

Menu for collections ONLY!

6.30pm-9pm

Starters

Carasau Bread, Parma Ham (24mths), grilled pecorino cheese	12.80
Fried Aubergine Parmigiana. Baked with garlic and basil. Layered with parmesan cheese. Pastry disc (V)	9.20
Pastry disc, mixed vegetables, scamorza cheese (V)	8.00
Burrata cheese, sweet potatoes, raisins, toasted pumpkin seeds (V)	9.10
Polenta, sauteed mushrooms, 24mths aged grana padano (V)	8.50

Pasta (Main)

Potato gnocchi. Puréed pumpkin with thyme, roasted almonds (VG)	12.20
Samphire pappardelle with prawns, queen scallops and 'nduja	16.80
Handmade tagliatelle with English beef ragù	11.80
Spinach and ricotta ravioli, butter and sage (V)	11.80
Spaghetti alla Bottarga (Sardinian caviar)	19.50

Main Courses

Scottish sirloin steak. Red cabbage, potatoes, samphire	24.50
Monkfish, spicy guazzetto, crushed potatoes	22.90
Sea bass fillet, pan fried. Prawns, celeriac	18.90
Corn-fed chicken supreme, herbs sauce. Peas, squash	17.20
Grilled liver, spinach, creamed leeks, sweet and sour onions	19.50
Chickpea 'faine'. Jerusalem artichoke. Cheese (V) Also available with vegan cheese (VG)	16.50

Side dishes 4.00

Crushed potatoes, hand cut chips, mixed salad, rocket and Parmesan salad, peas, green beans, spinach

Cheeseboard : selection of three cheeses 8.50

Desserts 6.50

Lemon Tart
Wheat free chocolate cake
Pear Frangipane
Apple Tarte Tatin

Three Scoops of ice cream/sorbet 7.50

ICE CREAMS (V)

Vanilla
Chocolate
White chocolate
Chilli
Coffee
Rhubarb
Myrtle berry and pear
Banana, cardamom and ginger
Saffron
Garlic
Onion
Pumpkin and Amaretto
Aubergine

SORBETS (VG)

Apple and black pepper
Pineapple and mint
Strawberry
Melon and Malibu
Melon and cinnamon
Pear and Pernod
Beetroot
Orange
Lemon
Basil
Rose petals
Wild fennel seeds

Please note that all ice creams are made fresh in the premises, so there may be occasions when one or more are unavailable. Our ice creams contain milk and cream, and some contain eggs and nuts.

* V: vegetarian. VG: vegan