

The Printers Rest

2025 Menu

*Open Monday to Saturday
5:00pm to 10:00pm (last orders 9:00pm)*



www.theprintersrest.co.uk
Cliff Road, Wick, KW1 5BX - 01955 601249

Welcome to 'The Printers Rest'

Once again Maltese dishes are at the heart of our menu. For 2025, we continue to demonstrate that Maltese cooking, while not generally as well known as other Mediterranean cuisines, is certainly as interesting and delicious.

Maltese meals are often large and lengthy affairs. They tend towards grazing from a variety of dishes, and there is less formality - sharing is the name of the game.

Our menu is therefore geared towards people sharing dishes, with antipasti in particular coming out in stages depending upon what they are.

Maltese cuisine is based on simple techniques, using high quality ingredients. Vegetables of all kinds are loved, and meat and fish are used respectfully in moderation.

We use the best produce available, and wherever possible local suppliers.

Please note that we make almost everything from scratch, in small batches.

We operate on a rolling basis, and don't expect to have the entire menu available at any one time. This ensures that freshness is paramount, so please understand if your first choice is not available. It probably will be next time!

We have a range of hot & cold drinks, but are not licensed to sell alcohol.

If you would like to have wine or beer with your meal, you are welcome to bring your own (BYO).

There is a mandatory corkage charge of £2.50 per person for this service.

service charges

We add a discretionary 12.5% service charge to your bill. Please let us know if you wish to adjust or remove this charge.

food allergies & intolerances

Almost all of our dishes will contain at least one of the 14 named allergens. It is your responsibility to let us know when placing your order if you have any medical issues with specific ingredients.

(V) Vegetarian / (VV) Vegan / (GF) Gluten Free

our breads & antipasti

our plain hearthbread - £5.00 (VV)

Our signature bread. Served with olive oil & balsamic.

garlic butter hearthbread - £7.50 (V)

Our hearthbread, brushed with copious amounts of garlic butter.

chilli & garlic hearthbread - £7.50 (VV)

*Our hearthbread, brushed with our olive oil based sauce,
packed with chilli, garlic & parsley.*

our small Maltese style loaf - £6.00 (VV)

Crusty, chewy semi-sourdough loaf, ample for 1, enough for 2.

Served with olive oil and balsamic.

traditional bigilla - £5.50 (VV)(GF)

This much loved dip is made from crushed beans, together with olive oil and garlic.

'house' bigilla - £5.50 (VV)(GF)

*Our variation, made from crushed white beans, together with tomato, onion, garlic,
parsley and lemon, a flavourful and textural version of the traditional spread.*

tomato kunserva -£5.50 (VV)(GF)

*Ripe tomatoes are reduced down, mixed with orange zest & juice, a little cinnamon &
honey, then reduced down again. A flavour bomb.*

fig & aubergine kunserva -£5.50 (VV)(GF)

*Luscious figs & baby aubergines are roasted together with a little cinnamon & carob,
then reduced down again and sieved to a silky smoothness. Another flavour bomb.*

honey & ginger aubergine- £8.50 (V)(GF)

Our house mix of roasted aubergine, chilli, garlic & fresh ginger with honey.

giardiniera pickle - £8.50 (VV)(GF)

A fantastic mix of crunchy pickled vegetables, dressed with olive oil and vinegar.

antipasti olive mix - £6.00 (VV)(GF)

A mix of olives, cornichons & sun-dried tomatoes.

more antipasti

‘tasty’ barley - £7.50 (VV)(GF)

A traditional mix of pearl barley, simmered with onion, and dressed with a green sauce.

kapunata - £10.00 (VV)(GF)

A traditional agrodolce Maltese dish of braised peppers, onions, garlic, aubergines, tomatoes, fennel bulbs, olives & capers. Served cold in summer, let us know if you would like it warmed.

grandmother’s broad beans - £8.50 (VV)

