



ZUPPA DI PORRO E TARTUFO NERO (+VGN +GF)

Creamy leek, potato and black truffle soup with a delicately poached quails' egg

COTECHINO CON LENTICCHIE (GF)

Traditional Italian sausage served with a puy lentil cassoulet

COCKTAIL DI MARE (GF)

Lobster, langoustine, North Atlantic and tiger prawns in a Bloody Mary Marie Rose sauce and served in a crisp radicchio leaf

CARPACCIO DI CERVO (GF)

Thinly sliced marinated venison loin, served with a red chard salad, Grana Padano shavings and a physalis reduction

PATE DI FUNGHI DEL BOSCO (V +GF)

Woodland mushroom pate served with crispy Pugliese bread



TACCHINO FARCITO (GF)

Rolled turkey breast stuffed with Italian sausage, chestnuts and cranberry served with roasted heritage carrots and roasted baby potatoes

SPEZZATINO DI MANZO (+GF)

Classic Italian beef stew in a rich sauce, served with leek and potato dauphinoise and topped with crispy leeks

RISOTTO IMPERIALE (GF)

Creamy Aquerello rice with king scallops, langoustine and a crustacean bisque

IL GRANDE ARROSTO VEGANO (GF, VGN)

A delicious roast of borlotti and cannellini beans with lentils, walnuts, hazelnuts and toasted seeds, served with roasted heritage carrots, new potatoes and a tarragon sauce

HALIBUT ALLA VERNACCIA (GF)

Pan roasted halibut fillet served with a langoustine bisque, Vernaccia reduction, buttered new potatoes and bergamotto zest

BAULETTI'ALL ASTICE

Fresh pasta parcels filled with lobster and crab and served with Scottish king scallops, cherry tomatoes and a langoustine bisque

Side Grders

Mixed salad (GF, VGN)	£3.75	Zucchini fritti (V)	£3.95
Roast potatoes (GF, VGN)	£3.95	Seasonal vegetables (GF, VGN)	£4.25
Skinny fries (V)	£3.95	Rocket salad, cherry tomatoes & parmesan (GF, V)	£3.95



TORTA DI PERA, FICHI E AMARETTO (V)

Pear, fig and Amaretto tart served with Italian artisan vanilla ice cream

BISCOTTI E VIN SANTO CHEESECAKE (VGN)

Italian biscotti base with a creamy chocolate topping with a hint of Vin Santo dessert wine

SELEZIONE DI FORMAGGI ITALIANO

Served with fig chutney, frozen grapes, nuts and artisan biscuits

STRUDEL DI MANFRED (V)

Manfred`s traditional strudel served with Italian artisan vanilla ice cream

TARTUFO DI LAMPONE E CIOCCOLATO (V)

Chocolate truffle and raspberry torte served with fresh cream

(V) SUITABLE FOR VEGETARIANS (+V) CAN BE MADE VEGETARIAN (VGN) VEGAN (+VGN) CAN BE MADE VEGAN

(GF) GLUTEN FREE (+GF) CAN BE MADE GLUTEN FREE