

MENU 1

3 COURSE - £39.50

STARTERS

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta

CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

ARANCINI ALLA CARBONARA

Crispy risotto balls, mozzarella, pork cheek guanciale & pecorino cheese sauce

MAINS

CASARECCE CON POLLO

Short twisted pasta, grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts

BRANZINO

Whole boneless sea bass, garlic, flat leaf parsley, lemon & fries

RISOTTO CON ASPARAGI (V)

Creamy Arborio rice, asparagus, Prosecco, pea shoots, garlic & flat leaf parsley

SIRLOIN (275G) (£5 supplement)

Angus & Hereford beef, peppercorn sauce & fries

DESSERTS

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

TIRAMISÚ

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

GELATI MISTI (V)

Selection of ice creams, hazelnut biscotti

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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. Countries of origin are correct at the time of publication and subject to availability. All our fish is responsibly caught from sustainable sources, our crab meat is picked in-house. Traces of shell & bones may be present in some of our fish & shellfish dishes.

(V) Vegetarian (VG) Vegan

Allergens
& Calories



MENU 2

3 COURSE - £47.50

STARTERS

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

CARPACCIO DI MANZO

Seared sliced beef fillet, Venetian dressing & rocket salad

CAESAR

Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese

RAVIOLI DI GRANCHIO

Devonshire crab, chilli, lemon, basil & shellfish butter

MAINS

MERLUZZO

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

ANATRA ALL'ARANCIA

Crispy slow cooked duck, orange & Grand Marnier sauce, charred broccoli

RISOTTO AI GAMBERONI

Creamy Arborio rice, wild king prawn, lemon, sapphire & flat leaf parsley

SIRLOIN (275G)

Angus & Hereford beef, peppercorn sauce & fries

FILLET (225G) (£5 supplement)

Angus & Hereford beef, peppercorn sauce & fries

DESSERTS

PAVLOVA (V)

Baked meringue, fresh strawberries, Chantilly cream, vanilla ice cream, strawberry coulis

PANNA COTTA

Vanilla cream, summer berries, fresh mint & amaretti biscuit

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts

FORMAGGI (£2.50 supplement)

Gorgonzola, Asiago & Pecorino Romano, crostini, fig & orange chutney, pear

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Allergens
& Calories



VEGAN & VEGETARIAN

3 COURSE - £32.50

STARTERS

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta

TRICOLORE (V)

Buffalo mozzarella, heritage tomatoes, avocado & fresh basil

ASPARAGI (V)

Asparagus, basil butter, poached egg & matured Italian cheese

MAINS

RAVIOLI CON FUNGHI E TARTUFO (V)

Porcini mushroom & truffle filled pasta, white wine butter sauce, flat leaf parsley

PACCHERI CONTADINA (VG)

Large pasta tubes, mushroom & vegetable ragu, tomato & flat leaf parsley

RISOTTO CON ASPARAGI (V)

Creamy Arborio rice, asparagus, Prosecco, pea shoots, garlic & flat leaf parsley

PIZZA CALABRESE (VG)

Roasted red pepper pesto, Calabrian chilli Ve-Du-Ya, vegan mozzarella cheese, red onion & fresh basil

DESSERTS

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

PAVLOVA (V)

Baked meringue, fresh strawberries, Chantilly cream, vanilla ice cream, strawberry coulis

GELATI MISTI (V)

Selection of ice creams, hazelnut biscotti (vegan flavours available on request)

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Allergens
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