



SET MENU

Select one starter, one main dish and a dessert
£19.95 per person

STARTER

Cannellini bean soup with sautéed wild mushrooms, fresh Grana Padano and truffle oil (v)

Chicken liver pâté with red onion chutney, rocket and charred ciabatta

MAIN COURSE

Grilled fillet of sea bass with sun dried tomato risotto

Pork cutlet saltimbocca with Tuscan ham and sage served with rosemary potatoes

Tagliatelle with tomato and mascarpone sauce with rocket and air dried tomatoes (v)

All served with fine green beans and shallots

DESSERT

Classic tiramisu

Orange sorbet

FOR YOUR INFORMATION

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cheese may not be made with vegetable rennet.*

The products on this menu may contain traces of seeds & nuts.

Discretionary 10% service charge will be added to your bill for parties of 6 or more.

CHAMPAGNE AND PROSECCO

	125ml glass	750ml bottle
Conti Neri Bis Bis Frizzante Rosato, ITALY	5.00	22.50
Bel Star Prosecco Valdobbiadene, ITALY	5.50	24.50
Bisol Prosecco Crede Valdobbiadene, ITALY		33.50
Mumm Brut NV	9.50	49.50
De Castellane NV Rosé		52.50
Veuve Clicquot Yellow Label NV		65.00
Perrier-Jouet Blason Rosé NV		80.00
Bollinger Special Cuvée NV		80.00
Laurent-Perrier NV Rosé		90.00
Perrier-Jouet Belle Epoque 2004 Vintage		150.00
Dom Perignon 2003 Vintage		165.00
Krug Grand Cuvée NV		175.00
Perrier-Jouet Belle Epoque Rosé 2004 Vintage		185.00

Our wines are listed by wine style and body (so lighter, more delicate wines are shown first)

WHITE WINE

LIGHT AND CRISP...

	175ml glass	250ml glass	750ml bottle
Ponte Emiliano Trebbiano/Chardonnay, Emilia-Romagna, ITALY <i>A crisp, aromatic white that's wonderfully easy-drinking.</i>	3.60	5.00	15.00
Old Press Chardonnay, AUSTRALIA <i>Bursting with tropical fruit, for those who like something juicy.</i>	4.00	5.40	15.95
Orvieto Classico Tomaiolo, Toscana, ITALY <i>A bright, dry and gentle white with floral delicacy and soft fruitiness.</i>			18.95
Operetto Garganega/Pinot Grigio, Veneto, ITALY <i>Light and wonderfully refreshing with zesty fruitiness.</i>	4.90	6.80	19.95

PURE REGIONAL ITALIAN FLAVOURS...

Legato Inzolia, Sicily, ITALY <i>A really light and fresh style of wine, aromas of white fruits and white flowers.</i>			18.00
Verdicchio Dei Castelli Di Jesi Classico Castellani, La Marche, ITALY <i>Fans of Chardonnay will love this elegant Italian classic and its pear and almond aromas.</i>			21.50
Riff Pinot Grigio, Alto Adige, ITALY <i>A wine with fresh with aromatic apple and peach aromas and a dry, easy-drinking palate</i>			23.00
Le Coste Trebbiano, Emilia-Romagna, ITALY <i>Refreshing and light-bodied with citrus flavours and delicate aromas.</i>			24.00

ZESTY SAUVIGNON BLANCS...

Poeta Sauvignon Blanc, Veneto, ITALY <i>A wine full of light, elegant citrus flavours, perfect with fish and light salads.</i>	4.90	6.80	19.95
Clifford's Hill Sauvignon Blanc, Stellenbosch, SOUTH AFRICA <i>A great example of South African Sauvignon. Style is a halfway house between NZ Marlborough opulence and French elegance.</i>	6.50	8.50	28.00
Bastianich Vigne Orso Sauvignon, Colli Orientali del Friuli, ITALY <i>Very expressive. Italian elegance and style on the palate. One to accompany more delicate dishes.</i>			34.95

CLASSIC ELEGANCE...

Stellenrust Chenin Blanc, Stellenbosch, SOUTH AFRICA <i>Tropical and generous, this wine's melon and grapefruit aromas will get your mouth watering.</i>			22.00
Picpoul De Pinet La Cote Flamenc, Languedoc-Roussillon, FRANCE <i>A vibrant, lively white - crisp and refreshing, wonderful style - crying out for seafood.</i>			23.00
Chablis Bouchard Aine and Fils, Burgundy, FRANCE <i>Clean, crisp and beautifully dry. A classic wine with focused, refined lemony fruit.</i>			33.00

All wines by the glass are available in 125ml measures.

RED WINE

JUICY AND RIPE...

	175ml glass	250ml glass	750ml bottle
Il Banchetto Rosso, Emilia-Romagna, ITALY <i>A lush, easy-drinking red brimming with forest fruit flavours.</i>	3.60	5.00	14.95
Alto Bajo Cabernet Sauvignon, Central Valley, CHILE <i>A lush and curranty Cabernet from Chile. Easy drinking.</i>	4.00	5.40	15.95
Villa Dei Fiori Montepulciano, Abruzzo, ITALY <i>Ripe, rounded and rustic Italian red combining spicy black olives with morello cherry notes.</i>	4.70	6.60	18.95
Valdivieso Merlot, Lontue, CHILE <i>Incredibly juicy Merlot packed with plum flavours that are great with light meat dishes.</i>	5.00	6.60	19.95

MEDIUM-BODIED AND ROUNDED...

