

Sharing

	NON MEMBER	CLUB MEMBER		NON MEMBER	CLUB MEMBER
OLIVE PICCANTI (VG)	5.50	2.75	SCARPETTA CON POMODORO (VG)	9.75	4.87
Giant pitted olives, marinated with peperoncini			Sweet tomato & garlic sauce made using the finest tomatoes, served with freshly baked bread for the art of 'scarpetta'		
PANE FINO ALL'AGLIO			PANE DELLA CASA (V)	5.75	2.87
Hand-stretched garlic bread			Sundried tomato & black olive focaccia, walnut sourdough, Sardinian flatbread, cheese grissini		
Focaccia-style with rosemary (VG)	6.25	3.12			
San Marzano tomato & basil (VG)	7.25	3.62			
Mozzarella & smoked provola cheese (V)	8.50	4.25			

Antipasti

	NON MEMBER	CLUB MEMBER		NON MEMBER	CLUB MEMBER
PASTA FAGIOLI (V)	6.50	3.25	ARANCINI (V)	9.50	4.75
Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini			Crispy fried truffle risotto, smoked provola & truffle cheese sauce		
BRUSCHETTA GAMBERONI	10.25	5.12	FRITTATINA NAPOLETANA	9.00	4.50
Pan-fried king prawns, chilli mayonnaise, on toasted ciabatta			Deep fried Neapolitan mac & cheese, smoked provola, Pecorino, black pepper		
BRUSCHETTA POMODORO (VG)	7.75	3.87	BURRATA PUGLIESE	13.50	6.75
Vine ripened plum tomatoes, garlic, oregano & fresh basil, on toasted ciabatta			Fresh Puglian Burrata, speck ham, walnut pesto & toasted focaccia		
CALAMARI	9.50	4.75			
Courgette, red pepper & garlic mayonnaise					

Pasta

	NON MEMBER	CLUB MEMBER		NON MEMBER	CLUB MEMBER
CASARECCE CON POLLO	16.00	8.00	FETTUCCINE BOLOGNESE	15.25	7.62
Short twisted pasta, chicken breast, Pecorino cream & seasonal vegetables			Slow cooked beef ragù, matured Italian cheese & flat leaf parsley		
GNOCCHI CON SALSICCIA	15.25	7.62	RAVIOLI CAPRESE (V)	16.25	8.12
Potato gnocchi, Neapolitan sausage ragu, tomato & fresh basil			Mozzarella & ricotta filled pasta, tomato & fresh basil sauce		
PENNE ARRABBIATA (VG)	13.50	6.75	CASARECCE CON VERDURE (V)	14.50	7.25
Tomato, garlic & chilli sauce, flat leaf parsley			Short twisted pasta, seasonal vegetables, cream, matured Italian cheese & pine nuts		
SPAGHETTI CARBONARA	15.25	7.62	LASAGNE	15.25	7.62
Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley			Slow cooked beef ragù, tomato & matured Italian cheese		
LINGUINE GAMBERONI	17.75	8.87			
King prawns, courgette, chilli & flat leaf parsley, topped with a wild red king prawn					

(V) Vegetarian (VG) Vegan

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. Traces of shell & bones may be present in some of our fish & shellfish dishes.

Allergens & Calories
Scan this code



Mains & Grill

	NON MEMBER	CLUB MEMBER		NON MEMBER	CLUB MEMBER
BRANZINO Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes	23.00	11.50			
MERLUZZO Wild Atlantic cod fillet, spicy sausage & tenderstem broccoli	23.50	11.75			
POLLO ALLA GRIGLIA Boneless half chicken marinated & grilled, peperonata, basil pesto & roast potatoes	22.75	11.37			
POLLO TARTUFO Roast chicken breast, truffle gnocchi, mushroom & truffle cream	23.00	11.50			
INSALATA CAESAR Chargrilled chicken, gem lettuce, pancetta, croutons, Italian cheese & Caesar dressing	15.75	7.87			
INSALATA TRICOLORE (V) Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil	14.75	7.37			
ANATRA Slow roast crispy duck, orange & Grand Marnier sauce, charred broccoli	20.50	10.25			
			POLPETTE PICCANTI Beef & pork meatballs, tomato, chilli & basil sauce, with toasted sourdough	16.00	8.00
			STUFATO DI MANZO Braised ox cheek in red wine, pancetta & creamy mash	23.50	11.75
			HAMBURGER ALL'ITALIANA Angus & Hereford beef, provolone cheese, balsamic onions, spicy mayonnaise & fries	16.00	8.00

Steaks

Angus & Hereford breeds from selected farms across the British Isles and Argentina.

