

Buon Appetito!!



We pride ourselves in sourcing as much local produce as possible. Every dish is cooked to order and subject to availability. Some of our dishes may contain nuts, gluten and other allergens. Please advise of any ALLERGY when ordering as this can not be rectified later. All our dishes are freshly prepared and might require a waiting time.

(HC) healthy choice - (GF) Gluten free - (DF) dairy free - (V) Vegetarian

To nibble

Marinated olives £3.25 (DF) (GF) (V)

Artisan bread, olive tapenade, pesto, oil and balsamic, hummus £8.50 (V) (DF)

Garlic baguette £4.75, with cheese £5.75 (V)

Starters

Antipasto, selection of cured meats, pickled vegetables, olives and breads £9.5pp (minimum of two people)

Seared scallops, Chorizo, celeriac mash, cider reduction, basil oil £12 (GF)

Tomato and rosemary soup ciabatta bread £6 (V)

Duo of avocado mousse and smoked salmon roulade remoulade, tomato couli £9 (GF)

Chicken liver and Port parfait, apple and cranberry compote, orange reduction £8.5

Pressed leeks and sushi nori terrine, compressed watermelon, feta cheese truffle oil £8.5 (V) (GF)

Pasta starter/main

Panzerotti ai quattro formaggi thin pancakes filled with a selection of cheeses, oven baked with tomato sauce and cream £8.5/£14.5 (V)

Spaghetti carbonara guanciale, egg, Parmesan £7.5/£13.5

Penne puttanesca tomato, red onions, capers, chilli, garlic, red wine olives £7.5/£13.5

Cavatielli nduja e gamberetti Pumpkin gnocchi, nduja, tomato, prawns, garlic, spicy breadcrumbs £9/14.5 (DF)

Gluten free pasta also available – please ask

Mains

Fillet of black angus baby onions, triple cooked chips, port jus, £29 (GF)

Pot roasted breast of pheasant, poached pear, potato cake, red wine and quince reduction £17 (DF)

Noisette of lamb, topped with mint mousseline, faggot, dauphinoise, port and redcurrant sauce £23

Honey and cider braised pork belly, celeriac mash £19 (GF)

Roasted butternut squash Barley pearls, feta and cranberry filling £16.5 (V) (GF)

Panache of fish, Salmon, monk fish, red gurnard, sea bass and prawns, chick pea velouté, olive oil mash, samphire £26 (GF) (DF)

SUNDAY ROAST (roasted to order, please allow 35 mins)

Sunday Platter: Stuffed Chicken, mini joint of Loin of Pork & legs Lamb, roasted vegetables, Rosemary Potatoes, Yorkshire Pudding, red wine jus £14pp (minimum of 2 people)

Baby Joint of Beef, roasted vegetables, Rosemary Potatoes, Yorkshire Pudding red wine jus £16.5pp (minimum of 2 people)