



ANTIPASTI

KING PRAWNS

Chilli, garlic, lemon & butter sauce, artisan bread

TOMATO BRUSCHETTA VG

Heritage tomatoes, basil & garlic finished with extra virgin olive oil

WILD FOREST MUSHROOMS V

In a creamy truffle sauce, toasted artisan bread

CRISPY PORK BELLY

Creamy cannellini bean purée, smoked pancetta, tomato & Nduja sauce

SECONDI

BEEF FILLET MEDALLIONS

Matchstick potatoes, creamy mash, sautéed black kale, porcini mushroom sauce

Served medium rare or well done

AUBERGINE PARMESAN TORTELLINI VG

Rocket and cherry tomatoes in a chilli & butter sauce

FREE RANGE BRITISH CHICKEN BREAST

Charred sweet potato, croutons & grilled asparagus in a creamy parmesan sauce

PAN-FRIED SEA BASS FILLETS

Creamy leek sauce, grilled asparagus, pavé potato

DOLCE

WARM RICH CHOCOLATE BROWNIE

Served with cream or vanilla gelato

Gf brownie available

ITALIAN TIRAMISU

Classic tiramisu with layers of sponge cake, mascarpone cream, coffee & sweet marsala wine

Add gelato +2,5

GELATO

2 scoops of locally-made Italian gelato.

Available flavours:

Vanilla | Chocolate | Lemon sorbet VG | Peach sorbet VG

V SUITABLE FOR VEGETARIANS / VG SUITABLE FOR VEGANS

All prices include VAT at the current rate.

An optional 10% service charge will be added to your bill.

All gratuities go to the team.

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, including nuts and traces.

Some of our fish & meat products may contain bones

Detailed information on the legal allergens is available on request.

