

LUNCH & EARLY EVENING MENU

2 COURSE £19.75

3 COURSE £24.95

PRIMI

PANE ALL'AGLIO | Hand-stretched garlic bread, tomato & fresh basil (Ve)

PROSCIUTTO DI PARMA | DOP Parma ham, buffalo ricotta, honey, walnuts & toasted ciabatta

MINISTRONE CLASSICO | Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)

CALAMARI FRITTI | Crispy fried calamari, garlic mayonnaise & lemon

BRUSCHETTA AL POMODORO | Classic tomato & basil, toasted ciabatta (Ve)

GORGONZOLA E PERE | Pear, rocket, chicory, toasted walnuts, pecorino cheese & honey dressing (v)

SECONDI

PIZZA CAPRICCIOSA | Italian ham, mozzarella, chestnut mushrooms, artichokes & Leccino olives

FARFALLE AL SALMONE | Smoked salmon, asparagus, lemon & herb mascarpone

POLLO MILANESE | Crispy fried chicken breast in breadcrumbs, mozzarella, fresh basil & spaghetti pomodoro

PIZZA MARGHERITA | Mozzarella, tomato & fresh basil (v)

TROFIETTE PASTA CON POLLO | Grilled chicken, vegetables, cream, Italian cheese & pine nuts

RISOTTO AI FUNGHI | Porcini mushrooms, mascarpone (v)

BISTECCA CON FUNGHI | Grilled fillet steak, porcini mushroom sauce, fries
(a £5 supplement charge will apply)

DOLCI

TIRAMISÚ | Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream, cocoa powder

TORTA DI POLENTA AL LIMONE | Lemon polenta cake, candied lemons & vanilla ice cream (v)

TORTINO AL CIOCCOLATO | Warm chocolate fondant stuffed with chocolate truffles, vanilla ice cream (v)

GELATO MISTO | Selection of homemade ice creams, hazelnut biscotti (v)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.



SPECIALS

RAVIOLI FUNGHI

Mushroom, truffle &
white wine butter sauce

£10.50/£14.95

PAPPARDELLE AL SUGO DI CINGHIALE

Wild boar ragù, pancetta, red
wine, tomato & pecorino cheese

£14.50

SCAMPI ALLA GRIGLIA

Wild langoustines, garlic &
parsley butter

£26.50

PESCE DEL GIORNO

MARKET FRESH FISH OF THE DAY

We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.

We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England, to ensure we get the best fish and shellfish direct from their boats.

SARDINES

Grilled sardines, lemon, rosemary

£8.25/£13.50

WHOLE SEA BREAM

Salsa verde

£24.50

LEMON/DOVER SOLE

Caper butter, lemon, parsley

£27.50/£37.50

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

Estate October