ANTIPASTI STARTERS

SOUP OF THE DAY (Served with homemade bread)	£10.00
CALAMARI Lightly buttered salt and pepper squid chunks served with homemade tartare sauce.	£13.00
BLACK ANGUS BEEF CARPACCIO Black Angus beef, wild rocket, pomegranate seeds, gherkins, carrots, truffle mayonnaise.	£17.50
TEMPURA PRAWN TACOS Guacamole, cherry tomatoes, pickled red onions, lime, avocado mayo, tempura prawn, Sriracha sauce.	£16.00
BAKED PRAWNS WITH TOMATO SAUCE King prawns, tomato sauce, garlic, fresh chili, parsley, olive oil, black pepper. Served with homemade bread.	£17.50
SEARED SCALLOPS WITH CELERIAC PURÉE Scallops, celeriac purée, Jerusalem artichoke chips, king oyster mushrooms, Lemongrass Sauce.	£20.00
BAKED CAMEMBERT Camembert cheese, walnut, honey, rosemary, truffle, served with homemade bread.	£15.00
TOMATO, BASIL & MOZZARELLA BRUSCHETTA Toasted bread topped with fresh tomatoes, mozzarella, and basil pesto, finished with olive oil.	£8.00
BONE MARROW Roasted bone marrow, caramelised onion jus and grilled focaccia.	£15.50
MIXED ITALIAN OLIVES GF Italian olives served with 24-month-aged Parmigiano.	£7.00
BRUSCHETTA WITH RAGÙ, BURRATA & WILD ROCKET Toasted bread topped with rich ragù, creamy burrata and wild rocket, finished with olive oil.	£9.50

PINSA

MUSHROOMS & TRUFFLE PINSA Mixed mushrooms, mozzarella, truffle oil, fresh herbs.	£15.50
PINSA WITH BURRATA Burrata, basil pesto, mozzarella, tomato sauce, prosciutto crudo.	£16.50

SALADS

CRISPY CHICKEN CAESAR SALAD Chicken breast, sweet corn, cherry tomatoes, organic Parmesan cheese, and romaine lettuce.	£15.50
AVOCADO SALAD WITH GRILLED PRAWNS & SMASHED FETA Mixed leaf salad, ripe avocado, grilled prawns, smashed feta cheese, cherry tomatoes, drizzled with extra virgin olive oil and a squeeze of lemon.	£17.00
BURRATA SALAD Creamy burrata over mixed leaves with a sun-dried tomato vinaigrette and diced garden relish.	£16.00

**A Discretionary Service Charge of 12.5% will be added to your bill.*

FOOD ALLERGIES AND INTOLERANCES

***Please speak to a member of staff about the ingredients in your meal when making your order.**

Vegan (VG) and gluten-free (GF) options available. Please ask our team about dietary adjustments.

PASTA & RISOTTO

CHICKEN RISOTTO Chicken, mixed vegetables, Parmesan cheese, drizzle of basil oil.	£19.00
WILD MUSHROOM RISOTTO Wild mushrooms, truffle oil, shaved Parmesan.	£19.00
TAGLIATELLE WITH WILD BOAR RAGU Fresh tagliatelle pasta served with a slow-cooked wild boar ragù, finished with Parmesan shavings.	£22.50
XL RAVIOLI WITH LOBSTER Cherry tomatoes, tiger prawns, white wine, parsley.	£26.00
TAGLIATELLE WITH SEAFOOD Tagliatelle, prawns, mussels, squid, fresh tomatoes, garlic, olive oil, basil.	£26.00
SPAGHETTI CARBONARA Guanciale (Italian cured pork), egg yolk, Pecorino cheese.	£19.00
TAGLIATELLE WITH RIBEYE Porcini mushrooms, beef broth, mascarpone, fresh chives, truffle paste.	£26.00
SPAGHETTI ALL'AMATRICIANA Guanciale, San Marzano tomatoes, Pecorino Romano, chilli.	£22.50
OSSOBUCO ALLA MILANESE Braised veal shank, saffron risotto, gremolata.	£28.00

MAINS

SALMON WITH MIXED VEGETABLES & CELERIAC PURÉE Pan-seared salmon fillet served with seasonal vegetables and celeriac purée.	£27.00
RIBEYE STEAK WITH VEGETABLES & PEPPERCORN SAUCE 250g ribeye steak, vegetables, peppercorn sauce.	£32.00
OCTOPUS WITH PEPPER SAUCE, BABY POTATOES & PRAWN BISQUE Octopus, baby potatoes, roasted red pepper sauce, prawn bisque.	£30.00
WILD BOAR SAUSAGES Creamy mashed potatoes, port sauce, curly kale.	£23.00
HOMEMADE MATE'S BURGER Fresh tomato, red onion, lettuce, and light house sauce on a whole wheat bun.	£16.00
PORK CHEEK 40-hour sous vide, creamy mashed potatoes , demi-glace, fresh chives.	£25.50
SLOW-COOKED SHOULDER OF LAMB 24-hour sous vide, truffle lamb jus, creamy mash, steamed broccoli.	£28.50

SIDES

HALLOUMI FRIES Crispy breadcrumb-coated halloumi fries.	£8.00
PADRON PEPPERS WITH SMASHED FETA Padrón peppers served with creamy smashed feta	£8.00
CORN RIBS Crispy sweetcorn tossed with Parmesan, chives, garlic and smoked paprika.	£8.00
STEAMED BROCCOLI Mirin and soya sauce, garlic and chilli flakes.	£8.00
HOMEMADE FOCACCIA BREAD With olives, cherry tomatoes and rosemary.	£8.00
PARMESAN AND TRUFFLE FRIES	£7.00
GRILLED ASPARAGUS	£10.00
TRUFFLE MASH	£9.00
CREAMY SPINACH	£8.00
FRENCH FRIES	£6.00

**A Discretionary Service Charge of 12.5% will be added to your bill.*

FOOD ALLERGIES AND INTOLERANCES

***Please speak to a member of staff about the ingredients in your meal when making your order.**

Vegan (VG) and gluten-free (GF) options available. Please ask our team about dietary adjustments.