
Snacks & Boards

GREEN OLIVES 4

SMOKED ALMONDS 3

PADRON PEPPERS 4

roasted, maldon sea salt

SALT FISH CROQUETTES 8

home-made sweet chilli dressing, watercress

FRITTO MISTO 10

mixed fish, prawns, cajun tempura, lemon & garlic aioli

ANTIPASTI BOARD 13

asparagus & pancetta, iberico jamon, goats cheese courgette roll, green olives, trio of dips, house made focaccia, crackers

TEMPURA COURGETTE FLOWER 7

meadowfield goats cheese, honey

Smalls

SCALLOPS

'ON THE COAL' 10

seaweed butter, fennel

BEEF TARTARE 11

truffle, oyster mayo, breadcrumbs

ASPARAGUS &

EGG YOLK 9

charcoal mayo, creamy egg yolk

GAMBAS SKEWERS 9

flame grilled, japanese dressing, coriander cress

BURRATA 10

cherry tomato, anchovy crumb, focaccia

TOMATO & STRACCIATELLA SALAD 10

sundried tomato, cherry tomato, sourdough croutons, stracciatella

Pasta

BEEF RAGU PAPPARDELLE

11 | 15

slow cooked featherblade, parmesan

SEAFOOD LINGUINE

17

mussels, baby squid, prawns

RICOTTA RAVIOLI

11 | 15

wild garlic pesto, cherry tomato

Large

10oz RIB EYE 29

10oz STRIPLOIN 28

TAGLIATA 18

charred 6oz sirloin steak pieces, rocket, aged parmesan, horseradish, housemade bread

SLOW COOKED PORK BELLY 18

bbq pineapple, pickled red cabbage, pork scratching

ROAST COD 20

warm tartare sauce, crushed peas, double cooked chips

VEGETABLE TAGINE 15

chickpeas, courgette, aubergine, giant couscous, yoghurt, pistachios

Steaks are charcoal grilled & served with choice of potato, chips or salad & choice of pepper sauce, bearnaise or red wine jus

double cooked chips 4 creamed mash potato 4 house salad 4 asparagus & ricotta 4
onion rings 4 broccoli & almond 5 focaccia 4

Dessert

BREAD & BUTTER PUDDING 7

with vanilla ice-cream

BAKED CHEESECAKE 7

with strawberry coulis, lemon custard

CHOCOLATE MOUSSE 7

cherry blossom sorbet, pistachios, white chocolate powder

*Allergen menu available on request

COVISHA