

SIDES

Olives - £3.95- v

Triple Cooked Chips - £5 - v, gfa

Truffle & Parmesan Triple Cooked Chips - £6 - gfa

Rosemary Roasted New Potatoes £4.50 - v, gf

Dauphinoise Potato - £4.50 - gf

Tender Stem Broccoli,
Chilli & Garlic Butter
£4.75 - v, gf

Fries - £4 - v, gfa

Stone Baked Flat Breads

Garlic & Rosemary - £5.75 - v

Garlic & Mozzarella - £6.95 - v

Garlic & Tomato- £6.50 - v

Sauces

Parmesan Cream Sauce - gf

Red Wine & Shallot Sauce - v, gf

Peppercorn Sauce
£3.50

Bread Board

Freshly baked bread with extra virgin olive oil, aged balsamic vinegar & Maldon salted butter
£6.50 - v

DIETARY REQUIREMENTS

Please make it clear to your server if you have any allergies or if you wish to order the **vegetarian** or **gluten free alternative**.

Our food is prepared in an environment where allergens are present, and whilst every care is taken, we cannot 100% guarantee their absence.

vg - vegetarian

gfa - gluten free alternative

Gluten free pasta substitute is penne

STARTERS

Tomato Bruschetta

Baby heirloom tomatoes, garlic, basil, shallots, buffalo mozzarella, balsamic reduction and olive oil on toasted ciabatta
£8.20 - v, gfa

Tuscan Chicken Liver Pate

Toasted ciabatta, balsamic onion chutney, pickled shallots, capers
£8.20 - gfa

Roasted Tomato & Red Pepper Soup

Garlic & rosemary croutons
£6.95 - v, gfa

Chilli Calamari

Chilli dusted tempura calamari, charred lemon, chilli aioli £8.50

Calabrian King Prawns

Nduja, Calabrian chilli, parsley, garlic, fresh chilli, served in a skillet with toasted ciabatta
£9 - gfa

Baked Brie & Pancetta

Toasted Pugliese bread, balsamic onion jam
£8.50 - gfa, va

Slow Roasted Chicken Wings

Chicken wings with rosemary infused honey, paprika & garlic
£8.50 - gf

Rosticiana Ribs

Slow braised, dry rub ribs with fennel, garlic & Amerena cherries £8.90 - gf

Baked Wild Mushrooms

Wild mushrooms, Fior di Latte, mozzarella, cream, garlic & parsley, toasted ciabatta
£8.20 - v, gfa

Goat's Cheese Crostini

Whipped goat's cheese, roasted balsamic baby heirloom tomatoes, pickled shallots, rocket, balsamic reduction
£8.20 - v, gfa

Tuscan Baked Meatballs

Slow cooked pork & beef meatballs with San Marzano tomatoes & herbs, Fior di Latte mozzarella & toasted ciabatta
£8.90

PIZZA

Neapolitan Pizza

Hand stretched, stone baked sourdough with Fior di Latte mozzarella & San Marzano tomato sauce with basil & garlic.

Margherita

Classic pizza with San Marzano tomato sauce, fresh basil, buffalo & Fior di Latte mozzarella
£12.90 - v

Pepperoni & Chilli

San Marzano tomato sauce, Fior di Latte, pepperoni & fresh chillies £13.90

Parma Ham, Pepperoni & Chorizo

Mozzarella, San Marzano sauce & lots of pepperoni, sliced chorizo & parma ham
£14.90

Chorizo & Pepper

Sliced chorizo, grilled peppers, Fior di Latte mozzarella
£14.20

Veggie Hot

Peppers, onions, mushrooms, olives cherry tomatoes & fresh chillies
£13.90 - v

Additional Toppings

Vegan Cheese - £2.00

Rocket, Chilli - £0.75

Olives, Peppers, Onions, Mushrooms, Cherry Tomatoes - £1.25 Chorizo, Pepperoni, Parma Ham, Anchovies, Pancetta - £1.75

