

## **SNACKS & SMALL PLATES**

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

### **Focaccia of the day (V)**

Freshly baked, wood-oven focaccia, extra virgin olive oil & aged balsamic · 4.5

### **Marinated Olives (VE/GF/V)**

mixed olives marinated with thyme, lemon zest & garlic · 5.75

### **Beetroot & Lemon Ricotta Bruschetta (V/VE)**

Toasted sourdough topped with heritage beetroots, whipped lemon ricotta, fresh basil & extra virgin olive oil · 8

### **King Prawn & Chorizo**

Pan-seared king prawns and spiced chorizo in a warm chilli, garlic & spring onion butter sauce, crispy tortilla pieces · 10.5

### **Mussels Marinière**

Fresh steamed mussels in a shallot, garlic & white wine cream sauce, finished with parsley with warm focaccia · 9.5

### **Wood-Fired Camembert (V)**

Baked until melting, served with warm focaccia and roasted grapes for a sweet contrast · 11

## **WOOD-FIRED PIZZAS & FLATBREADS**

### **Margherita (V)**

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

### **Marinara (VE)**

San Marzano tomatoes, confit tomato, garlic, basil, oregano · 10

### **Smoked Sausage**

pork sausage, smoked mozzarella, confit tomatoes, thyme · 13

### **Salami & Hot Honey**

San Marzano tomatoes, salami, hot honey, mozzarella, basil · 13

### **Artichoke (VE)**

San Marzano tomatoes, artichoke, confit tomatoes, rocket, lemon agave, pine nuts · 11.5

### **Oyster mushroom, Goats cheese & pesto (V)**

White base, sunflower seed pesto, goats cheese, oyster mushroom · 12

### **Pizzeta**

Confit garlic & oregano (VE) · 4.75 | + fior di latte 1.5



## **MAINS**

### **Seabass**

Served with beetroot purée, sauteed potatoes, asparagus spears, samphire & chive cream sauce · 20

### **Ravioli of the day**

Delicate pasta parcels, finished with sage butter sauce · 16

### **Slow-Braised Beef Shin Lasagne**

Layers of rich beef ragù, silky béchamel & aged Parmesan · 16

### **Roast Lemon & Thyme Chicken**

Succulent roast chicken with potato fondant, duck bon bon, carrot purée, baby carrots & garlic butter sauce · 25

### **6oz Fillet steak**

Grass-fed fillet served with roasted vine tomato, oyster mushrooms, Koffmann skin-on fries & peppercorn sauce · 32

## **SIDES**

**Koffman skin on fries** · 5.5

### **Truffle Fries (V)**

parmesan & truffle oil · 6.5

### **Seasonal Salad**

Mixed beetroot, baby carrot & pumpkin pesto · 6.5

**Rocket & Parmesan Salad (V)** · 6.5

## **SAUCE**

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

Pink Peppercorn · 2.5 | Garlic Butter Sauce · 2.5

## **DESSERTS**

### **Affogato**

Vanilla gelato drowned in hot espresso (add amaretto or Frangelico + 3) · 6

### **Yorkshire Sticky Toffee Pudding (V)**

Warm sponge with rich toffee sauce, fudge pieces & vanilla ice cream · 8.75

### **Mixed Berry Panna Cotta**

Delicately set vanilla cream, mixed berry compote, honey comb and a toasted pistachio crumb for crunch · 9

### **Biscoff Tiramisu**

Espresso-soaked sponge, mascarpone cream & Biscoff crumb · 9

### **GELATO & SORBET**

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

Vanilla bean · Strawberry cream · Chocolate & sea salt · Funky fudge & Banana · Sicilian lemon sorbet

**Dessert sauces:** Strawberry · Chocolate · Salted caramel · Toffee · Vegan Caramel