

## snacks

house bread and olives	6.95
bruschetta romana	6.95
deep fried calamari	6.95
onion fritters <i>served with a tamarind sauce.</i>	6.95

## starters

tandoori fish cheeks <i>tikka curry sauce, fried onions and coriander.</i>	11.95
arancini <i>nduja and fior di latte.</i>	8.95
fresh mussels in creamy white wine sauce <i>served with alta mura bread.</i>	10.95
bao bun <i>fried chicken, kimchi, pickled onions and sriracha mayo.</i>	9.95
goan style prawns <i>chilli and curry leaf marinated prawns.</i>	12.95
chicken wings - starter/1kg <ul style="list-style-type: none"><li>• buffalo with blue cheese</li><li>• sichuan pepper and honey</li><li>• sweet mustard glaze</li><li>• scotch bonnet and watermelon</li><li>• ranch (1.00 surcharge)</li></ul>	8.50/19.00
tempura oyster mushrooms <i>served with a juniper mayonnaise</i>	8.95

## mains

fillet of stone bass <i>fregola pasta, hispi cabbage and mussels.</i>	24.95
pollo milanese <i>fried chicken breast with a panko and herb crumb, served with fries and leaf salad.</i>	18.95
chicken cafreal <i>coriander, mint and fresh chilli coated chicken, served with a garlic brioche bun.</i>	19.95
32 day dry aged 100z rib eye steak <i>small holding grass feed native breed, served with fries and mixed vegetables.</i>	35.95

## desserts

house tiramisu <i>please note: contains marsala wine and amaretto.</i>	6.95
apple crumble <i>vanilla custard and vanilla gelato.</i>	6.95
sticky toffee pudding <i>butterscotch sauce and clotted cream.</i> <i>please note: contains Guinness.</i>	6.95
affogato <i>double espresso, gelato and almond crumb.</i> <i>add amaretto or baileys 3.50</i>	5.95

## pizza

margherita <i>san marzano tomato, fior di latte and oregano.</i>	14.95
pepperoni <i>san marzano tomato, fior di latte and salami.</i>	15.95
oyster mushroom and garlic <i>san marzano tomato, fior di latte and oyster mushrooms cooked in garlic.</i>	15.95
neapolitan <i>fior di latte, san marzano tomato, anchovies and black olives.</i>	15.95
goats cheese <i>fior di latte, san marzano tomato, black olives, goats cheese and rocket.</i>	17.95
nduja spicy <i>san marzano tomato, fior di latte, calabrian nduja sausage and red onion - add hot honey 2.00</i>	15.95
seafood <i>fior di latte, san marzano tomatoes, prawns, squid and mussels.</i>	19.95
diavola <i>fior di latte, san marzano tomatoes, salami, chorizo, chili crisp, and a hint of hot honey.</i>	19.95

## pasta

all our pasta is freshly made in-house

seafood linguine <i>mixed seafood cooked in a rich lobster bisque and san marzano tomatoes.</i>	23.95
lasagne emiliana	17.95
garganelli <i>fennel sausage and pecorino.</i>	21.95
bolognese with fettuccine <i>beef and pork ragu served with fresh fettuccine.</i>	14.95
aglio e olio e gamberoni <i>giant prawn cooked in chilli and garlic served with spaghetti.</i>	21.95
mushroom risotto (gf) <i>porcini mushroom, mushroom puree and parmesan.</i>	19.95

## sides

fries	4.30
truffle fries	5.95
roast potatoes in garlic butter	4.30
tenderstem broccoli <i>drizzled with garlic and chilli dressing.</i>	4.30
garlic bread	6.95
garlic bread with cheese	8.95

## sauces

wild mushrooms	3.95
peppercorn	3.95

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.