



INSALATA

goat's cheese, mozzarella and heritage tomato salad.... olive oil, basil & sea salt (gf)

ZUPPA DI FUNGHI

mushroom & thyme soup (v/gf)

RACK OF RIBS

sweet & sour

PATE

chicken liver pate.... caramelised red onion chutney and toasted ciabatta

COCKTAIL di GAMBERETTI

classic prawn & salmon cocktail... baby gem lettuce and marie rose sauce

POLLO

roast supreme of chicken.... cream, smoked pancetta & tarragon sauce, roasted new potatoes and greens (gf)

RAVIOLI

hand made ravioli with a tomato & buffalo mozzarella filling... basil butter, roast vine tomatoes and rocket leaves(V)

ANATRA

roast duck leg.... plum sauce, mange tout and mash potato (gf)

MAIALE

roast pork loin stuffed with scamorza cheese..... red wine & sage sauce, tender stem broccoli and new potatoes

BRANZINO

fillet of sea bass baked with a parmesan crust... basil oil, and roast pepper reduction, potato cake and fine beans

PERA COTTA

poached pear... spiced white wine reduction & mascarpone (v/gf)

CANNOLO

Sicilian pastry filled with sweet ricotta and finished with chocolate and pistachio nuts (v)

WARMED CHOCOLATE SPONGE

orange zest & vanilla ice cream (v)

GELATO

duo of home made ice cream of the day ... cantuccini biscuit (v)

Starter & Main Course £21 / three Courses £26
children's menu also available

serving all day from 1pm