

Join us for a taste of the Mediterranean

We only use fresh ingredients and source our produce as locally as possible for that reason we change our menus weekly, please contact us directly for this weeks menu

Spring Sample Menu

Italian Charcuterie £12.95
A selection of award winning local cured meats

Burrata Caprese £12.95
With Mediterranean tomato salad

Local Lobster Ravioli £13.50 In a creamy tomato white wine lobster bisque

Antipasto Sharing Platter £20.95 (v) A selection of antipasto, served with focaccia

Wild Mushroom & Truffle Bruschetta £10.95 $\,(v)$ With truffle, rocket & parmesan

Asparagus, Anchovy Gribiche & Prosciutto £10.95 Served with parmesan shavings & lemon oil

PIZZA

Our pizzas are homemade & hand rolled to order, thin & crispy 11 to 12 inch

Venison & Black Olive £19.00

Anchovy Caponata £17.50

Wild Mushroom With Prosciutto £18.50

Tuscan Roast Vegetable £17.50 (v)

Hot Honey Chorizo £17.50

We can make an avoiding gluten base with advance notice upon booking.

* Not suitable for Coeliacs

PASTA

Handmade, fresh Pasta

Local Crab & Lobster Tortellini £22.50

Beef Shin & Hazelnut Ragu £19.95

Wild Mushroom Pappardelle £17.95 (v)

Spaghetti Orgaggio £17.50 (v)

Spinach Ricotta & Artichoke Ravioli £17.50 (v)

Avoiding gluten pasta options available with prior notice upon booking

ON THE SIDE

Warm Focaccia £7.50 (v)

Roast Vegetables £7.50 (v)

Garlic Ciabatta £7.50 (v)

Rocket & Anchovy Salad £7.50

SOMETHING SWEET

Panna Cotta £8.00

Affogato £6.00 (v)

Sticky Toffee Pudding £8.50 (v)

Chocolate Brownie £8.50 (v)

Cheese Selection £10.00 (v)