

## MENU FOR MARCH / APRIL

### — 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

Crostino with homemade anchovy butter topped with  
buffalo mozzarella, water cress and chilli oil £7

Grilled artichoke, fennel, figs, white beans and gorgonzola (v) £7

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

Pine-nut crusted soft-boiled egg on asparagus wrapped  
in prosciutto, balsamic onion £8

### — PASTA RISOTTO PIZZA —

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

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

Spaghetti Carbonara; eggs, cheese, crispy pancetta £13

Tricolore pizza with buffalo mozzarella, fresh basil,  
cherry tomatoes £13

Mafioso pizza, with salami, capers, olives and chillies £12

Pappardelle with creamed leeks, fennel seeds and lemon zest,  
finished with mint and oven roasted artichokes £13

Wild mushroom lasagne with baby leaf spinach,  
thyme and lemon bechamel (v) £13

### — MEAT FISH —

Fillets of Sea Bream in a creme fraiche, vanilla and  
white wine sauce, vegetables and new potatoes £16

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

Confit of Duck on beluga lentils, redcurrant and juniper jus,  
rainbow chard, golden beetroot, orange and chilli puree £16

Free-range corn fed chicken with marsala, porcini mushroom,  
and red chickory. New potatoes and vegetables. £15

8oz fillet steak, tarragon, sherry and cream jus,  
rainbow chard, dauphinoise potatoes £27