

## Cicchetti

Herb marinated olives (pitted & unpitted)	3.5
Wood fired garlic bread	5.5
Avocado, grilled halloumi & truffle oil bruschetta	6
Padron peppers, smoked paprika salt	5
Buffalo mozzarella & mortadella crostino	5
Sautéed chorizo, fennel seeds, lemon	5.5
Saffron & mozzarella arancini	4
Parma ham croquettes, salsa verde	5

## Starters

Minestrone soup	6
Warm goat's cheese tart, sun-dried tomato & walnut, honey & balsamic reduction	7.5
Quinoa, grilled asparagus, poached quail eggs, black olives & sunflower seeds	8
Grilled octopus, heritage tomato, castelfranco radicchio & octopus croquettes	9.5
Avocado & crayfish salad, lime confit, sesame grissini	8.5
Seared beef carpaccio, capers & Capezzana olive oil	9.5
Burrata di Puglia, San Daniele, bruschetta	8.5
Charcuterie: Ardennes ham, mortodella, capocollo, chorizo magno, guindillas & quince	10
Vegetable antipasti: Grilled aubergine, courgette, stuffed pepper, portobello mushroom, bruschetta	9.5

## Sides

Crushed new potatoes & parsley	5.5
Heritage tomato, basil & balsamic salad	4.5
Wild rocket & parmesan salad	4
Kale, almonds & raisins	4.5

## Desserts

Chocolate brownie, crème fraîche	5.5
Hazelnut-base cheesecake, rhubarb compote	5.5
Panna cotta, strawberry coulis	5.5
Classic Tiramisu	5.5
Ice creams & sorbets	4.5
Chocolate salami	3.5

## Mains

Seafood risotto	14
Wild mushroom & buffalo mozzarella ravioli, truffle butter	12.5
Tagliatelle, wild garlic, San Marzano tomatoes, artichoke & Pecorino Sardo	12.5
Veal ragu pappardelle & parmesan	15
Seared tuna, pistachio crust, watercress, mango & papaya salsa	18.5
Roast cod, tenderstem broccoli & Capezzana olive oil	17
Pan-fried chicken breast, pak choi, sweet potatoes, mushroom & pancetta	15
Beef tagliata, grilled courgette, wild rocket, parmesan & lemon	21

*All our pasta is freshly made in-house*

## Pizza

Margherita: tomato, mozzarella, fresh basil	9.5
Piccante: sun-dried tomato sauce, spicy N'duja sausage, grilled yellow pepper, burrata	13.5
Basilico: tomato, fresh buffalo mozzarella, cherry tomatoes & fresh basil	14.5
Diavola: tomato, mozzarella, spiced Venticina salami, fresh chilli	13.5
Zucchini: tomato, mozzarella, grilled courgette, salted ricotta, wild rocket & truffle oil	14
Contadina: tomato, mozzarella, goat's cheese, wild rocket, porcini mushrooms, caramelised onion & truffle oil	13
Stagioni: tomato, mozzarella, roast ham, black olives, mushrooms, artichoke	14
Prosciutto: tomato, mozzarella, wild rocket, parma ham, & parmesan	14.5
Toscana: tomato, fresh buffalo mozzarella, stracchino cheese, Tuscan sausage & rocket pesto	14

## La Fromagerie

<b>Picos de Europa</b>	7.5
Deliciously tangy, Spain's answer to Roquefort. Cow & goat's milk	
<b>Napoleon</b>	7.5
France, Full-bodied, smooth & nutty with butterscotch notes. Ewe's milk	
<b>Balanchares</b>	7.5
Spain, Tender goat's milk cheese with a pleasantly bitter bite	
<b>Selection of all three</b>	11

***If you have a food allergy or dietary requirement please inform our staff & ask to see our detailed allergens menu***

*An optional 12.5% service will be added to your bill*