



---

## STARTERS

Marinated olives	£2.95
Dips	1 dip £3.90 / 3 dips £9.95
-Black olive, caper & sun-dried tomato tapenade (v*)	
-Smoked aubergine, chilli and fresh coriander (v*)	
-Creamy avocado, coriander and lemon juice (v*)	
-Goat's cheese, ricotta and pesto (v)	
-Baked prawn, chorizo and nduja	
-Baked chorizo, aubergine and tomato	
Avocado and rocket bruschetta (v)	£5.50
With fresh chilli, tomato, coriander and parmesan	
Caprese (v)	£5.95
Tomato, mozzarella and fresh basil	
Avocado Prawn and Crabmeat	£6.95
With chicory	
Burrata, fresh tomato and pesto bruschetta (v)	£6.95
Chilli prawns	£6.95
Panfried king prawns with a spicy chilli sauce and cherry tomatoes	
Antipasto misto	£7.95/£12.95
Mixed cured salami, parma ham, carved ham, scamorza, fontina, rocket and shaved parmesan	

---

## FRIED STARTERS

Deepfried Artichoke; with tartare sauce (v)	£6.50
Arancini	£6.95
3 risotto balls filled with mozzarella and... chilli beef; prawn & bisque sauce; porcini truffle oil. Served with a tomato sauce	
Salt and pepper squid	£7.50
Deep fried in sourdough batter	

---

## BREAD

Garlic pizza bread (v)	£3.90
Melted cheese bread (v)	£4.50
Homemade sourdough bread basket (v)	£3.25
Vegetarian (v) Vegan (v*)	

---

## PIZZA

Our pizzas are home-grown sourdough based, topped with blended tomato sauce, fior di latte mozzarella, fresh basil and a touch of garlic oil	
Margherita# (v)	£7.95
Napoletana	£8.95
Anchovies, capers and olives	
Oven charred vegetables# (v)	£9.95
Aubergine, mixed peppers, zucchini, mushroom, tomato, rosemary and thyme	
Fiorentina; spinach, egg and peppers (v)	£9.95
Goat's cheese, pesto and rocket (v)	£9.95
With cherry tomato and fresh coriander	
Wild mushroom, truffle oil and pecorino# (v)	£10.95
Chorizo and kale	£9.95
with puy lentil, coriander & cherry tomato	
Spicy piccante (updated recipe spicy)**	£9.95
Ventricina, chorizo, chilli sauce and nduja	
Ham and wild mushroom	£9.95
Chilli chicken *	£9.95
Blended with mayo red & green pesto & chilli's	
Smoked aubergine and burrata (v)	£10.95
With baked garlic and basil pesto	
Four seasons	£10.50
Ham, artichoke, mushrooms and olives	
Scamorza and coppa	£10.50
Coppa (salami of pork shoulder), smoked mozzarella, rocket and pecorino	
#opt for vegan, swap mozzarella for vegan cheese +£1.00 Extra's + £0.80 - £2.00	

---

## CALZONE

Traditional; With home baked ham, artichoke, wild mushroom, mozzarella, warm tomato & garlic oil	£10.50
Aubergine and roasted vegetables# (v*)	£10.50
With mozzarella, baked garlic, mixed vegetables, mushrooms, potato, peas, warm tomato & garlic oil	

---

---

## PASTA

Tomato and mozzarella gnocchi (v) <i>With chilli, garlic and fresh basil</i>	£8.50
Carbonara <i>Spaghetti with egg yolk, pancetta, cream and parmesan</i>	£9.90
Chilli chicken and zucchini <i>Chicken and zucchini cooked with tomato, red wine and mixed chillies, served with penne or spaghetti</i>	£9.95
Prawn and smoked salmon <i>With spaghetti or penne (contains cream)</i>	£11.25
Lasagna <i>Pasta layered with beef, cooked with red wine, tomato, cream, parmesan, fresh dill and basil oil</i>	£9.50
Spaghetti Bolognese <i>Slow cooked beef ragu, in a rich wine and tomato sauce</i>	£9.50
Crabmeat Linguine <i>With garlic, parsley, bisque and white wine</i>	£11.50
Artichoke, truffle and asparagus (v) <i>Wild mushrooms and a creamy white wine sauce, served with spaghetti (pappardelle +£0.50p)</i>	£10.95
Venison ragu <i>A rich ragu of venison, slow cooked with red wine. served with spaghetti (pappardelle +£0.50p)</i>	£10.95
Prawn and clam linguine <i>With garlic, white wine, bisque sauce, tomato and chilli</i>	£11.95

---

## GRILLED

Grilled chicken breast <i>Served with wild mushroom or tomato, olive and caper sauce and mashed potato or spaghetti</i>	£13.95
Slow roast belly of pork <i>Served with caramelized apple gravy, puy lentil, kale and mashed potato</i>	£13.95
Steak <i>Aged sirloin, served with chips or roasted rosemary potatoes and...</i>	£19.95
<i>-crushed pepper and cream sauce</i>	+£1.90
<i>-wild mushroom and red wine sauce</i>	+£2.50
<i>-tomato, caper and olive sauce</i>	+£1.50

---

## RISOTTO

Porcini with truffle oil (v) <i>Cooked with white wine, shallots, stock and parmesan</i>	£10.95
Seafood Risotto <i>Crab, prawn and clam, cooked with bisque sauce, shallots, white wine and parmesan</i>	£11.95

---

## SALADS

Buffalo Caprese Salad (v) <i>Buffalo mozzarella, black olive, fresh tomato, basil and olive oil</i>	£9.95
Chicken Caesar <i>Pancetta, anchovies, grilled chicken, romaine lettuce, parmesan, baked croutons and a home made Caesar dressing</i>	£9.95
Grilled vegetable and avocado (v*) <i>Zucchini, mixed peppers, aubergine, artichoke, asparagus, avocado, mixed leaves and house dressing</i>	£10.95
Burrata tricolore (v) <i>Burrata, crushed avocado, beef tomatoes and grilled bruschetta, topped with pine nuts and basil pesto</i>	£11.95
Avocado crab and prawn <i>Avocado, crab, prawns, capers, sun-dried tomato, kale, mixed leaves &amp; herbs</i>	£12.95

---

## SIDES

Chips / Roasted rosemary potatoes / Mash (v*)	£2.95
Spinach with olive oil and garlic (v*)	£3.95
Rocket and parmesan salad (v) <i>With olive oil and balsamic vinegar</i>	£4.50
Green salad (v*) <i>Mixed leaves, olives, cucumber, avocado, herbs and house dressing</i>	£3.50 / £4.50
Mixed Salad (v*)	£2.95 / £3.95

---

Please note: our olives have stones in, and we use nuts in several dishes, so can not guarantee any product is nut free.

Tables are usually offered to customers at 1½ hour intervals; if you plan to stay longer, please arrange this with the restaurant manager when booking. A discretionary service charge of 12.5% will be made to groups of 5 or more.

---