

£27 for two courses / £33 for three courses

Aperitivo Bellini - Peach purée, Peach liqueur and Prosecco £12.50

Antipasti

Insalata mista - mixed winter leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco

Finocchiona salami - fennel salami with shaved fennel, rocket and parmigiano reggiano

Anguilla affumicata - smoked eel with red and golden beetroots, rocket and fresh horseradish

Bruschetta di granchio - fresh Devon crab with aioli, pagnotta bruschetta and mixed leaves (£3 supplement)

Primi

Ravioli di zucca - ravioli of roasted delicata squash, ricotta, marjoram, butter and sage

Tagliatelle con ragù di manzo - fresh pasta with slow cooked beef fillet in Chianti and San Marzano tomatoes

Risotto di mare - risotto with sea bass, vongole, salmon, prawns, squid, tomato and parsley

Secondi

Frittata - organic eggs with zucchini, ricotta, marjoram, parmigiano reggiano and Italian leaves

Salmone arrosto - roasted organic salmon fillet with slow cooked fennel, datterini tomatoes, Italian spinach, capers and Taggiasche olives

Arrosto di Faraona - wood roasted guinea fowl stuffed with prosciutto di Parma, Mascarpone, thyme, swiss chard, Porcini and Portobello mushrooms

Bistecca di agnello - Chargrilled marinated rump of lamb with Inzimino-chickpeas, swiss chard, tomatoes, red and yellow peppers, fresh chilli and parsley

Contorni

Zucchini fritti

Italian spinach

Mashed Roseval potato with olive oil

Rocket salad with datterini tomatoes and ricotta salata

£5 each

Dolci

Amalfi lemon tart

Soft chocolate cake with crema di mascarpone

Warm orange and honey cakes with baked pears and crème fraîche

Vanilla ice cream with chilled espresso