

I CLASSICI

— STARTERS —

Fresh homemade soup, ciabatta £6

Chicken livers, white wine, onions, cream £7

Shetland scallops on beluga lentils, pancetta, sun-blush tomato puree
£10

Antipasto for 2, mixed salumi, cheeses, preserves (also v) £13

Large Portobello mushroom(s) filled with ricotta, parmesan and chilli (v)
£7

— MAINS —

Pizza margherita buffalo mozzarella, 'Nduja and rocket £13

Two ragu (Lamb and Beef) Lasagne, bechamel £12

Spaghetti bolognese; lamb and pork ragu, red wine £12

Seafood risotto/pasta pappardelle, salmon, prawns, samphire £14

Spaghetti Carbonara; eggs, cheese, crispy pancetta £13

Belly of Pork with cardamon, star anise, mustard grains,
crackling, vegetables and mash £16

Organic free-range chicken in white wine, cream, mushrooms,
olives. New potatoes and vegetables £15

SEPTEMBER / OCTOBER

— STARTERS —

Beet cured fennel on celeriac 'spaghetti' slaw, vegetarian
blue cheese, honeyed walnuts (v) £6.50

Calabrian buffalo mozzarella, grilled 'Nduja, salted anchovies,
cherry toms, rocket £7

Flaked salt-cod folded into a San Marzano tomato salsa
with samphire, crusty bread £8

Bresaola rolls filled with dressed wild rocket, topped with
a truffle creme fraiche £7

— MAINS —

Spaghetti with San Marzano tomato salsa, 'Nduja, capers and ricotta
£12

Rolled breast of lamb, herb mash, mint salsa verde,
garlic butter cavolo nero £16

Pan-fried Fillet of Hake, crab bisque on crushed
new pots with dill, vegetables £16

8oz fillet beef steak, green peppercorn and italian brandy jus,
rainbow chard, fries £25

If you have ANY food intolerances or allergies, please make these known
to the waiting staff when you order. As nuts are present in our kitchen,
traces of nuts may be found in all of our dishes.