*Broad beans, simmered in a tomato sauce and scented with garlic and mint.
Breadcrumbs splashed with wine vinegar add texture & flavour.*

gbejniet (small cheeses) - £8.50 (V)(GF)

These tasty semi-dried small cheeses are rolled in fragrant peppers & preserved in an olive oil and vinegar mix. Served on a bed of greens with some pickles.

arancini - £9.50 (V)(GF)

Arborio rice balls are flavoured with parmesan, mozzarella, and a little of our chilli & garlic oil, then coated with breadcrumbs & deep fried. Served on a bed of greens.

fried squid rings - £12.00

A generous portion of fried squid, served on a bed of greens with a zesty mayo.

our own rabbit sausage - £12.00 (GF)

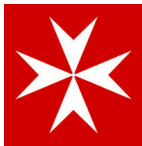
*A duo of our rabbit sausages.
Served with caramelised onion & some of our tomato kunserva.*

potato chips (or with green sauce) - £4.00/£6.50 (VV)

Fried potato chips are salted, and served plain or with a parsley and garlic sauce.

smothered potatoes - £7.50 (VV)(GF)

Chunks of potato are gently steamed with onions, fresh herbs, white wine & olive oil.



pasta

Please let us know if you would prefer Vegan or GF Pasta

truck drivers pasta - £14.00 (V)

Our egg pasta, served with a fresh tomato sauce, seasoned with a little fresh onion, garlic, basil and mint, then finished with a sprinkle of freshly grated parmesan.

spiced pasta - £14.00 (V)

Our egg pasta, tossed with our house chilli & garlic oil.

mushroom pasta - £16.00 (V)

Our egg pasta, topped with a béchamel sauce loaded with our exotic mushroom mix.

pasta with pesto Trapanese - £18.00 (V)

Our egg pasta, tossed with some Sicilian style pesto Trapanese. Pesto Trapanese is made from chopped tomato, toasted almonds, parmesan, garlic and fresh mint.

pasta with prawns in green sauce - £20.00

Our egg pasta, topped with prawns cooked in our 'salsa verde', a bright sauce made from garlic, parsley & white wine.

pasta with anchovy & sun-dried tomatoes - £18.00

Our egg pasta, tossed with a little anchovy, sun-dried tomatoes, parsley, garlic and chilli - finished with a sprinkle of 'pan grattato' (a mix of parmesan, chilli, toasted crumbs and olive oil).

pasta with chopped octopus - £22.00

Our egg pasta, tossed with tender chopped octopus in a tomato and red wine based sauce. Slowly simmered to give you an intense flavour, with olives and capers for zing.

chicken pasta - £16.00

Our egg pasta, served in a fresh béchamel sauce with gently poached chicken.

mac & 4 cheeses - £8.50 / £16.00 (V)

Our egg macaroni, tossed with a generous portion of our smooth & creamy cheese sauce, finished with a sprinkle of freshly grated pecorino and breadcrumbs, then baked.

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larger dishes

side or main course salad - £8.50 / £15.00 (V)

A generous plate of our mixed salads, which change daily. Please tell your server if you have any dietary restrictions, otherwise you will receive a bit of everything!

barley risotto with mushrooms - £18.00 (V)

Gently simmered barley is topped with our mushroom mix, then cooked down with parmesan and a dash of cream.

swordfish with tomato caper sauce - £22.00 (GF)

Pan fried swordfish is probably the most popular fish in Malta.

May be served with your choice of house pasta, chips or mash.

pulpetti - £18.00

The Maltese version of meatballs, but bigger! These are made from a mixture of pork and beef mince, and dressed with a plain or spicy tomato sauce.

May be served with your choice of house pasta, chips or mash.

rabbit stew - £22.00 (GF)

Plump rabbit legs are first pan fried, then simmered in a red wine sauce.

May be served with your choice of house pasta, chips or mash.

sausage & mash - £18.00 (GF)

Your choice of our own rabbit sausages, or Italian pork sausage.

