

PORCINI ZUPPA GFA V

chestnut and provolone loaf

CHICKEN LIVER PATÉ GFA

focaccia, red onion and montepulciano jam

SMOKED HADDOCK ARANCINI GF

lightly spiced mayonnaise

PESTO AND MOZZARELLA FLATBREAD GFA £2 sup

Mains

TURKEY INVOLTINI GF

Garlic, sage, orange, braised potato, red cabbage, red wine sauce

GNOCCHI GORGONZOLA

Walnut salsa, cream, parmesan, hot honey

TUSCAN BREAM GF

New potatoes, fine beans, spinach, tomato and garlic cream sauce

PIEDMONTE PIZZA V

Goats cheese, red onion, peppers, spinach, balsamic

DIAVOLA PIZZA 丿

Sicilian sausage, nduja, chilli flakes

ALLA NORMA PIZZA V PBA

Aubergine, ricotta, tomato, basil (GF base available £3 supplement)

Desserts

CHOCOLATE SALAMI V

Cherry, biscuit, almonds, chocolate

GINGER PANNACOTTA GF

Poached fruits, amaretti

BAILEY'S AFFOGATO GF V

Vanilla ice cream, Mozzo coffee, baileys

HOME MADE MINCE PIE V

Vanilla ice cream, amaretto custard

2 courses £24 3 courses £30

A pre-order is required for parties of 6 or more

We are happy to provide information on food allergies and intolerances on request, as food allergens are present in the kitchen there is a risk of traces in our dishes. Most Italian cheeses are not vegetarian, please let us know and we can change to vegetarian options where available. Some dishes need to be adjusted for dietary requirements. A 12.5% service charge will be added on parties of 6 or more.

V Vegetarian GF Gluten Free GFA Gluten Free Available PB Plant Based