Riva Leone Barbera, Piemonte, ITALY <i>Dark berry fruit and freshness makes this wine so food friendly. You can't go wrong with this one.</i>	5.30	7.25	21.50
Banfi Sangiovese/Cabernet Col Di Sasso, Toscana, ITALY <i>Bright and fruity with a supple, ripe structure and refreshing finish.</i>			24.50
Hesaurum Corvina/Cabernet, Veneto, ITALY <i>A vibrant, juicy, mid-weight red, sublime with tomato-based dishes or grilled meats.</i>			24.95
Lamberti Valpolicella I Fiori, Veneto, ITALY <i>Perfect with lighter pasta and risotto dishes, this is a delicious red with a bright, crisp red berry fruit.</i>			25.95
Rioja Reserva Castillo Clavijo, Rioja, SPAIN <i>Refined, smooth and complex with lots of developed red fruit and toasty aromas.</i>			26.95

MORE COMPLEX AND FULL-FLAVOURED...

Terre Di Giumara, Sicilia, ITALY <i>A wonderful Sicilian discovery, blending sweet fruit aromas with a savoury, food-loving palate</i>			25.00
Ceppaiano Alle Viole 'Baby Tuscan', Toscana ITALY <i>If you like Chianti you'll love this modern interpretation with its aromas of balsamic, mint and herbs.</i>			29.25
Jubilum Pinot Nero/Syrah, Sicilia, ITALY <i>This complex and smooth red has subtle cinnamon and cherry notes and is perfect with pizza.</i>			29.95
Madfish Grandstand Pinot Noir, WA, AUSTRALIA <i>A stunning wine, silky smooth and wonderfully balanced, with ripe cherry fruit and spice.</i>			30.00
Villa Belvedere Ripasso, Veneto ITALY <i>A delicious, juicy, 'baby Amarone' suited to meatier pasta dishes.</i>			33.00
Amarone Classico Nicolis, Veneto, ITALY <i>A wine of epic proportions. This is big, rich, deep and utterly amazing paired with the most substantial dishes.</i>			49.50

ROSÉ WINE

Lamberti Pinot Grigio Blush, Veneto, ITALY <i>Off-dry and refreshing with lots of summer fruitiness and aromas.</i>	4.85	6.90	19.95
Ceppaiano Rosato, Toscana, ITALY <i>Perfect with summer salads, deeper colour with a hint of creaminess and crisp finish.</i>	5.60	7.80	23.50
Domaine D'Astros Rosé, Provence, FRANCE <i>Lightly coloured with delicate but persistent flavours and structure. Delicious on its own or with food.</i>			28.00

DESSERT WINE

D'Arenberg 'The Stump Jump' Sticky Chardonnay, AUSTRALIA, 37.5cl <i>Yummy orange marmalade with intense, lush aromas that linger on the palate, forever.</i>			17.00
Muscat de Rivesaltes Jean Marc Lafage, FRANCE, 50cl <i>Lighter and refreshing. Fruity puddings shouldn't be allowed without a glass of this</i>			22.50



SET MENU

Select one starter, one main dish and a dessert
£24.50 per person

STARTER

Deep fried calamari

Cannellini bean soup with sautéed wild mushrooms, fresh Grana Padano and truffle oil (v)

Baked goat's cheese bruschetta with dried tomatoes,
red onion chutney and pesto dressing (v)

MAIN COURSE

Pan fried sea bream with a warm courgette and pine nut salad and a roasted
tomato dressing, served with rosemary roasted potatoes

Chicken breast stuffed with air dried tomatoes, basil and mozzarella
served with roasted sweet potatoes and fine green beans

Wild mushroom risotto served with fine green beans and shallots (v)

DESSERT

Mascarpone and vanilla cheesecake with raspberry compote

Sticky toffee pudding with vanilla ice cream

Orange sorbet

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Le Coste Trebbiano, Emilia-Romagna, ITALY <i>Refreshing and light-bodied with citrus flavours and delicate aromas.</i>			24.00

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CLASSIC ELEGANCE...

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Lamberti Valpolicella I Fiori, Veneto, ITALY <i>Perfect with lighter pasta and risotto dishes, this is a delicious red with a bright, crisp red berry fruit.</i>			25.95
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SET MENU

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STARTER

Baked goat's cheese bruschetta with dried tomatoes,
red onion chutney and pesto dressing (v)

Salad of home smoked duck with apple, walnuts and gorgonzola

Tiger prawns in a garlic and tomato cream sauce

MAIN COURSE

10oz Rib eye steak served with rosemary garlic potatoes

Grilled fillet of sea bass with sun dried tomato risotto,
served with fine beans and shallots

Tagliatelle with tomato and mascarpone sauce
with rocket and air dried tomatoes (v)

Duck breast with braised red cabbage, hazelnuts, spiced plum
and red wine sauce served with rosemary roasted potatoes

DESSERT

Classic Tiramisu

Mascarpone and vanilla cheesecake with raspberry compote

Sticky toffee pudding with vanilla ice cream

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