

## BREAD & APPETISERS

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|--|-----|
| <b>Classic Tomato Bruschetta</b> (V/VE)  | 8.5 |
| Lightly toasted ciabatta topped with tomato, red onion, sliced garlic, fresh basil, and finished with basil oil & balsamic glaze |     |
| <b>Green Gordal Olives</b> (V/VE/GF)   | 6   |
| Finished with lemon, thyme and garlic  |     |
| <b>Focaccia of the Day</b> (V/VE)  | 5   |
| Simply served with balsamic & olive oil  |     |
| <b>Confit Garlic &amp; Oregano Pizza</b> (V/VE)<br>(Add mozzarella +1.5)   | 9.5 |
| <b>Marinara Pizza</b> (V/VE)   | 9.5 |
| San Marzano tomato compote, confit garlic, fresh basil, oregano  |     |

## FIRST COURSE & SMALL PLATES

|  |      |
|--|------|
| <b>Salt 'n' Pepper Calamari</b>  | 11   |
| Stem ginger & lime aioli, topped with sliced chilli, spring onion, rocket leaves and a wedge of lime   |      |
| <b>Black Pepper Crusted Beef Carpaccio</b>   | 11   |
| With a light horseradish mayonnaise, pickled baby pear, finished with crushed hazelnut and micro herbs   |      |
| <b>Classic Creamy Burrata</b> (V/GF)   | 11   |
| Sat on sliced beef tomato, olive oil, finished with prosciutto, crushed pistachios and aged balsamic   |      |
| <b>Chicken Liver Parfait</b>   | 9.5  |
| Served with toasted sourdough, clarified butter and spiced plum chutney  |      |
| <b>Sicilian Bocconcini &amp; Beef Shin Arancini</b>  | 11   |
| Classic Italian risotto rice & beef Shin rice balls filled with bocconcini mozzarella, sat on a spiced arrabbiata sauce and finished with balsamic glaze |      |
| <b>Fungi al Forno</b> (V/GF option)  | 8.5  |
| Chestnut & oyster mushrooms sautéed with garlic, flamed with white wine, finished with cream and chopped chives & toasted sourdough                      |      |
| <b>Pan Seared King Scallops</b>  | 11.5 |
| Sat on curried aioli, chorizo and micro herb   |      |
| <b>Truffle Oil Potato Croquettes</b>   | 9.5  |
| Served with garlic aioli   |      |

## DAILY SPECIALS AVAILABLE

### Allergens and Intolerances:

Please inform a staff member upon ordering if you have any allergens and intolerances so we can do our best to accommodate your needs accordingly.

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

## PIZZA

Our pizzas are made the Italian way, hand stretched & wood-fired (approx. 12")

|  |      |   |      |
|--|------|---|------|
| <b>Classic Margherita</b> (V)  | 11   | <b>PIZZA BIANCO</b>   |      |
| San Marzano tomatoes, fior di latte, fresh basil   |      | White based pizza   |      |
| <b>Quattro Formaggi</b> (V)  | 12.5 | <b>Prosciutto &amp; Fungi Bianco</b>                                      | 11.5 |
| Fior di latte, gorgonzola, creamy goats cheese, parmigiano Reggiano                          |      | White based sauce, prosciutto, oyster mushrooms, rocket                   |      |
| <b>Classic Salami &amp; Hot Honey</b>  | 13.5 | <b>Oyster Mushroom</b> (V/VE)   | 10   |
| San Marzano tomatoes, fior di latte, sliced salami & hot honey drizzle                       |      | Garlic hummus, oyster mushrooms, roquito peppers & rocket                 |      |
| <b>Napoli</b>  | 12   | <b>Goats Cheese &amp; Fig</b> (V)   | 11   |
| San Marzano tomatoes, confit tomatoes, garlic, capers, anchovies, gordal olives, fresh basil |      | White base sauce, creamy goats cheese, baby figs, balsamic glaze & rocket |      |
| <b>Prosciutto, Baby Pear &amp; Blue</b>  | 12.5 | <i>additional toppings</i>  |      |
| San Marzano tomatoes, prosciutto, baby pear & gorgonzola                                     |      | Olives (V/VE)   | 2    |
| <b>Quattro Carne</b>   | 13.5 | Sliced chilli (V/VE)  | 1.5  |
| San Marzano tomatoes, fior di latte, salami, prosciutto, chorizo, crispy pancetta            |      | Rocket leaf (V/VE)  | 1.5  |
|  |      | Anchovies & Capers  | 2.5  |
|  |      | Oyster mushrooms (V/VE)   | 2.5  |

