



Two courses for £30

Reservation times available between 12 - 6pm.

STARTERS

RISOTTO CON RADICCHIO E VINO ROSSO © | VS Available on request

Risotto of Treviso radicchio and Sangiovese red wine, topped with a taleggio cream.

TARTINA CON BARBABIETOLA E ACETO BALSAMICO ©

Tarte fine of seasonal beetroot, aged balsamic vinegar and rocket.

INSALATA DI CALAMARI

Blackened squid salad of fresh tomatoes, chickpeas, white onion & oregand with sourdough croutons finished with a chilli dressing.

SALMONE STAGIONATO, CON ARANCIA ROSSA E FINOCCHI

Slices of cured salmon with blood orange and fennel, tempura monk's beard.

FRITTATA CON PATATE NOVELLE E PECORINO ©

Rare breed hen egg frittata with new potatoes topped with finely grated Pecorino Romano, served with a mint, broad bean & chilli pesto.

MAINS

ARROSTO DI MANZO

Roast sirloin of beef, Yorkshire pudding, smoked onion & horseradish gravy

ORECCHIETTE ALLE CIME DI RAPA 50

Orecchiette with cime di rapa, red chilli and smoked garlic.

PAILLARD DI RANA PESCATRICE

Monkfish escalopes, pan fried and finished with capers, green olives & lemon in a brown butter sauce.

SCAMONE D'AGNELLO ARROSTO

Roast rump of lamb marinated in oregano, lemon and chilli, served with Yorkshire pudding and lamb jus.

PIZZA ROSSA CON GAMBERI

Hand stretched sourdough pizza, topped with tomato & basil sauce, garlic butter king prawns, cherry tomatoes, finished with rocket and burned lemon dressing.

SUPREMA DI POLLO

Pan roasted chicken supreme, with potato gnocchi in a sauce of cavolo nero, topped with Pecorino shavings.

(v) Denotes dishes suitable for vegetarians (vo) Denotes dishes suitable for vegans.

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 discretionary 12.5% service charge will be added to all bills. Payment by cheque is not accepted.

