

## APERITIF

Bombardino: Advocaat & brandy warmed & topped with whipped cream & cinnamon.....	7
Salted Caramel Espresso Martini: Salted caramel, espresso, kahlua & vodka .....	8
Winter Aperol Spritz: Prosecco, aperol, cranberry & soda .....	8
Winter Spiced Negroni: Home spiced gin, campari & Martini rosso .....	9

## ANTIPASTI

Marinated olives & focaccia bread topped with sea salt, olive oil & rosemary (VEGAN) .....	4	Antipasto sharing platter: Dry cured ham, mortadella, salami, parmesan, focaccia bread, olives & cherry tomatoes .....	15
Toasted ciabatta topped with garlic butter (V) .....	3	Bruschetta with tomatoes, onion, garlic basil & olive oil (V) .....	4

## STARTERS

Leek & potato soup with focaccia (VEGAN) .....	6	Calamari fritti, aioli, lemon .....	8
Garlic mushrooms on malted sourdough with a white bean and olive oil crush (VEGAN) .....	7	Smoked salmon served with chive cream cheese, brown bread & butter .....	8
Farmhouse pâté, Cumberland sauce, toasted brioche .....	8	Prawn cocktail, Marie Rose sauce, lettuce, paprika, lemon, brown bread and butter .....	7
Cannelloni di crespelle gastronomici: meet filled cannelloni topped with bechamel, tomato & parmesan cheese .....	8/14	Sicilian caponata: Aubergine, pine nuts, onions, celery, capers & green olives with focaccia (VEGAN) .....	7/12

## MAINS

Traditional Roast Norfolk turkey, chipolata, parsnip cream, pan gravy & stuffing .....	16
Fillet of salmon, cooked in butter and lemon juice and topped with sautéed leeks with a choice of side (GF) .....	18
Roasted British lamb shank, chef's seasoning, slow cooked and served with red wine reduction with a choice of side (GF) .....	17
Mushroom & chestnut pithivier with vine cherry tomatoes & asparagus with a choice of side (VEGAN) .....	14
Chicken breast with a peas, pancetta, white wine & cream sauce with a choice of side (GF) .....	16
Classic steak Diane: 8oz flattened Sirloin with a brandy, mustard, onion & mushroom sauce with a choice of side .....	21
Tournedo Rossini, 8oz fillet steak, croûton base, topped with pâté & Madeira wine sauce with a choice of side.....	30

## PASTA

Tagliatelle al ragù: Tagliatelle with a homemade ragu .....	15
Farfalle con salmone: Farfalle with fresh salmon, cream, white wine & dill .....	14
Penne alla Norma: Penne with aubergines, tomatoes & basil (VEGAN) .....	13
Linguine dello chef Morese: Linguine with prawns, green beans, potato, basil pesto and a touch of chilli .....	15
Ravioli al tartufo: Meat filled ravioli with a butter, cream and truffle sauce .....	16
Penne con salsiccia: Penne with Italian sausage, chilli, white wine and tomato sauce .....	15

## FROM THE GRILL

Grilled escalope of British veal with a choice of sauce & side .....	16	Grilled fillet of sea bass with a choice of sauce & side (GF) .....	18
8oz British sirloin, grilled tomato, mushrooms, choice of sauce & side (GF) .....	21	8oz British fillet, grilled tomato, mushrooms, choice of sauce & side (GF) .....	26
Half grilled lobster with garlic & parsley butter sauce served over linguine in a lobster bisque & choice of side .....	25	18oz Chateaubriand: Fillet steak with bearnaise sauce, tomato, mushrooms, spinach, asparagus & choice of side (GF) ...	60 for two

## SAUCES

BÉARNAISE (GF), GREEN PEPPERCORN, TOMATO RELISH (GF), CHIMICHURRI (GF), GARLIC & PARSLEY BUTTER (GF)

## SIDES (ADDITIONAL PORTIONS £3.5 EACH)

LYONNAISE POTATOES | SEASONAL VEGETABLES WITH NEW POTATOES & SPRING ONIONS | CHIPS

If you have any queries regarding food allergens please ask a member of our team. (GF = Gluten Free) | (V = Vegetarian)