

3 SMALL PLATES OR BITES PLUS A GLASS OF HOUSE WINE FOR £25

SMALL PLATES

CRISPY MUSHROOM ARANCINI £12 basil aioli V

CHARGRILLED CHICKEN SKEWERS £12 lemon, thyme, smoked paprika

GOLDEN CALAMARI £12 lemon aioli

GARLIC KING PRAWNS £14 chilli, fresh herbs

BITES

BLISTERED PADRON PEPPERS £9 maldon sea salt VE

CRISPY ONION RINGS £8 buffalo ranch sauce V

MAC & CHEESE CROQUETTES £9 marinara sauce V

TEMPURA FRIED BEANS £9 parmesan aioli V

SIDES

TENDERSTEM BROCCOLI £8 with balsamic & toasted almonds VE

ROCKET & PARMESAN SALAD £8 V

VELVETY CREAMED SPINACH £8 with a hint of nutmeg V

CLASSIC MAC & CHEESE £8 V

HAND-CUT FRIES £6 sea salted (+£2 parmesan truffle) V

PASTA

BUCATINI WITH MEATBALLS £18

beef & pork in a rich tomato sauce

SPICY ARRABIATA PENNE £18

san marzano tomato, chilli VE

SLOW COOKED BEEF RAGU PAPPARDELLE £22

rich tomato, parmesan

TRUFFLE CARBONARA TAGLIATELLE £20

pancetta, cream, pecorino

KING PRAWN LINGUINE £22

garlic, chilli, parsley

MAINS

SIGNATURE DOUBLE BURGER £18

brioche bun, mature cheddar, truffle aioli, hand-cut fries

WILD MUSHROOM RISOTTO £18

farro grains, king oyster mushroom, aged parmesan V

MISO-GLAZED AUBERGINE £18

asian slaw, sesame, chilli V

PAN-SEARED SEA BASS £24

samphire, caper butter, herb potatoes

CRISP CHICKEN MILANESE £22

rocket salad, lemon zest, shaved parmesan

FLAT IRON STEAK WITH CHIMICHURRI £34

medium-rare, smoked salt fries

SOURDOUGH PIZZA

CLASSIC MARGHERITA £15

san marzano tomato, fior di latte mozzarella, fresh basil V

WILD MUSHROOM & TRUFFLE £16

ricotta, mozzarella, mushrooms, white truffle oil V

SPICY PEPPERONI £19 calabrian nduja, mozzarella, oregano

TRIPLE CHEESE ARTISAN £18 mozzarella, aged parmesan & ricotta V

MEDITERRANEAN GARDEN £16

chargrilled aubergine, courgette, peppers, ricotta, fresh basil V

IF YOU HAVE ANY ALLERGIES PLEASE SPEAK TO A MEMBER OF THE TEAM. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