All served with fries & peppercorn sauce.

225G RIBEYE	25.00	12.50
275G SIRLOIN STEAK	27.00	13.50
225G FILLET STEAK	35.00	17.50

Pizza

	NON MEMBER	CLUB MEMBER		NON MEMBER	CLUB MEMBER
CAPRICCIOSA San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	13.50	6.75			
MARGHERITA (V) San Marzano tomato, mozzarella, tomato & fresh basil	12.00	6.00			
CALZONE Folded pizza stuffed with San Marzano tomato, mozzarella, peppered ricotta & salami Napoli	13.50	6.75			
LARDIATA San Marzano tomato, peppered ricotta, guanciale, mozzarella & fresh basil	13.50	6.75			
			DIAVOLA San Marzano tomato, spianata Calabrese spicy salami, 'nduja, mozzarella, pickled hot peppers, fresh chillies & flat leaf parsley	14.75	7.37
			FIorentina (V) San Marzano tomato, garlic spinach, free range egg, mozzarella & matured Italian cheese	13.50	6.75
			ORTOLANA (VG) White base, basil soy cream, vine ripened tomatoes, spicy ve-duja, vegan mozzarella-style cheese, & fresh basil	13.50	6.75

Sides

FRIES (V) Add truffle & Pecorino	4.50	2.25	MASHED POTATOES (V)	4.50	2.25	MIXED SALAD (VG)	4.50	2.25
ROASTED POTATOES (V)	4.50	2.25	TENDERSTEM BROCCOLI (VG) Chilli & garlic	4.50	2.25	ROCKET & PECORINO SALAD	4.50	2.25
						BABY SPINACH (VG)	4.50	2.25

Desserts

	NON MEMBER	MEMBER		NON MEMBER	MEMBER
PANNA COTTA Amalfi lemon cream, berry compote & amaretti biscuits	7.50	3.75	BUDINO DI PANETTONE (V)	7.50	3.75
			Italian-style bread & butter pudding, poached apricots, vanilla custard		
TORTINO AL CIOCCOLATO (V)	7.50	3.75	TORTA ALLA NUTELLA (V)	7.50	3.75
Warm chocolate fondant, chocolate sauce & vanilla ice cream			Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts		
TIRAMISÙ	7.50	3.75	CIOCCOLATINI (V)	5.75	2.87
Coffee, amaretto soaked sponge, mascarpone & cocoa powder			Six handmade chocolate truffles flavoured with Frangelico		
COPPA SPAGNOLA	7.50	3.75	AFFOGATO (V)	6.25	3.12
Vanilla ice cream & Amarena cherry sundae			Amaretti, espresso & vanilla ice cream		

Ice Cream & Sorbet

YOUR CHOICE OF 3 SCOOPS Served with a mini almond wafer cone: Non Member 6.25 **MEMBER** 3.12

VANILLA
MINT CHOC CHIP

NUTELLA
CHOCOLATE

HONEYCOMB
AMALFI LEMON SORBET

Digestif

All drinks are listed at full price only. See separate drinks menu & wine list for full selection.

COCKTAILS

HAZELNUT ESPRESSO MARTINI	9.75	OLD FASHIONED	13.50
Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso		Woodford Reserve Bourbon, Angostura bitters, sugar, orange zest	

DESSERT WINE

PASSITO TERRE SICILIANE CANTINE VINCI 100% Zibibbo	100ml 5.00	500ml 18.50
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AMARI

FERNET BRANCA	5.75	AMARO AVERNA	5.75
AMARO MONTENEGRO	6.25	BRANCA MENTA	6.75
CYNAR	5.25	AMARO DEL CAPO	6.25

Hot Drinks

ESPRESSO	3.25 / 3.75	CAFFÈ LATTE	4.00
MACCHIATO	3.50 / 4.00	CAFFÈ MOCHA	4.25
AMERICANO	3.50	HOT CHOCOLATE	4.00
CAPPUCCINO	4.00	SELECTION OF TEAS	3.25
FLAT WHITE	4.00		

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