MAIN COURSES & GRILL

King Prawn Linguine

Sautéed prawns, chilli, garlic, cherry & San Marzano tomatoes, white wine, olive oil
£17.90 - gfa

Salmon & Asparagus Linguine

Salmon, asparagus, cream, lemon zest
£17.50 - gfa

Penne Arrabbiata

San Marzano tomatoes, Calabrian chilli, vegetarian Parmesan £12.90 - v, gfa

Pea, Chilli & Mint Linguine

Chilli, mint, garlic & peas, lemon zest, vegetarian Parmesan £13.50 - v, gfa

Spaghetti Bolognese

Slow braised beef & tomato ragu, Parmesan £14.20 - gfa

Chicken & Chorizo Rigatoni

Chicken breast & chorizo, San Marzano tomatoes, fresh herbs, chilli £14.90 - gfa

Chicken & Wild Mushroom Alfredo

Penne pasta, chicken breast, wild mushrooms, black pepper, Parmesan, cream
£14.90 - gfa

Mushroom Alfredo £13.50 - v, gfa

Spaghetti Carbonara

Made the traditional way with cured pancetta, egg yolks, Parmesan & black pepper £13.90 - gfa

Penne with Chilli

Garlic, cherry tomato, white wine, extra virgin olive oil, vegetarian Parmesan
£12.90 - v, gfa

Chicken with White Wine & Mushrooms

Chicken breast cooked in a white wine, cream & mushroom sauce, sautéed potatoes, tender stem broccoli £18.50 - gf

Grilled Sea Bass Fillet

Mediterranean vegetable ragu, nduja fried potatoes, charred lemon
One fillet £16.50
Two fillets £19.50- gf

Grilled Garlic & Rosemary Lamb Rump

Dauphinoise potato, tomato mint and basil salad, fresh herb dressing £21.50 - gf

Baked Scottish Salmon

Pomme purée, grilled asparagus, pesto cream sauce £18.50 - gfa

Grilled Halloumi

Grilled halloumi & Mediterranean vegetables, lemon & oregano dressing, fries, aioli
£18.50 - gfa, v

Chicken Milanese

Brioche crumbed chicken breast, tomato & rocket salad, Parmesan, fries, Parmesan cream sauce £17.50

Wagyu Burger

Grilled 6oz prime wagyu burger, grilled pancetta, aged cheddar, shallot jam, aioli, rocket, fries £16 - gfa

Fritto Misto

Trio of haddock, sea bass & king prawns in beer batter with pea purée, fries, lemon caper aioli & charred lemon
£19.50

Chicken in Peppercorn Sauce

Chicken breast cooked in peppercorn sauce, triple cooked chips, tender stem broccoli
£18.50

Italian Steak Sandwich

Braised brisket with Italian herbs, onions, peppers & mushrooms on freshly baked ciabatta with, mozzarella & Parmesan, fries
£17.50 - gfa

Calabrian Chilli Chicken

Char grilled half chicken marinated with Calabrian chilli, honey, garlic, lemon & rosemary, roasted Mediterranean vegetable salad, chilli aioli, fries £19 - gfa

STEAKS

8oz Fillet Steak

28 Day aged fillet, triple cooked chips, garlic Portobello mushroom, rocket & tomato, garlic butter, crispy onion petals
£30 - gfa

10oz Ribeye Steak

28 Day aged ribeye, triple cooked chips, garlic Portobello mushroom, rocket & tomato, garlic butter, crispy onion petals
£28 - gfa

Fillet Steak Diane

Medallions of 28 day aged fillet steak cooked medium in Diane sauce with brandy, cream & mushrooms, tender stem broccoli, triple cooked chips
£26.50 - gfa

8oz Rump Steak

28 Day aged rump steak, fries, garlic & herb butter, rocket & tomato salad
£18.50 - gfa

Sauces

Parmesan Cream Sauce, Peppercorn Sauce, Red Wine & Shallot Sauce (vg)
£3.50

We offer the following steak cooking grades:

R: 50 °C MR: 57 °C M: 63 °C MW: 68 °C WD: 72 °C