

R I S T O R A N T E  P A P P A R D E L L E

ESTD 1988

**I CLASSICI**

— **STARTERS** —

Fresh homemade soup, ciabatta £6

Bagged mixed wild mushrooms steamed with gorgonzola,  
and white wine, garlic bread. £8

Chicken livers, white wine, onions, cream £7

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

## NOVEMBER / DECEMBER

### — STARTERS —

Grilled 'Nduja on potato omlette topped with lemon ricotta and rocket pesto £7

Roasted squash, heritage beetroots and tomato salad with vegetarian blue cheese and pickled walnuts (v) £7

Wild scallops on potato rosti with crab bisque and samphire £10

Roasted veal marrow 'boats' with thyme, beetroot relish garlic toasts £7

### — MAINS —

Pappardelle with wild mushrooms, white truffle oil, tardivo chickory (v)  
£13

Confit of Duck, smoked garlic mash, cavolo nero with sultanas, jerusalem artichoke puree. £16

Pan-fried Fillet of haddock on creamed leeks with pancetta, dauphinoise potatoes £17

8oz fillet beef steak, green peppercorn and italian brandy jus, rainbow chard, fries £27

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.