

**MENU FOR NOVEMBER / DECEMBER**

**— STARTERS —**

Fresh homemade soup, ciabatta £5.95

Fresh buffalo mozzarella, organic cherry toms, pesto, basil. (v) £6.95

Chicken livers, white wine, onions, cream £7.50

Pumpkin, leek and parmesan balls on rocket with  
a sage and honey vinaigrette (v) £6.95

Antipasto for 2, mixed salumi, cheeses, preserves (also v) £12.95

Large Portobello mushroom(s) filled with ricotta,  
parmesan and chilli (v) £6.95

Wild scallops on potato rosti with crab bisque  
and samphire £10.95

Grilled artichoke, fennel, figs, white beans and gorgonzola (v) £6.95

Mixed fresh wild mushrooms steamed with garlic, white wine and a  
little blue cheese in a bag for you to open at the table.

£7.95

**— PASTA RISOTTO PIZZA —**

Pappardelle bolognese; lamb and pork ragu, white wine £11.95

Two ragu (Lamb and Beef) Lasagne, bechamel £12.95

Spaghetti Carbonara; eggs, cheese, crispy pancetta £12.95

4 cheeses pizza with mozzarella, gorgonzola,  
fontal and taleggio £12.95

Ravioli filled with pumpkin and sage in a white  
sauce made from artichokes, onion and white wine £13.95

Pappardelle Boscaiola; mixed wild mushrooms cooked gently  
in white wine and cream £12.95

Seafood risotto/pasta pappardelle, salmon,  
prawns, samphire £13.95

**— MEAT FISH —**

Pan-fried fillet of Cod on creamed leeks and pancetta,  
served with new potatoes £15.95

Belly of Pork with cardamon, star anise, mustard grains,  
crackling, vegetables and mash £15.95

Confit of Duck salad with fresh figs, pine nuts,  
mixed leaves and organic cherry tomatoes. £13.95

Free-range corn fed chicken cooked in marsala and cream with  
porcini mushrooms. New pots and vegetables. £14.95

8oz fillet steak, red wine and peppercorn sauce,  
vegetables and fries £26.95 (10oz rump £17.95)