



SNACKS & SMALL PLATES

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Soup of the Day (V)

served with focaccia · 4.5

Focaccia of the Day (V)

with aged balsamic · 4.5

Braised Pork Cheeks

celeriac mustard slaw, apple honey glaze · 10

Marinated Olives (VE/GF/V)

chilli & garlic or preserved lemon · 5.75

Bruschetta (V/VE)

tomatoes, fresh basil, garlic, red onion, extra virgin olive oil. · 7

Wood-Fired Camembert (V)

warm focaccia, micro herbs · 11

Pork & Black Pudding Scotch quails Egg

soft yolk, hollandaise · 10.5

Crispy Calamari

garlic & lemon aioli, chilli paprika salt · 9.5

Sauteed chorizo & king prawns

sliced chilli, garlic, chive, crispy tortilla pieces · 9.75

Warm salt n pepper chicken skin crackling

spring onion, sliced chilli · 5

WOOD-FIRED PIZZAS & FLATBREADS

Margherita (V)

San Marzano tomatoes, fior di latte, basil, olive oil · 10.5

Marinara (VE)

crushed tomato, garlic, basil · 10

Smoked Sausage

pork sausage, smoked mozzarella, thyme · 13

Salami

tomato, mozzarella, guanciale, basil · 13

Vegan (VE)

butter bean cream, confit tomato, rocket, lemon agave, pine nuts · 11.5

Baby Pear & Blue (V)

white base, Wensleydale, walnut, thyme · 12

Pizzeta

Confit garlic & oregano · 4.75 | Lardo, parsley & parmesan · 5.75



MAINS

6oz Fillet steak

oven baked tomato, oyster mushrooms, Koffman skin on fries · 32

Fish of the Day (GF)

confit tomato tapenade, salmon caviar, ragu · 16

Chicken Ballotine

apple sausage, streaky bacon, fondant potato, garlic butter · 17

Lasagna

beef shin ragu, bechamel parmesan · 15

Vegan 'Scallops' & Black Pudding (VE)

eryngii mushrooms, truffle pea purée, dauphinoise potato · 14

Crab Linguine

white & brown crab, tomato, chilli, thyme, mascarpone, garlic, lemon, pangrattato · 16

Sicilian anchovy spaghetti

anchovy, sliced garlic, chilli, parsley butter sauce, toasted breadcrumbs, parmesan · 14

SIDES

Warm fine bean & beet salad

pumpkin pesto · 6.5

Rocket & Parmesan Salad (V) · 6.5

Koffman skin on fries (V/VE) · 5

Truffle Fries (V)

parmesan & truffle oil · 6.5

Mini potato galettes (V)

parmesan, parsley · 8

SAUCE

Garlic & lemon aioli · 2 | Smoked paprika & truffle oil mayonnaise · 3

Béarnaise (04, 07, 14) · 2.5 Pink Peppercorn (07, 14) · 2.5 Garlic Butter Sauce (07, 14) · 2.5

DESSERTS

Yorkshire Sticky Toffee Pudding (V)

toffee sauce, fudge pieces, sticky toffee ice cream · 8.75

Chocolate & Orange Tart (VE/GF)

black cherries, vanilla ice cream, cherry syrup · 9

Black Forest Crème Brûlée (GF)

sponge pieces, cherries, chocolate shards · 9

Basque Cheesecake (GF)

shortbread crumb, berry compote · 8

Affogato

espresso over vanilla gelato (add amaretto + 3) · 6

GELATO & SORBET

1 scoop · 2.25 2 scoops · 4.5 3 scoops · 6

Black vanilla bean · Strawberry cream · Chocolate & sea salt · Pistachio · Rum & raisin · Funky fudge & Banana · Vegan
vanilla bean · Vegan salted caramel · Sicilian lemon sorbet (VE)

Dessert sauces: Strawberry · Chocolate · Salted caramel · Toffee