

**Appetisers**

- Mixed vegetables in seasoned beer tempura with aioli 7 • Antipasti share board with pasta frita 11 / 18
- Olives 2.5 • Sourdough pizza bread topped with black olives, rosemary & rock salt 7

**Starters**

- Soup of the day 6
- Bruschetta duo 7.5  
(spicy bean, cherry tomato & garlic bruschetta/goat cheese & caramelised onion bruschetta)
- Halloumi, zucchini & spring onion croquettes with tomato salsa 7
- Bufala mozzarella, orange & fennel salad 7.5
- Mediterranean salad 7.5  
(Grilled goat cheese & caramelised walnut crostini, baby green leaves, sweet cherry tomato, sautéed broad beans & honey vinaigrette)

**Pasta, gnocchi & risotto**

- Spinach & ricotta ravioli with sage butter 14 • Gorgonzola, sundried tomato, spinach & walnut gnocchi 14
- Calamari, mussels, prawns, grilled cherry tomato, garlic & chilli linguine 18 • Butternut squash & fresh sage risotto 14
- Rich pulled beef & fresh chilli ragù pappardelle 15 • Creamy wild mushroom & black truffle tagliatelle 15

**Mains**

- Pan fried onglet with sautéed wild mushrooms, pancetta, potato purée & red wine sauce 20
- Rustic fish stew with toasted sour dough bread 19
- Pan fried duck breast with blackberries & port wine jus on a potato galette & savoy cabbage 19
- Pork loin coated in thyme, lemon & panko crumbs with garlic green beans & new potatoes 15

**Sides**

- Chunky chips 4 • Green salad & cherry tomato 4
- Grilled vegetables 4 • Sautéed garlic spinach 4.5

All our dishes are made from fresh. Consequently some of the mains will take around half an hour to produce. All dishes may contain traces of allergens. A discretionary service charge of 10% will be added to your bill. Bring your own alcohol policy in practice. Corkage applies per bottle/can. £7 Wines, £10 Spirits, £1.50 Beers, ciders & miniature wines.