

Opening Hours

Restaurant

Tuesday to Friday Lunch 12 – 3pm
Tuesday to Saturday Dinner 6 – 10.30pm
Saturday & Sunday Brunch 11 – 3pm

Downstairs Bar

Tuesday & Wednesday 5 - 11pm
Thursday 5 - 12am
Friday & Saturday 5 - 1.30am

Wines by the glass

Bubbles

Prosecco DOC - *Terra Serena* £6
Prosecco di Valdobriade DOCG - *Zucchetto* £8
Spumante Rose - *Terra Serena* £5

Whites

Inzolia IGT - *Terra Firma* £4
Falerio DOC - *Saladini Pilastris* £5
Pinot Grigio IGT - *La Casada* £5
Trebiano d'Abruzzo DOC - *Terrana* £6
Soave Classico DOC - *Inama* £7
Fiano d'Avellino DOCG - *Terredora* £8

Rose

Costa della Sesia "Majoli" DOC - *Sella* £7 / £30

Reds

Nero d'Avola IGT Sicilia - *Terra Firma* £4
Rosso Piceno DOC - *Saladini Pilastris* £5
Montepulciano d'Abruzzo DOC - *Terrana* £6
Chianti Riserva DOCG "Fortebraccio" - *La Pieve* £7
Primitivo di Manduria DOC - *Stella Morella* £8
Morellino di Scansano DOCG - *Terre di Talamo* £9

Brunch & Sunday Roasts

We're now serving brunch on Saturday & Sunday.
Please ask your server or at reception for menus.

Antico

Restaurant & Bar

Nocerella Olives & Freshly Baked Focaccia £4

To Start

Fennel, Orange, Rocket, Olive & Almond Salad £5
Devon Crab, Radish, Shallots & Rocket £8
Antipasti Board - Selection of Cold Cuts, Olives & Focaccia £7
Beetroot, Gorgonzola, Walnut & Rocket Salad £5
Burrata, Black Figs & Prosciutto di Parma £9
Halibut Fritti, Fresh Chilli & Caper Aioli £6
Mozzarella, Artichoke, Tomato & Basil £6

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Freshly Made Pasta & Risotto

(Please note our non-fish pastas & risottos contain parmesan)

Venison & Pancetta Ragù Fazzoletti £15
Slow-Roasted Pork Shoulder Tortelloni, Sage Butter £13
Fresh Baby Tomato, Black Olive, Chilli & Basil Fettuccine £11
Monkfish, Tomato, Chilli & Garlic Risotto £14

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Oven & Grill

Pan Roasted Wild Sea Bream, Tomatoes, Capers, Olives & Spinach £15
"Bolton Abbey" Roasted Lamb Rump, Caponata, Mint Oil £18
Calves Liver, Prosciutto, Sage, Spinach & Salsify £17
Ribeye Steak (35 day aged), Marinated Grilled Zucchini & Peperonata £20
Roasted Salmon, Capers, Sauteed Summer Vegetables & Balsamic £15
Frittata (See blackboard or ask your server) £12
"Bolton Abbey" Bone-In Rib Steak 1kg (35 day aged), Rocket & Parmesan £50

Sides: Roasted Potatoes, Spinach, Leaf Salad All £3

For Daily Specials

(See blackboard or ask your server)

Aperitivo Cocktails

Aperol Spritz - Prosecco, Aperol, Soda £7
Jubilee Fizz - Prosecco, Elderflower Liqueur, Lemon £8
Passion Fruit Bellini - Prosecco, Passion Fruit £7
Negroni - Gin, Campari, Sweet Vermouth £7
Bellini - Prosecco, Peaches £7
Negroni Sbagliato - Campari, Sweet Vermouth, Prosecco £7
Aperol Sour - Aperol, Gin, Lemon £7
Campari & Pink Grapefruit £5

Desserts

Tiramisu £5
Chocolate, Almond & Hazelnut Cake £5
Crema di Mascarpone, Summer Berries & Croccante £5
Regional Cheeses £8

Homemade Gelato & Sorbetto

Caramel Gelato £5
Lemon Gelato £5
Sorbetto (See blackboard or ask your server)

Downstairs Bar

Acoustic Nights

*Live music every Wednesday
(Check website or Facebook for listings)*

*Aperitivo Hour 5 - 7pm
2 for 1 on Cocktails,
House Spirits, Wines & Beers.*

*The bar is now open until
1.30am Friday & Saturday*

*The downstairs Bar may be privately hired for up to
70 guests. Please ask at reception for availability.*