## PASTA

|   |      |
|---|------|
| <b>Carbonara</b>  | 15.5 |
| Crispy pancetta, egg yolk, Parmigiano Reggiano and black pepper, a hint of garlic, with spaghetti and finished with fresh chive           |      |
| <b>Classic Beef Ragu Lasagne</b>  | 16.5 |
| Slow cooked beef topside ragu layered between fresh egg pasta sheets, topped with bechamel sauce and finished with finely grated parmesan |      |
| <b>Chestnut Mushrooms, Cherry Tomato &amp; Green Pea Penne</b> (V/VE)   | 15   |
| Arrabbiata sauce, cheese flakes   |      |
| <b>Ravioli of the Day</b> (V/VE)  | 15.5 |
| Traditional stuffed pasta envelopes in a spiced Arrabbiata sauce, topped with finely grated parmesan, rocket & drizzled with basil oil    |      |
| <b>Crab Tagliatelle</b>   | 17   |
| White crab meat with chilli, garlic and mascarpone, with tagliatelle pasta and finished with a herb crumb                                 |      |
| <b>King Prawn &amp; Chorizo Rigatoni</b>  | 17   |
| Garlic and chive cream sauce tossed with rigatoni pasta and finished with finely grated parmesan  |      |
| <b>Chicken &amp; Chorizo Rigatoni</b>   | 16.5 |
| Garlic and chive cream sauce tossed with rigatoni pasta and finished with finely grated parmesan  |      |
| <b>Classic Spaghetti Bolognese</b>  | 15.5 |
| Slow cooked minced beef ragu with spaghetti and finished with finely grated parmesan  |      |
| <b>Sicilian Anchovy Spaghetti</b>   | 15   |
| Chilli, garlic and chive butter sauce, finished with a herb crumb and parmesan  |      |
| <b>Arrabbiata Spaghetti</b> (V/VE)  | 15.5 |
| Rich tomato, garlic & chilli sauce  |      |

*Vegan option available on request: vegan cheese*

## MAINS

|  |      |
|--|------|
| <b>Pan Seared Seabass</b> (GF)   | 22.5 |
| Sautéed potatoes, beetroot puree, asparagus spears, samphire, finished with herb cream   |      |
| <b>8oz Fillet Steak</b> (GF)   | 35   |
| Skin on fries and pink peppercorn sauce  |      |
| <b>Oven Baked Salmon</b>   | 24   |
| On a light chive, garlic & smoked paprika king prawn tagliatelle, mascarpone, green pea, finished with basil oil                         |      |
| <b>Cajun Panko Chicken Breast</b>  | 22   |
| Braised red cabbage, sautéed potatoes, finished with sliced chillies and a caper butter sauce  |      |
| <b>Frederick's Burger</b>  | 18   |
| Homemade beef burger served on a brioche bun with rocket, prosciutto, melted gorgonzola and red onion chutney. Served with skin on fries |      |
| <b>Cajun Panko Chicken Caesar Salad</b>  | 22   |
| Gem lettuce, Caesar dressing, anchovies & parmesan shavings  |      |

## SIDES & SAUCES

|   |     |
|---|-----|
| <b>Skin on Fries</b> (V/VE/GF)  | 5.5 |
| <b>Aspen Fries</b> (GF)   | 6.5 |
| truffle powder, parmesan & chopped chive                                  |     |
| <b>Rocket, Crushed Hazelnut &amp; Parmesan Salad</b> (V/GF)               | 6   |
| Vegan option: without parmesan  |     |
| <b>Classic Caesar Salad</b>   | 6   |
| <b>Cherry Tomato, Fine Beans &amp; Pumpkin Seed Pesto Salad</b> (V/VE/GF) | 6   |
| <b>Wood Fired Sea Salt Potatoes</b> (V/VE/GF)                             | 5.5 |
| <b>Hot Honey   Garlic Aioli</b>   | 1.5 |

## DESSERTS

|   |     |
|---|-----|
| <b>Traditional Yorkshire Sticky Toffee Pudding</b>                              | 9.5 |
| Topped with butterscotch sauce, brandy snap tuile, black vanilla bean ice cream |     |
| <b>Crème Brûlée of the week</b> (V)   | 9   |
| Served with Amoretti biscuits   |     |
| <b>Classic Tiramisu</b>   | 8.5 |
| Espresso dipped savoiardi finger, mascarpone & marsala cream, chocolate powder  |     |
| <b>Chocolate &amp; Orange Tart</b> (V/VE/GF)                                    | 9.5 |
| Salted caramel ice cream, chocolate sauce                                       |     |
| <b>Affogato</b>   | 6   |
| Clotted vanilla Ice cream drowned in hot espresso (add amaretto +3)             |     |

## GELATO & SORBET

|                                 |                              |
|---------------------------------|------------------------------|
| <b>Clotted vanilla bean</b>     | <b>Ice Cream of the Week</b> |
| <b>Chocolate &amp; Sea Salt</b> | <b>Sicilian Lemon Sorbet</b> |
| <b>Strawberries &amp; Cream</b> | <b>Vegan Salted Caramel</b>  |
| <b>Mint Choc Chip</b>           | <b>Vegan Vanilla</b>         |

1 scoop 2.25 | 2 Scoops 4.5 | 3 Scoops 6

## SUNDAY LUNCH

Selection of roasted meats, alongside vegan and vegetarian options

Served with garlic & rosemary roasted potatoes, buttered greens, honey-roasted carrots & parsnips, two pigs in blankets, Yorkshire pudding, stuffing and rich gravy.

*(GF option available on request)*

### PLEASE NOTE

Every Sunday we serve a specially curated menu in place of our main menu. Please ask your server for further details.

Our traditional Sunday Roasts are available from opening and are served until sold out. As these are prepared fresh, availability is subject to demand and cannot be guaranteed throughout service.