

MENU FOR JULY / AUGUST

— STARTERS —

Fresh homemade soup, ciabatta £6

Fresh buffalo mozzarella, organic cherry toms, pesto, basil. £7

Chicken livers, white wine, onions, cream £7.50

Sardinian cured pork, wild rocket,
rhubarb and orange chutney, toasted ciabatta £8

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

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

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

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

Orange and beet-cured salmon, liliput capers,
white beans, mint and cucumber dressing, ciabatta
£8

— PASTA RISOTTO PIZZA —

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

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

Spaghetti Carbonara; eggs, cheese, crispy pancetta £13

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

Scopello pizza, artichoke hearts, marinated anchovy olives £12

Pappardelle Lucia; organic red and yellow baby plum tomatoes,
basil, white wine £13

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

— MEAT FISH —

Pan-fried fillet of Cod on creamed leeks and pancetta,
served with new potatoes £16

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

Confit of Duck salad with fresh figs, pine nuts,
mixed leaves and organic cherry tomatoes. £14

Free-range corn fed chicken with thyme, artichoke, pesto
and creme fraiche. New pots and vegetables. £15

8oz fillet steak, tarragon, sherry and cream jus,
rainbow chard, dauphinoise potatoes £27 (10oz rump £18)