

ALL ALLERGENS ARE PRESENT IN OUR KITCHEN SO WE CANNOT

GUARANTEE THE ABSENCE OF TRACE ELEMENTS IN ANY OF OUR DISHES.

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| Eggs | E |
| Fish | F |
| Lupin | L |
| Milk | MK |
| Mustard | MD |
| Peanuts | P |
| Sesame | SE |
| Soya | SO |
| Cereals Containing Gluten | G |
| Celery and Celeriac | CC |
| Sulphur Dioxide (Preservative found in some dried fruit) | SD |
| Crustaceans (Prawns, crabs, lobster & crayfish) | C |
| Molluscs (Clams, snails, mussels, whelks, oysters & squid) | MO |
| Nuts | N |

To share

Charcuterie selection served with bread, **(SD,N,G)**
pickled caperberries & cornichons
Cheese board, quince jelly & grapes **(G, MK, N)**
Caesar salad **(G,SD,MK,F, MD,N)**
extra shredded chicken

We recommend 2/3 of our small plates below per person, each dish will be sent when ready

Garden

Roasted tomato and courgette soup, parmesan & basil **(MK, SD)**
Wild mushroom and truffle risotto, sun-dried tomato, **(MK, SD, G, N)**
confit garlic & parmesan
Buratta, Parma ham, heritage tomatoes & wild garlic pesto **(MK, N)**
Aubergine rolls, goat cheese & honey **(SD, MK)**

Sea

Smoked salmon pate, pickled cucumber & brioche **(G, N, SD, F, MK, SE)**
King prawns arrabiata, gnocchi & nduja crumble **(E, G, MD, SD, MO)**
Filet of cod, cauliflower rice, celery & coriander pesto **(F, SD, N,CC, MK)**
Grilled octopus, saffron potato, capers & white bean puree **(F, MO, SD)**

Land

Beef shin ragu, pappardelle & parmesan **(MK,E,G,SD, CC,MD)**
Pork belly confit, onion and apple veloutè, **(MK, SD, CC)**
roasted baby carrots
Best end of lamb, truffle polenta & mint jus **(G, SD, M)**
Duck breast salad, asparagus, orange, radish & rosemary and citrus dressing **(MD, SD)**

Sides

Honey roasted kale courgette & baby carrots **(MK, SD)**
Dirty fries, crispy bacon, aioli,
spring onion, parmesan **(MK,SD,E, MD, G)**
Rocket & parmesan salad **(MK,SO, SD)**
Tenderstem broccoli, chilli & garlic **(SD)**



Cicchetti

Sourdough bread & garlic butter **(G,MK,SD)**
Mixed olives **(SD)**
Smoked catalan almonds **(N,N)**
Padron peppers & paprika salt
Parma ham croquettes & aioli **(G,MK,MD,E,L)**
Sautéed chorizo & fenel seeds **(SD,G,N)**
Breaded prawns, chilli, garlic & aioli **(S,G,SO,E,F,MD)**
Truffle and olives arancini & herb aioli **(SD,G,N,E)**
Garlic pizza bread **(G,SD)**
Garlic pizza bread with cheese **(G,SD,MK)**

(Vegan cheese available)

Pizza

All pizzas contain (MK,G)
All pizzas served with tomato and mozzarella base
Margherita - Tomato, mozzarella **(SD)**
Parma - rocket, parmesan & Parma ham **(SD)**
Salsiccia - Truffle paste, tuscan sausage, porcini, & truffle oil **(SD)**
Stagioni - Ham, mushrooms, artichokes & black olives **(SD)**
Picante - Spicy N'duja sausage & smoked scamorza **(SD)**
Prosciutto - Caramelised onions, gorgonzola, ham & pesto **(SD,N)**
Diavola - Ventracina salami & fresh chillies **(SD)**
La Pera - caramelized pear, gorgonzola, taleggio, walnuts, rocket & sour cream dressing **(SD)**
Zucchine - Courgette, rocket, salted ricotta & truffle oil **(SD)**
Basilico - Buffalo mozzarella, cherry tomatoes, & basil leaves **(SD,N)**
(Gluten free pizza & pasta available)

Desserts

Chocolate profiteroles & strawberries **(N, P,E, MK)**
Pecan brownie & vanilla ice cream **(MK, E, G, N)**
Tiramisu **(E,G,MK,N,)**
Churros, rum raisin ice cream & dulce de leche **(N, MK, E, SO,G)**