

SUNDAY LUNCH & EARLY EVENING

2 COURSE £20.75

3 COURSE £25.95

PRIMI

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

ASPARAGI | Asparagus, butter & truffle pecorino cheese

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

MINISTRONE ALLA GENOVESE | Classic Italian vegetable soup & basil pesto, toasted ciabatta (v)

CALAMARI FRITTI | Crispy fried calamari, garlic mayonnaise & lemon

SECONDI

PIZZA PICCANTE | Spicy Calabrian sausage, roast red pepper, tomato & mozzarella

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

PIZZA FIORENTINA | Spinach, free range egg, tomato, mozzarella & pecorino cheese (v)

RISOTTO ASPARAGI | Asparagus, broad beans, peas & pecorino cheese (v)

TAGLIATELLE ALLA BOLOGNESE | Slow cooked beef ragù, tomato & fresh basil

MANZO

Slow roast beef, 28 day aged,
garlic & thyme

PORCHETTA

Roast 'Italian style'
pork

POLLO

Herb roast chicken,
lemon & rosemary

*All served with crisp golden roast potatoes, seasonal greens, Yorkshire pudding & roasting gravy
(A £3 supplement charge will apply)*

DOLCI

CROSTATÀ DI ALBICOCHE | Apricot, kirsch & almond tart, mascarpone cream (v)

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

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

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

RISOTTO PRIMAVERA CON FILETTI

Springtime risotto with
sautéed sea bass
£22.95

BURRATA CON FAGIOLI

Creamy Apulian mozzarella style
cheese, sun dried tomatoes,
green beans, toasted walnuts
& ricotta salata (v)
£15.50

AGNELLO ARROSTO

Roast lamb rump,
Sicilian caponata
£21.95

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
£8.75/£14.25

WHOLE SEA BREAM

Salsa verde
£26.00

LEMON/DOVER SOLE

Caper butter, lemon, parsley
£28.95/£38.95

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Heddon March