

APERITIF

Bombardino: Advocaat & Courvoisier VS. warmed & topped with whipped cream £8

After Eight: Baileys, Creme de Menthe, Creme de Cacao £8

Aperol Spritz: Aperol, Prosecco & soda £9

Baileys Espresso Martini: Espresso, Tia Maria & Baileys £8.5

ANTIPASTI

Marinated olives (VEGAN) £3

Toasted ciabatta topped with garlic butter (V) £4

Focaccia topped with cherry tomatoes (VEGAN) £4

Bruschetta topped with homemade caponata (V) £4.5

STARTERS

Tuscan borlotti, rosemary & bacon soup with focaccia £7

Fritto Misto: king prawns, calamari & sea bass with asparagus, courgette & lemon & garlic mayonnaise £12

Farmhouse pâté, Cumberland sauce with toasted brioche £9

Cannelloni: meat filled cannelloni topped with bechamel, tomato & parmesan cheese £9

Calamari fritti, lemon & garlic mayonnaise, lemon £9

Smoked salmon on malted sourdough with guacamole & lime £9

Roast butternut, rosemary & pine nut risotto (VEGAN) £8/£15

Sicilian caponata: Sweet & sour aubergine, pine nuts, onions, celery & olives with focaccia (VEGAN) £7/£13.5

PASTA

Farfalle con salmone: Farfalle with fresh salmon, cream, white wine & dill £16

Linguine dello chef Morese: Linguine with prawns, green beans, potato, basil pesto & chilli £15

Penne con salsiccia: Penne with Italian sausage, chilli, white wine & tomato sauce £15

Bucatini all'amatriciana: Bucatini with bacon, parmesan shavings, tomato sauce & basil £13

MAINS

Grilled Lemon Sole topped with lemon & caper butter and a choice of side (GF) £25

Pan fried fillet of Salmon topped with a homemade Sicilian red pesto and a choice of side (GF) £19

Roasted British lamb shank, chef's seasoning, served with a red wine reduction and a choice of side (GF) £18

Escalope of British veal with a rich mushrooms & cream sauce and a choice of side £19

Pan fried sea bass fillets, cherry tomatoes, asparagus & Italian salsa and a choice of side (GF) £19

Monkfish roasted with white wine, fresh herbs & olive oil and a choice of side (GF) £25

Gressingham Duck breast with a orange & Grand Mariner reduction and a choice of side (GF) £20

Chicken saltimbocca: Chicken topped with prosciutto & sage in a white wine reduction and a choice of side (GF) £18

STEAK

8oz British sirloin, grilled tomato, mushrooms, choice of sauce & side (GF) £22

Classic steak Diane: 8oz flattened Sirloin with a brandy, mustard, onion & mushroom sauce and a choice of side £22

8oz British fillet, grilled tomato, mushrooms, choice of sauce & side (GF) £27

Tournedo Rossini: 8oz fillet steak, crouton base, topped with pate & madeira wine sauce and a choice of side £30

FOR TWO

18oz Chateaubriand For 2

Garnished with asparagus, mushrooms & tomato. Served with a homemade bearnaise sauce and a choice of two sides £65

SAUCES

BÉARNAISE (GF), GREEN PEPPERCORN (GF), BLUE CHEESE (GF), ITALIAN SALSA (GF)

SIDES (ADDITIONAL PORTIONS £4 EACH)

LYONNAISE POTATOES | SEASONAL VEGETABLES WITH NEW POTATOES | CHIPS

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

An optional service charge of 10% will be added to tables of 6 or more.