

Cicchetti

Herb marinated olives (pitted & unpitted)	3.5
Wood fired garlic bread	5.5
Mushroom & smoked scarmoza bruschetta	5.5
Padron peppers, smoked paprika salt	5
Cotechino & lentil crostino	5
Sautéed chorizo, fennel seeds, lemon	5.5
Saffron & mozzarella arancini	4
Parma ham croquettes, salsa verde	5

Starters

Borlotti bean & butternut squash soup, cavolo nero & herb crouton	5.5
Roast cauliflower, oyster mushroom & garden leaf salad, chorizo magno	8
Fresh fig & goat's cheese salad, pumpkin, pomegranate & quinoa	8.5
Zucchini, pepper & pea stuffed squid, crispy polenta, tomato passata	9
Avocado & crayfish salad, lime confit, sesame grissini	8.5
Seared beef carpaccio, king oyster mushrooms & truffle oil	9.5
Burrata di Puglia, San Daniele, bruschetta	8.5
Charcuterie: Ardennes ham, mortodella, capocollo,	10
Vegetable antipasti: Grilled aubergine, courgette, stuffed pepper, portobello mushroom, bruschetta	9.5

Sides

Charlotte potatoes, mint	5.0
Heritage tomato, basil & balsamic salad	4.5
Wild rocket & parmesan salad	4
Patatas bravas	5.5
Mangetout, red chilli & garlic	5.0

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

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

Mains

Seafood risotto	14
Spinach, roast carrot & buffalo mozzarella ravioli, fresh tomato sauce	12.5
Tagliatelle, chestnut mushrooms, artichoke, & Pecorino Sardo	13
Veal ragu pappardelle & parmesan	15
Seared tuna, pistachio crust, watercress, mango & papaya salsa	18.5
Herb-crusted roast haddock, spiced red wine sauce, potatoes & leeks	16
Wild mushroom stuffed chicken breast, roasted potatoes, tenderstem broccoli & thyme jus	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
Salsiccia: tomato, mozzarella, Tuscan sausage, fontina, King oyster mushroom carpaccio & truffle paste	14.0
Calabria: tomato sauce, spicy N'duja sausage, pancetta & fresh burrata	13.5
Basilico: tomato, fresh buffalo mozzarella, cherry tomatoes & fresh basil	14.5
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
Diavola: tomato, mozzarella, spiced Ventricina salami, fresh chilli	14

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