STARTERS

ZUPPA DI CARCIOFI (V)

Jerusalem artichoke soup with seeded roll and sea salt crystal whipped butter

RAVIOLI DI RABIOLA E SCORZA DI LIMONE (V)

Ravioli of robiola & lemon zest with wilted zucchini, crispy capers and cold pressed extra virgin olive oil

TERRINA DI POLLO

Seared chicken and chicken liver terrine with toasted all butter brioche and greengage & damson chutney

SGOMBRO ALLA GRIGLIA

Grilled line caught mackerel with Inka roasted plum tomatoes and fresh oregano served with toasted focaccia

INSALATA DI PERE E GORGONZOLA (V)

New season pear and Gorgonzola salad, pickled walnuts, toasted croutons and baby spinach

MAINS

MAIN COURSES ARE SERVED WITH HERB ROASTED POTATOES AND MARKET FRESH VEGETABLES

ARROSTO DI MANZO

Slow roasted sirloin of beef, Yorkshire pudding, horseradish and stout gravy

POLLO ARROSTO

Roasted half chicken, lemon, thyme and roasted garlic gravy

AGNELLO ARROSTO

Roasted leg of lamb, Yorkshire pudding, house mint sauce and lamb gravy

MERLUZZO AL FORNO CON CARACIOFI E FUNGHI

Roast cod with Jerusalem artichoke and wild mushrooms

ORTAGGI ARROSTO

Flat herb dressed roasted pepper, aubergine rice, beetroot purée & feta

SPAGHETTI CACIO E PEPE (V)

Handmade spaghetti chitarra with black pepper and pecorino sauce

DESSERT

BUDINO AL RISO

Raspberry & white chocolate rice pudding pots

(V) - DENOTES DISHES SUITABLE FOR VEGETARIANS. SOME OF OUR DISHES MAY CONTAIN NUTS.
FISH MAY CONTAIN SMALL BONES. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS.
*ALL PRICES ARE INCLUSIVE OF VAT. A 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS.
PAYMENT BY CHEQUE IS NOT ACCEPTED. **MINIMUM OF 2 PEOPLE PER OFFER. A SELECTED BOTTLE OF WINE APPLIES, PLEASE ASK YOUR SERVER FOR DETAILS. THE WINE OFFER OF £9.95 CAN BE EXTENDED THROUGHOUT THE DURATION OF YOUR MEAL WHILST SEATED AT YOUR TABLE.