

## snacks

house bread and olives	6.95
bruschetta romana	6.95
deep fried calamari	6.95

## pizza

<b>margarita</b>	11.95
<i>san marzano tomato, fior di latte and oregano.</i>	
<b>pepperoni</b>	13.95
<i>san marzano tomato, fior di latte and salami.</i>	
<b>oyster mushroom and garlic pizza</b>	13.95
<i>san marzano tomato, fior di latte and oyster mushrooms cooked in garlic.</i>	
<b>neapolitan</b>	14.95
<i>fior di latte, san marzano tomato, anchovies and black olives.</i>	
<b>goats cheese pizza</b>	16.95
<i>fior di latte, san marzano tomato, black olives, goats cheese and rocket.</i>	
<b>nduja spicy pizza</b>	14.95
<i>san marzano tomato, fior di latte, calabrian nduja sausage and red onion.</i>	
<b>hot honey pizza</b>	15.95
<i>fior di latte, calabrian nduja and chilli infused honey.</i>	

## sides

fries	4.30
roast potatoes	4.30
<i>coated in garlic butter.</i>	
tenderstem broccoli	4.30
<i>drizzled with garlic and chilli dressing.</i>	
garlic bread	5.95
garlic bread with cheese	6.95
mixed leaf salad	4.30
sautéed spinach	4.30
mixed vegetables	4.30

## sauces

wild mushrooms	3.95
peppercorn	3.95
béarnaise	3.95
red wine jus	5.45

## starters

<b>monk fish cheeks</b>	11.95
<i>sriracha emulsion, fried onions and coriander.</i>	
<b>confit duck leg</b>	11.95
<i>oyster mushroom, caramelised onion and blueberry sauce.</i>	
<b>fresh mussels in creamy white wine sauce</b>	10.95
<i>served with altamura bread.</i>	
<b>blue cheese tart</b>	8.95
<i>pearl las, pickled walnut and diced apple.</i>	

## mains

<b>fillet of stone bass</b>	24.95
<i>ratatouille, hispi cabbage and mussels.</i>	
<b>berkshire pork</b>	22.95
<i>salsify beignet, jerusalem artichoke and apricot.</i>	
<b>pollo milanese</b>	18.95
<i>fried chicken breast with a panko and herb crumb, served with fries and leaf salad.</i>	
<b>wild venison</b>	32.95
<i>Pale ale, hen of the woods and shallot.</i>	
<b>rib eye steak 100z (32 day dry aged)</b>	32.95
<i>Small holding grass feed native breed, served with fries and mixed vegetables.</i>	

## pasta

*all our pasta is freshly made in-house*

<b>seafood linguine</b>	23.95
<i>mixed seafood cooked in a rich lobster bisque and san marzano tomatoes.</i>	
<b>lasagne emiliana</b>	17.95
<b>rabbit ravioli</b>	18.95
<i>rich rabbit ragu, sage, butter and cured egg.</i>	
<b>aglio e olio e gamberoni</b>	18.95
<i>giant prawn cooked in chilli &amp; garlic served with spaghetti.</i>	
<b>mushroom risotto (GF)</b>	19.95
<i>porcini mushroom, mushroom puree and parmesan.</i>	

## desserts

<b>milk flan (GF)</b>	6.95
<i>almond crumble and caramel sauce.</i>	
<b>apple and berry crumble</b>	6.95
<i>Vanilla custard and vanilla gelato.</i>	
<b>sticky toffee pudding</b>	6.95
<i>butterscotch sauce and clotted cream.</i>	

please ask our friendly front of house about our daily specials



Please let us know about any allergies or dietary needs before ordering. We do our best to cater to all requirements, but as our kitchen handles various ingredients, we can't guarantee dishes are completely allergen-free.

