ANTIPASTI STARTERS

SOUP OF THE DAY £10.00
(Served with homemade bread)

CALAMARI £13.00
Lightly buttered salt and pepper squid chunks served with homemade tartare sauce.

BLACK ANGUS BEEF CARPACCIO £17.50
Black Angus beef, wild rocket, pomegranate seeds, gherkins, carrots, truffle mayonnaise.

TEMPURA PRAWN TACOS £16.00
Guacamole, cherry tomatoes, pickled red onions, lime, avocado mayo, tempura prawn, Sriracha sauce.

BAKED PRAWNS WITH TOMATO SAUCE £17.50
King prawns, tomato sauce, garlic, fresh chili, parsley, olive oil, black pepper. Served with homemade bread.

SEARED SCALLOPS WITH CELERIAC PURÉE £20.00
Scallops, celeriac purée, Jerusalem artichoke chips, king oyster mushrooms, Lemongrass Sauce.

BAKED CAMEMBERT £15.00
Camembert cheese, walnut, honey, rosemary, truffle, served with homemade bread.

TOMATO, BASIL & MOZZARELLA BRUSCHETTA £8.00
Toasted bread topped with fresh tomatoes, mozzarella, and basil pesto, finished with olive oil.

BONE MARROW £15.50
Roasted bone marrow, caramelised onion jus and grilled focaccia.

MIXED ITALIAN OLIVES GF £7.00
Italian olives served with 24-month-aged Parmigiano.

BRUSCHETTA WITH RAGÙ, BURRATA & WILD ROCKET £9.50
Toasted bread topped with rich ragù, creamy burrata and wild rocket, finished with olive oil.

PINSA

MUSHROOMS & TRUFFLE PINSA £15.50
Mixed mushrooms, mozzarella, truffle oil, fresh herbs.

PINSA WITH BURRATA £16.50
Burrata, basil pesto, mozzarella, tomato sauce, prosciutto crudo.

SALADS

CRISPY CHICKEN CAESAR SALAD £15.50
Chicken breast, sweet corn, cherry tomatoes, organic Parmesan cheese, and romaine lettuce.

AVOCADO SALAD WITH GRILLED PRAWNS & SMASHED FETA £17.00
Mixed leaf salad, ripe avocado, grilled prawns, smashed feta cheese, cherry tomatoes, drizzled with extra virgin olive oil and a squeeze of lemon.

BURRATA SALAD £16.00
Creamy burrata over mixed leaves with a sun-dried tomato vinaigrette and diced garden relish.

**A Discretionary Service Charge of 12.5% will be added to your bill.*

FOOD ALLERGIES AND INTOLERANCES
**Please speak to a member of staff about the ingredients in your meal when making your order.*
Vegan (VG) and gluten-free (GF) options available. Please ask our team about dietary adjustments.

PASTA & RISOTTO

CHICKEN RISOTTO £19.00
Chicken, mixed vegetables, Parmesan cheese, drizzle of basil oil.

WILD MUSHROOM RISOTTO £19.00
Wild mushrooms, truffle oil, shaved Parmesan.

TAGLIATELLE WITH WILD BOAR RAGU £22.50
Fresh tagliatelle pasta served with a slow-cooked wild boar ragù, finished with Parmesan shavings.

XL RAVIOLI WITH LOBSTER £26.00
Cherry tomatoes, tiger prawns, white wine, parsley.

TAGLIATELLE WITH SEAFOOD £26.00
Tagliatelle, prawns, mussels, squid, fresh tomatoes, garlic, olive oil, basil.

SPAGHETTI CARBONARA £19.00
Guanciale (Italian cured pork), egg yolk, Pecorino cheese.

TAGLIATELLE WITH RIBEYE £26.00
Porcini mushrooms, beef broth, mascarpone, fresh chives, truffle paste.

SPAGHETTI ALL'AMATRICIANA £22.50
Guanciale, San Marzano tomatoes, Pecorino Romano, chilli.

OSSOBUCO ALLA MILANESE £28.00
Braised veal shank, saffron risotto, gremolata.

MAINS

SALMON WITH MIXED VEGETABLES & CELERIAC PURÉE £27.00
Pan-seared salmon fillet served with seasonal vegetables and celeriac purée.

RIBEYE STEAK WITH VEGETABLES & PEPPERCORN SAUCE £32.00
250g ribeye steak, vegetables, peppercorn sauce.

OCTOPUS WITH PEPPER SAUCE, BABY POTATOES & PRAWN BISQUE £30.00
Octopus, baby potatoes, roasted red pepper sauce, prawn bisque.

WILD BOAR SAUSAGES £23.00
Creamy mashed potatoes, port sauce, curly kale.

HOMEMADE MATE'S BURGER £16.00
Fresh tomato, red onion, lettuce, and light house sauce on a whole wheat bun.

PORK CHEEK £25.50
40-hour sous vide, creamy mashed potatoes , demi-glace, fresh chives.

SLOW-COOKED SHOULDER OF LAMB £28.50
24-hour sous vide, truffle lamb jus, creamy mash, steamed broccoli.

SIDES

HALLOUMI FRIES £8.00
Crispy breadcrumb-coated halloumi fries.

PADRON PEPPERS WITH SMASHED FETA £8.00
Padrón peppers served with creamy smashed feta

CORN RIBS £8.00
Crispy sweetcorn tossed with Parmesan, chives, garlic and smoked paprika.

STEAMED BROCCOLI £8.00
Mirin and soya sauce, garlic and chilli flakes.

HOMEMADE FOCACCIA BREAD £8.00
With olives, cherry tomatoes and rosemary.

PARMESAN AND TRUFFLE FRIES £7.00

GRILLED ASPARAGUS £10.00

TRUFFLE MASH £9.00

CREAMY SPINACH £8.00

FRENCH FRIES £6.00

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THANK YOU FOR CHOOSING

MATE'S
RESTAURANT
EST 2024

WELCOME TO

MATE'S
RESTAURANT
EST 2024

At Mate’s, our mission is to create a place where you can celebrate life's special moments by offering the best food, exceptional service, and unparalleled ambiance in Clapham. In our restaurant, you’ll discover a modern twist on gourmet cuisine. We are passionate about innovation and excited to surprise you with a creative approach to your favourite dishes, prepared with fresh and flavorful ingredients. Our diverse menu offers a wide selection of dishes, from meat to seafood, with vegetarian and vegan options as well.

Where every flavor tells a story