



DINNER

Served from 6pm Wednesday – Saturday

Some of our dishes come in small or large sizes. A small size would make an appropriate starter or light bite, but if you're spoilt for choice you can choose few & nibble till your heart's content.

Antipasti Selections

All served with bread & olives

	SML (X2)	LRG (X4)
Vegetarian Board – Char-grilled vegetables, pickled mushrooms & cheese (v)	8.50	12.95
Meat Board - Selection of traditional cured meats with balsamic onions (n)	10.95	14.95
Fish Board - Including crayfish tails, anchovies, smoked salmon & crevettes	10.95	14.95
Mixed Board - All the best bits together, including meat, fish, veg & cheese (n)	12.50	18.95

Dishes

	SML	LRG
Bruschetta con pomodoro e mozzarella bufala – Roast cherry vine tomato, buffalo mozzarella marinated with marjoram & balsamic reduction bruschetta (v)	7.25	
Gnocchi fatti in casa con spinaci e taleggio - Home-made spinach gnocchi with melted taleggio & brown sage butter sauce (v)	7.25	11.25
Risotto d'orzo con funghi e porri – Pearl barley risotto with chestnut mushroom, leek, garlic & tarragon (v)	7.25	11.25
Crespelle al gorgonzola e radicchio – Baked savoury pancakes filled with gorgonzola & radicchio served with mixed leaves (v)	7.25	11.25
Frittura di cefalo – Lightly battered grey mullet goujons, red pepper & courgette served with 3 mayonnaise's (<i>lemon, tartare, aioli</i>)		11.95
Braciola di maiale ai ferri con polenta – Pan roasted 8oz pork t-bone with sage infused polenta & pepperonata		14.50
Branzino in padella – Pan roasted wild sea bass fillet, saffron butterbeans, samphire & fasolaro clams		16.25
Brasato di cinghiale – Overnight braised haunch of wild boar with carrot puree & roast parsnips		16.75

Sides

Olives 2.75/ Focaccia 3.00/ Garlic butter greens 3.00/ Rocket & parmesan salad 3.50
Tomato, red onion & basil salad 3.50/ Rosemary al forno potatoes 3.25

Dolci

Tiramisu ' - The classic 'pick me up'		5.25
Semifreddo al mora – Blackberry semifreddo with sugared hazelnuts & oats		5.00
Panna cotta al cioccolato – Chocolate & Kahlua panna cotta with strawberry compote & cantucci (n)		5.00
Coppa gelato - Ice creams & sorbets (<i>please ask for flavours</i>)		3.50
Affogato - Shot of espresso with vanilla ice cream		3.50
Piatto dell' amicizia – Sharing plate, all the best bits together plus sorbet & ice cream (n)		12.95
Formaggi - Selection of artisan cheeses served with home-made chutney & oatcakes	SML 6.50	LRG 10.00