

Menu

Bread, olives, oil and balsamic

G, Su

Antipasti to share

G, D, C, N, Su, Mu

Main Course

Pappardelle con ragu di salsiccia e radicchio

Sausage and radicchio – G, E, D, Su

Spaghetti con granchio e peperoncino

Crab and chilli – G, Cr

Ravioli ai funghi

Mushroom ravioli – G, D,E

Ossobuco di manzo con patate

Braised beef shin with potatoes and homegrown chard – C, Su

Filetto di merluzzo con patate

Cod fillet, with potatoes and homegrown chard – F

Dolce

Torta di arancia e polenta

Orange and polenta cake – D, E

Tiramisu

G, E, D, Su

Meringata alle fragole

Strawberry meringue cake – D, E

Sorbetto della casa

Homemade Sorbet - G

Affogato

D

£35 per person

Some of our dishes can be made gluten free – please ask a member of staff.

Allergens – G – Gluten, D – Milk, C – Celery, Su – Sulphites, Cr – Crustaceans, N – Nuts, E – Egg, L – Lupins, F – Fish, M – Molluscs, Mu – Mustard, P – Peanuts, Se – Sesame, S – Soya