

Evening Menu 5-8pm Mon -Sat



Starters

Soup of the day

Homemade seasonal soup, warm artisan bread & butter £7.5

Venison carpaccio

Local venison loin, gorgonzola espuma, fermented blackberries, pistachio puree & nasturtium £9.5

Meatballs

Slow cooked meatballs, roasted red pepper sauce, parmesan crust & truffle crostini £ 8.5

Goats cheese tart

Baked goats cheese & basil tart, beetroot sponge, smoked figs & beetroot gel £8.5

Pea & crab panna cotta

Pea panna cotta, spiced pulled crab, crab bisque, salsify, apple slaw & hazelnut £10

Duck egg & truffle raviolo

Duck egg & ricotta raviolo, truffle pasta, pan seared wild mushrooms, pancetta & garlic sourdough £9

Pizza

Margarita

Cherry tomatoes, fresh basil, bocconcini & mozzarella £13

Salame

Salame milano, salame picante, salame corallina, olives, fresh basil & mozzarella £15

Spiced pepperoni

Pepperoni, nduja, shallots, basil & mozzarella £14

Smoked salmon

Anchovies, lemon zest, tomatoes, shallots, mozzarella, hot smoked salmon & rocket £16

Artichoke

Grilled artichokes, cherry tomatoes, roasted red peppers, olives, ricotta, rocket & truffle oil £14

Local game sausage

Wild boar sausage, venison sausage, duck sausage, goats cheese pearls, wild mushrooms & mozzarella £15

Pasta

Carbonara

Guanciale, pecorino, egg yolk, spaghetti £15

Clam

Whole shell clams, clam meat, chilli, lemon, chives, white wine cream sauce & spaghetti £17

Lamb lasagne

Slow cooked lamb ragu lasagne, arriabata sauce & minted pesto rocket salad £18

Game ragu

Slow cooked local game ragu, roasted red peppers, semi dried tomatoes, macheroni £17

Sweet potato gnocchi

Sweet potato gnocchi, pancetta, shallots, parsley, gorgonzola butter sauce & walnuts £16

Pumpkin

Roasted pumpkin, cherry tomatoes, roasted red peppers, lemon sage sauce, feta, macheroni & smoked olive oil £16

Mains

Sirloin steak

8oz dry aged sirloin steak, house fries, portobella mushroom, roasted cherry vine tomatoes & Diane sauce £28

Salmon risotto

Pan seared salmon supreme, Jerusalem artichoke risotto, pulled spiced crab, rocket & lemon oil £21

Beef cheek

Slow cooked beef cheek, roasted baby potatoes, caramelised shallots, salt baked celeriac puree, cavolo nero, porcini & pancetta Jus £24

Stuffed pheasant

Pheasant breast stuffed with venison & cranberry, bacon, smoked patate al forno, green beans & chianti sauce £21

Ciambotta with malfatti

Slow cooked vegetable stew with ricotta dumpling, rocket parmesan salad & warm bread £18

Veal milanese

Breaded veal cutlet, confit sweet potato, tender stem broccoli & lemon sage cream sauce £28

Please make staff aware of any food allergies or intolerances

Sides

Pear, parmesan, walnut & rocket salad

£6

Caprese salad £6

Pitted halledinki olives £6

Unpitted norcella olives £6

Cheesy & tomato garlic pizza £10

Garlic crostini with black olive tapanade

£6.5

Italian style green beans £6

House fries £6

KIDS MENU

Tomato pasta & garlic bread £8

Pepperoni pizza £8

Cheese pizza £8

Chicken bites, fries and peas £9

Sausage, fries and peas £9

Please make staff aware of any food allergies or intolerances