
VEUVE CLICQUOT BRUT, FRANCE		100.00
LAURENT PERRIER ROSE, FRANCE		120.00

Beers 33cl

PERONI
MYTHOS
CORONA
MORETTI

Bottle
4.95
4.95
4.95
4.95

Soft Drinks

JUICES (Bottle)	3.50
Apple, Orange, Cranberry, Mango, Pineapple	
FIZZY	4.00
Coke, Diet, Zero Coke, Fanta, Sprite, Rose Lemonade	
WATER	
Still/Sparkling (Small)	3.50
Still/Sparkling (Large)	6.00

Coffee

Espresso Single	3.00
Espresso Double	4.00
Macchiato Single	3.00
Macchiato Double	4.00
Cappuccino	4.00
Flat White	4.00
Latte	4.00
Americano	4.00
Decaf Coffee	4.00
Irish Coffee	6.00
Tea Maria Coffee	6.00

Tea

English Tea	3.00
Green Tea	3.00

GIN

	25ml	50ml
GORDONS	4.00	5.50
GORDONS PINK	5.00	6.50
BOMBAY SAPPHIRE	5.00	6.50
BOMBAY BRAMBLE	5.00	7.00
HENDRICKS	5.50	7.00

VODKA

	25ml	50ml
SMIRNOFF	4.50	5.50
ARCHERS	4.50	6.50
GREY GOOSE	5.00	6.50
ABSOLUT/VANILLA	5.00	6.50
KETEL ONE CITRON	5.00	6.50
CIROC/VERY BERRY	5.00	6.50

WHISKEY/BOURBON

	25ml	50ml
JACK DANIELS	5.00	6.50
JACK DANIELS HONEY	5.00	6.50
JACK DANIELS GENTLEMAN	5.50	7.00
SOUTHERN COMFORT	4.50	6.00
JAMESON	4.50	6.00
MAKER'S MARK	8.00	11.00

SHOTS

	25ml	50ml
SIERRA TEQUILA	4.00	5.00
TEQUILA ROSE	4.00	5.00
SAMBUCA	4.00	6.00
JAGERMEISTER	4.00	6.00
LIMONCELLO	4.00	6.00

RUM

	25ml	50ml
BACARDI	4.00	5.50
BACARDI DARK	5.00	6.50
CAPTAIN MORGAN DARK	5.50	7.00
CAPTAIN MORGAN SPICED	5.50	7.00
MALIBU	5.00	6.50
DISARONNO	4.00	6.00

SCOTCH

	25ml	50ml
CHIVAS REGAL	5.50	7.00
JOHNNIE WALKER	5.00	6.50
JOHNNIE WALKER BLACK	5.00	6.50
BLACK LABEL	5.00	6.50
RED LABEL	5.00	6.50
GLENFIDDITCH	5.00	6.50

COGNAC

	25ml	50ml
REMY MARTIN	6.00	8.00
COURVOISIER	5.50	7.50
HENNESSY VS	5.50	7.50

LIQUEURS

	25ml	50ml
TIA MARIA	4.00	6.00
KAHLUA	4.00	6.00
BAILEYS	4.00	6.00

Mocktails

SEX ON THE BEACH

Lime juice, sugar syrup, orange juice, cranberry juice

VIRGIN MOJITO

Passion puree, fresh mint, sugar syrup, sprite

VIRGIN DAIQUIRI

Strawberry puree, grenadine, lime juice

VIRGIN COLADA

Pineapple juice, double cream, coconut cream

7.50

7.50

7.50

7.50



Cocktails

HOUSE UNICO'S

10.95

Pineapple juice, lime juice, jamesons, sprite, sugar syrup, grenadine

APEROL SPRITZ

10.95

Aperol, prosecco, soda water

ESPRESSO MARTINI

10.95

Vodka, coffee liqueur, espresso, sugar syrup

PORNSSTAR MARTINI

10.95

Vodka, pessoa, passion fruit puree, vanilla syrup

MOJITO

10.95

Rum, mint, sugar syrup, lime juice, soda water

MARGARITA

10.95

Tequila, cointreau, lime juice

PINA COLADA

10.95

Rum, pineapple juice, coconut cream

SEX ON THE BEACH

10.95

Vodka, archers, orange juice, cranberry juice

STRAWBERRY DAIQUIRI

10.95

Dark rum, fresh lime, strawberry puree, grenadine

OLD FASHIONED

10.95

Brown sugar, fresh orange, cointreau, maker's mark

HUGO SPRITZ

10.95

Gin, lime cordial, soda water, prosecco, fresh mint, lime