Served with caramelised onions & a creamy (or olive oil) mash.

brajoli - £22.00 (GF)

One of the most popular dishes in Malta. Finely cut beef is rolled around a filling of beef, pork & egg, then simmered gently in a red wine, olive & caper sauce.

May be served with your choice of house pasta, chips or mash.

steak sandwich - £18.00

A minute steak is pan fried with caramelised onions, served in one of our breads with your choice of chips or salad.

ftira (a Maltese style pizza)

Maltese ftira - £15.00

Starting with our tomato sauce base, this ftira has potato, chilli & garlic sauce, sliced red onion & sausage. We add fennel seeds, olives & capers, then finish with a little mozzarella & parmesan - this is a family favourite.

blue cheese ftira - £15.00 (V)

Starting with our tomato sauce base, this ftira has a little caramelised onion, lots of crumbled gorgonzola cheese, a good handful of walnuts & some crunchy celery. We then finish with a little mozzarella & parmesan.

calzone

traditional calzone - £15.00

Tomato sauce, ham, fresh peppers & sliced red onion are added to the dough, topped off with some mozzarella. A fresh egg yolk is nestled in the cheese before the calzone is folded & baked. Served with some chilli & garlic oil.

vegetable calzone - £15.00 (V)

Tomato sauce, potatoes, fresh peppers, marinaded mushrooms & sliced red onion are added to the dough, topped off with some mozzarella.

beef & tomato calzone - £16.00

Our slow cooked BBQ brisket, topped with sliced red onion, peppers & tomatoes, a little mozzarella, then folded & baked.

sfincione (Palermo pizza)

traditional sfincione - £16.00

Anchovies and cheese are added to a thicker dough base, which is part-cooked.

Tomato sauce, onions & pan-grattato are added for the final cook.

A drizzle of olive oil finishes the dish.

Italian style pizza

Our dough is freshly made each day. There are 2 sizes available, 9" & 12".

margherita pizza - 9" £11.00 / 12" £13.00 (V)

Our simplest pizza, just rich tomato sauce, mozzarella & basil or basil oil.

'star' margherita pizza - 9" £12.00 / 12" £14.00 (V)

A twist on our margherita, this pizza has a tomato sauce base, is sprinkled with mozzarella, then cream cheese is piped around the edge & folded to give a 'creamy stuffed crust'. A bit of fun - may be served with green leaves in the centre if desired.

mushroom pizza - 9" £14.00 / 12" £16.00 (V)

Choose from our tomato or béchamel sauce base, topped with marinated exotic mushrooms & mozzarella cheese.

grape & blue cheese pizza - 9" £14.00 / 12" £16.00 (V)

A salted rosemary oil base has sweet grapes paired with blue cheese & flaked almonds. Finished with a little mozzarella.

seafood pizza - 9" £15.00 / 12" £19.00

Our octopus sauce base, topped with tuna, prawns, red onion and olives.

Finished with a little mozzarella and pan-grattato.

pepperoni pizza - 9" £12.50 / 12" £15.00

Our tomato sauce base, topped with pepperoni & mozzarella cheese.

Adreain's pizza - 9" £13.50 / 12" £16.00

Our tomato sauce base, topped with Aleppo chilli, pepperoni, chorizo, sliced red onion, jalepeno chillies & mozzarella cheese.

chicken pizza - 9" £13.50 / 12" £16.50

Our tomato sauce base, topped with chicken, fresh peppers, sliced red onion, olives, Lilly peppers & mozzarella cheese.

our sausage pizza - 9" £15.00 / 12" £18.00

Our tomato sauce base, topped with your choice of our pork or rabbit sausage, fresh peppers, sliced red onion & mozzarella cheese.

BBQ beef pizza - 9" £15.00 / 12" £19.00

A BBQ sauce base, topped with slow cooked brisket, peppers, fresh tomato, sliced red onion & mozzarella cheese.

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