

While you wait

Antipasti Sharing Board (gfo) £12

Italian bakery bread, whipped sea salt butter, marinated olives, Italian cured meats, marinated anchovies.

Marinated Olives (ve) £5

Mixed with sweet pepper drops, artichokes & sun-blushed tomatoes.

Small plates / Starters

3 plates £18, 5 plates £28

Bruschetta (ve) £8

Fresh tomatoes, shallots, garlic & basil, toasted focaccia, balsamic.

Pan fried King Prawns (gf) £8

Chorizo, garlic, fresh red chillies.

Breaded Chicken Breast Strips £8

Truffled garlic & chive mayo, parmesan, crispy prosciutto.

Bocconcini Mozzarella (v/gfo) £8

Green pesto, toasted pine nuts, rocket, sourdough.

Salt and Pepper Squid £8

Fresh red chillies, rocket, saffron emulsion.

Wild Mushroom & Smoked Mozzarella Arancini (v/gf) £8

Garlic mayo, pickled shimeji mushrooms.

Pork Belly Bites £8

English mustard mayo, pickled carrots, puffed crackling.

Chargrilled Beetroot (v/gf) £8

Pumpkin seed & oat crumble, Rosary goats cheese, hot honey.

Mains

Seabass (gf) £20

Roasted fillet, classic Sicilian aubergine caponata, kalette, lemon & herb cous cous.

Pork Belly (gf) £20

Slow cooked, wrapped in Parma ham, grilled truffled polenta, kalette, port jus, fennel seed crackling.

Tuscan Chicken (gf) £20

Pan roasted chicken supreme, creamy sun-blushed tomato & spinach sauce, fontina & parmesan potato gratin, tender stem broccoli.

Steak Frites (gf) £20

6oz English sirloin, crispy fries, golden fried shallots, baby watercress. chimichurri or creamy peppercorn sauce.

Upgrade to parmesan truffle fries £1.50 / Upgrade to fontina & parmesan potato gratin £2.50

Pizza Italian bakery sourdough

Margherita (v/vgo/gfo) £13.50

Mozzarella, tomato sauce, basil.

Genovese (v/vgo/gfo) £15

Green pesto base, mozzarella, cherry tomatoes, roasted peppers, parmesan, rocket.

Caprino (v/gfo) £16.50

Tomato base, goats cheese, mozzarella, butternut squash, sweet pepper drops, sun-blushed tomatoes, caramelised onion, balsamic.

Prosciutto e Funghi (gfo) £16.50

Tomato base, mozzarella, prosciutto, pancetta, wild mushrooms, rocket.

Diavola (gfo) £17

Tomato base, mozzarella, spicy nduja, picante salami, fresh red chillies, black olives, hot honey.

King Prawn (gfo) £17.50

Tomato base, mozzarella, garlic marinated king prawns, cherry tomatoes, sweet pepper drops, chilli flakes.

Pepperoni (gfo) £16

Mozzarella, tomato, pepperoni.

Carne Calzone (gfo) £18

Mozzarella, tomato sauce, Chorizo, chicken, pepperoni, picante salami, roasted peppers.

Pasta

Chargrilled Chicken & Chorizo Rigatoni (gfo) £19.50

Wild mushrooms, crispy Parma ham, rich cream sauce.

Traditional Spaghetti Bolognese (gfo) £16.50

Slow cooked beef & pork ragu.

Lasagne al Forno £18

Dressed house salad.

King Prawn Linguine £21

Spicy nduja, sun-blushed tomatoes, spinach, crab bisque sauce.

Wild Mushroom Linguine (ve/gfo) £17

Add Chargrilled Chicken Breast £4

Wilted spinach, tender stem broccoli, tomato and cashew cream sauce.

Spaghetti Caponata (ve/gfo) £17

Add Chargrilled Chicken Breast £4

Tomato, garlic, aubergine, peppers, celery, olives & capers.

Creamy Pesto Gnocchi (v/gfo) £17

Add Chargrilled Chicken Breast £4

Sun-blushed tomatoes, green olives, roasted peppers.

Sides

Fries (ve) £4

Parmesan Truffle Fries (v) £5.50

Fontina & Parmesan Potato Gratin (v) £6.50

Dressed House Salad (ve) £4

Tenderstem Broccoli, Truffle Oil, Toasted Almonds(ve) £5.50

Kalette & Wilted Spinach (v/vgo) £5

Garlic Bread (ve) £ 5.50

Caramelised Onion & Mozzarella Garlic Bread (v/vgo) £7

(v) vegetarian (ve) vegan (vgo) vegan option available (gf) gluten free (gfo) gluten free option available

Before ordering food please tell your server of any allergies or intolerances

We can modify certain dishes to vegan, vegetarian or gluten free please ask your server for details