



“ The staff, friendly, knowledgeable and attentive; attention to detail superb; and the food...well, the food was just fantastic!” Ed Falconer about a recent Papadeli event.

Allergen advice

All our menus are now coded to comply with the new allergen law. Please ask for a cover sheet which explains our code system below.

Mid summer Provençale supper

Le Grand Aiöli

This seasons market at its best.

Sharing suppers are a great way for you and your guests to try a selection of dishes.

A family style feast- great for wedding parties.

These are sample menus. We can also create bespoke menus for you.

Appetiser

Anchoiade, tapenade and white bean dip with Papadeli black olive fougasse (2,5,7)

Starter

Vine tomato tarté tatin with basil pistou, curly endive and toasted pie nuts (2,9)

Main

Le Grand Aiöli

Large sharing platters of grilled poussin, steamed mussels, crevettes, salt cod, radishes, artichokes, fennel & more for dipping in to a delicious garlicky mayonnaise (TBC)

Pudding

Provençale cherry clafoutis with crème fraiche (2,4,7)

Cheese

Goat's cheese with lavender honey and toasted walnuts (7,10)