

Cicchetti

Herb marinated olives	3.5
Wood fired garlic bread	5.5
Tomato, basil & Capezaana olive oil, bruschetta	5
Padron peppers, smoked paprika salt	5
Black olive tapenade crostino	5.5
Sautéed chorizo, fennel seeds, lemon	5.5
Saffron & mozzarella arancini	4
Parma ham croquettes, salsa verde	5

Starters

Roasted celeriac soup, truffle oil & parmesan crisp	6
Goat's cheese, red beetroot, mâche lettuce & walnut, honey & balsamic reduction	7
Quinoa, feta, red chard, fennel & orange salad	8
Fritto misto: king prawns, squid & courgette	12.5
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, double cream	5.5
Hazelnut-base cheesecake, berry compote	5.5
Carrot cake, caramelised orange	5.5
Tiramisu	5.5
Ice creams & sorbets	4.5

Mains

Red wine & pancetta risotto, shaved parmesan	13
Home-made wild mushroom & buffalo mozzarella ravioli, truffle butter	12.5
Wild boar ragu, pappardelle & parmesan	15
Seared tuna, green beans, sun dried tomatoes, Moscatel & shallot vinaigrette	18.5
Roast cod, tenderstem broccoli & Capezzana olive oil	17
Pan-fried chicken breast, cotechino sausage, pearl barley, puy lentil & mixed pepper salad	16.5
Beef tagliata, grilled courgette, wild rocket, parmesan & lemon	21

Pizza

Margherita: tomato, mozzarella, fresh basil	9.5
Scamorza: tomato, mozzarella, smoked scarmoza, hand-made chorizo paste, Tuscan sausage	13.5
Basilico: tomato, fresh buffalo mozzarella, cherry tomatoes & fresh basil	14.5
Diavola: tomato, mozzarella, spiced Ventricina 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
Funghi: tomato, mozzarella, porcini & portobello mushrooms, gorgonzola, pancetta & oregano	13

La Fromagerie

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