

## APERITIF

Hugo Spritz: Gin, Prosecco & Elderflower Cordial .....	8
Limoncello Spritz: Limoncello, Prosecco & Soda .....	8
Aperol Spritz: Aperol, Prosecco & Soda .....	8
Americano: Campari & Martini Rosso topped with Soda .....	8

## ANTIPASTI

Marinated olives (VEGAN) .....	2.5	Homemade focaccia topped with cherry tomatoes (VEGAN) .....	3.5
Toasted ciabatta topped with garlic butter .....	3	Bruschetta topped with homemade caponata .....	4

## STARTERS

Minestrone soup with focaccia (VEGAN) .....	7	Calamari fritti, aioli, lemon .....	8
Garlic mushrooms on malted sourdough with a white bean and olive oil crush (VEGAN) .....	7	Smoked salmon on malted sourdough with guacamole & lime .....	8
Farmhouse pâté, Cumberland sauce, toasted brioche .....	8	King prawns sautéed in garlic butter with a touch of chilli .....	11
Cannelloni di crespelle gastronomici: meat filled cannelloni topped with bechamel, tomato & parmesan cheese .....	8/14	Sicilian caponata: Sweet & sour aubergine, pine nuts, onions, celery & olives with focaccia (VEGAN) .....	7/12

## MAINS

Classic steak Diane: 8oz flattened Sirloin with a brandy, mustard, onion & mushroom sauce and a choice of side .....	21
Pan fried fillet of Salmon topped with a homemade Sicilian red pesto and a choice of side (GF) .....	18
Roasted British lamb shank, chef's seasoning, slow cooked and served with red wine reduction and a choice of side (GF) .....	17
Gressingham Duck breast served with port reduction & black cherry & vanilla compote and a choice of side .....	18
Chicken saltimbocca: Chicken breast topped with prosciutto & sage in a white wine reduction and a choice of side (GF) .....	16
Tournedo Rossini, 8oz fillet steak, croûton base, topped with pâté & Madeira wine sauce and a choice of side .....	30

## PASTA

Tagliatelle al ragù: Tagliatelle with a homemade ragù .....	15
Farfalle con salmone: Farfalle with fresh salmon, cream, white wine & dill .....	14
Aubergine Parmigiana: Sliced aubergine layered with tomato sauce & cheese then baked in the oven (VEGAN) .....	14
Linguine dello chef Morese: Linguine with prawns, green beans, potato, basil pesto and a touch of chilli .....	15
Gnocchi al Gorgonzola: Gnocchi served with a rich gorgonzola cheese sauce .....	16
Penne con salsiccia: Penne with Italian sausage, chilli, white wine and tomato sauce .....	15

## FROM THE GRILL

Grilled escalope of British veal and 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) .....	27
Grilled Lemon Sole topped with lemon & caper butter and a choice of side .....	MP	18oz Chateaubriand: Fillet steak with bearnaise sauce, tomato, mushrooms, spinach, asparagus & choice of side (GF) .....	65 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)