

SYCAMORE

VINO • CUCINA

Dinner Menu

Cicchetti

Nocellara olives (vg) 6

Smashed tomato & bonito tuna bruschetta 8.75

Pea & wild mushroom arancini 8.5

Milano salami, sourdough, fig relish 11.75

Starter

Sweetcorn soup, lovage pesto, focaccia al mais (v) 8.5

Bresaola, aged parmesan & wild rocket 18

Spiced gamberi cocktail, cucumber, cress & green onion salad 18

Burrata, heritage tomatoes, torn basil, olive ficelle (v) 16

Mains

Cornish cod fillet, borlotti bean & violet artichoke stew 28

Pit roasted sea bass fillet, sea lettuces, Umbrian lentil salsa verde 23.5

Truffled pork & veal meatballs, whipped polenta, green sauce 18.75

Devon Red chicken 2 ways, Italian greens, wild mushrooms, Madeira 26.75

Pasta

Linguine with crab, chilli, garlic & parsley sml 18 / lrg 27.5

Pappardelle with beef shin bolognese sml 16 / lrg 22.75

Wild mushroom risotto, soft herbs & vegan parmesan (vg) 18

Baked gnocchi with squash, spinach & pine nuts (vg) 17.5

Sourdough Pizza

Sycamore *Black truffle, fior di latte, pecorino, rocket* 18.5

Margherita Tomato, basil, mozzarella 11

Zucca Nduja Honey roasted squash, nduja sausage, fior di latte, sage 15

Garlic bread with mozzarella 7

Sides

Little Italy fries with rosemary salt 5.75

Green leaf salad (vg) 6.5

Seasonal steamed vegetables (vg) 8