

<div><h2>Small plates</h2><div><div><b>NOCELLARA OLIVES</b> (ve) £00.00</div><div><b>GARLIC PIZZA BREAD</b> (v) £00.00 Add tomato / mozzarella / or both</div><div><b>HUMMUS</b> (ve) £00.00 Homemade bread sticks and toasted seeds</div><div><b>EDAMAME BEANS</b> (ve) £00.00 Sea salt / Soy &amp; sweet chilli</div><div><b>MEAT ANTIPASTI</b> £00.00 Parma ham, soppressata, Milano salami, Scamorza, olives, Parmesan chunks, bread sticks, Balsamic vinegar and olive oil</div><div><b>VEGETARIAN ANTIPASTI</b> (v) £00.00 Pesto hummus, edamame beans, olives, parmesan chunks, scamorza, bread sticks, Balsamic vinegar and olive oil</div></div></div>		<div><h2>Mains</h2><div><div><b>PAN ROASTED SEABASS</b> £00.00 Roast garlic and rosemary potatoes, sautéed greens Blushed tomato, olive and shallot butter</div><div><b>SICILIAN LEMON BAKED SALMON FILLET</b> £00.00 Caponata and dressed rocket</div><div><b>GRILLED HALLOUMI AND VEGETABLE SKEWERS</b>(v) £00.00 Smashed avocado, rocket and red onion salad Pomegranate vinaigrette (v)</div><div><b>STEAK FRITES</b> £00.00 Flattened 5oz Rump steak, fries, garlic butter, dressed rocket salad</div><div><b>FIRE ROASTED ROSEMARY DRY RUBBED HALF CHICKEN</b> £00.00 Salsa verde, fries</div><div><b>8OZ 28 DAY AGED HEREFORD FILLET STEAK</b> £00.00 Fries or Rosemary roast potatoes, dressed Rocket salad</div><div><b>8OZ RIBEYE STEAK</b> £00.00 Fries or Rosemary roast potatoes, dressed Rocket salad <b>Sauces:</b> Peppercorn, Bernaise, Salsa Verde, Truffle oil Butter.</div><div><b>6OZ GRILLED ABERDEEN ANGUS BEEF BURGER</b> £00.00 Aged Cheddar, Gem Lettuce Sliced Tomato, Homemade relish, seeded Brioche bun, Fries</div><div><b>BBQ JACK FRUIT BURGER</b> (ve) £00.00 Pulled Barbequed Jack Fruit, Raw Slaw, shredded Baby Gem, crispy shallots, Vegan toasted bun, fries</div></div><div><h2>Superfood Salads</h2><div><div><b>AVOCADO, EDAMAME, SPINACH, CHERRY TOMATO, TENDER-STEM BROCCOLI, ROASTED WALNUTS, CITRUS AND OREGANO VINAIGRETTE</b> (vg) £00.00</div><div><b>QUINOA, POMEGRANATE, ROASTED PEPPERS, RED ONION, GREEN BEANS, CUCUMBER, CARROTS, CHILLI &amp; GARLIC VINAIGRETTE</b> (vg) £00.00</div><div><b>Add your protein:</b> Roast Chicken, Flame grilled Prawns, Roast Salmon, Grilled Halloumi.</div></div></div></div>		<div><h2>Pasta</h2><div><div><i>Our pasta dishes are inspired by the regions of Italy. The region of Gragnano with its unique characteristics, climate conditions and production methods are the only area of Italy to be awarded the P.G.I certification recognised by the European Commission to protect its quality and heritage.</i></div><div><b>WILD BOAR PAPPERDELLE</b> £00.00 Classical rich Tuscan dish, thick ribbons of pappardelle, red wine, porcini mushrooms and a hint of truffle oil.</div><div><b>KING PRAWN SCIALATELLI</b> £00.00 This pasta comes from the Amalfi coast region of Italy, an area synonymous with amazing seafood dishes. King prawns, green beans, sun dried tomatoes, pesto, parmesan.</div><div><b>PACCHERI ARRABIATA.</b> (v) £00.00 Paccheri pasta a typical pasta from the Campania region of Italy, roasted cherry tomatoes, garlic &amp; chilli</div><div><i>(pasta's can be substituted for a gluten free Penne if desired, please ask your server.)</i></div></div></div>	
<div><h2>Starters</h2><div><div><b>SOUP OF THE DAY</b> (v) £00.00 Warm bread</div><div><b>TRUFFLE AND ROSEMARY INFUSED BAKED CAMEMBERT</b> (v) £00.00 Caramelised red onion, Salt baked beets, Sourdough croute</div><div><b>CRISPY COATED CALAMARI</b> £00.00 Garlic and turmeric aioli</div><div><b>BUTTERMILK CHICKEN LOLLYPOPS</b> £00.00 Sriracha mayo</div><div><b>FLAME GRILLED PRAWN SKEWERS</b> £00.00 Chilli, garlic and herb butter, warm bread</div><div><b>GRILLED AVOCADO</b> (ve) £00.00 Rocket leaves, topped with a tomato, lemon and chilli oil</div><div><b>HALLOUMI FRIES</b> (v) £00.00 Harissa Yoghurt</div></div></div>		<div><h2>Pizza</h2><div><div><b>DIAVOLA</b> £00.00 Tomato, mozzarella, hot Soppressata, Nduja sausage, chilli.</div><div><b>POLLO ITALIA</b> £00.00 Tomato, mozzarella, grilled chicken, cherry tomatoes, shaved parmesan, fresh basil</div><div><b>SORRENTO</b> £00.00 Tomato, mozzarella, Italian ham, mushrooms, oregano</div><div><b>GAMBERONI</b> £00.00 Tomato, mozzarella, King prawns, red peppers, chilli, garlic, basil oil</div><div><b>FUNGHI</b> (v) £00.00 Mozzarella, Scamorza, mushrooms, caramelized onions, truffle oil, thyme (no tomato)</div><div><b>FORMAGGIO DI CAPRA</b> (v) £00.00 Tomato, mozzarella, Goats cheese, red onion, roasted red peppers, balsamic</div><div><b>MARGHERITA</b> (v) £00.00 Tomato, mozzarella, fresh basil</div></div></div>			
<div><h2>Sides</h2><div><div><b>SKINNY FRIES</b> £00.00</div><div><b>PARMESAN AND TRUFFLE FRIES</b> £00.00</div><div><b>ROAST ROSEMARY AND GARLIC NEW POTATOES</b> £00.00</div></div></div>		<div><div><div><b>TENDER-STEM BROCCOLI AND GREEN BEANS IN A TOASTED PINE NUT BUTTER</b> £00.00</div><div><b>ROCKET AND PARMESAN SALAD</b> £00.00</div><div><b>HOUSE MIXED SALAD</b> £00.00</div></div><div><h2>Desserts</h2><div><div><b>AFFOGATO</b> £00.00 Amaretto, espresso, ball of vanilla ice cream</div><div><b>TRIPLE CHOCOLATE GANACHE TART</b> £00.00 Chantilly cream</div><div><b>STICKY TOFFEE PUDDING</b> £00.00 Butterscotch sauce, vanilla ice cream</div></div><div><div><b>STICKY TOFFEE PUDDING</b> £00.00 Butterscotch sauce, vanilla ice cream</div><div><b>BAKED NEW YORK CHEESECAKE</b> £00.00 Compote</div><div><b>ICE CREAM SELECTION</b> £00.00 Ask for todays flavours (Nutella and Banana Calzone Ice cream)</div></div></div></div>			