

DINNER MENU

Served from 6pm, Thursday. Friday, Saturdays & Monday

Local Oysters

Served naked, with dressing on the side: herb & shallot Mignollette, tabasco & lemon

4 Oysters £15.00

6 Oysters £22.00

Cooked Oysters Rockafella

Baked in the pizza oven with garlic & herb butter, breadcrumbs, parmesan & basil oil

3 Oysters £15.00

Cooked Oysters Bloody Mary

Baked in the pizza oven with aromatic tomato sauce, worcestershire sauce, Tabasco, lemon & basil oil

3 Oysters £15.00

Add 2 glasses of house champagne for £20

STARTERS

Baked Camembert £12.95 (v)

Baked in the pizza oven with caramelised onions, honey, pecans & served with warm ciabatta

Beef Bresaola Carpaccio £12.95

Glazed beef bresaola, with rocket, truffle aioli & parmesan shavings

Mushroom Bruschetta £11.95 (v)

Wild mushrooms on warm ciabatta with mascarpone & truffle oil, finished with parmesan

Fig & Prosciutto Caprese £12.50

Fig, burrata & prosciutto, with basil & balsamic

Garlic Focaccia £9.95 (v)

Warm focaccia with garlic butter & basil oil, perfect to share between two

Tomato & Lobster Soup £9.95

Warm focaccia with garlic butter & basil oil, perfect to share between two

FRESH PASTA

Handmade, fresh pasta

Crab & Lobster Tortellini £23.95 (n)

Our signature dish, beautiful handmade tortellini with a mixture of egg & squid ink pasta, served in a creamy seaweed butter with samphire, dill, pine nuts & shaved parmesan

Seafood Spaghetti £23.95

Handmade spaghetti tossed through aromatic tomatoes, with garlic marinated prawns, crayfish & local crab meat, finished with alight & fragrant tomato sauce

Wild Boar Bolognese Orecchiette £22.95

Slow cooked bolognese sauce, made with carrots, celery, onion, red wine, garlic & tomatoes and wild boar mince, served with handmade orrechiette & finished with parmesan

Beef Pappardelle £23.95

Slow braised Tuscan style beef shin ragu, rich & fragrant with thyme, rosemary & red wine, served with handmade fresh pappardelle & finished with parmesan

Spaghetti Aglio £18.95

Handmade spaghetti, with aromatic tomatoes, garlic, chilli & breadcrumbs, finished with basil oil & parmesan

Olive Oil / Extra Parmesan 50p

ARTISAN PIZZA

Hand rolled to order, thin & crispy 11 to 12 inch

Porco £18.50

Mozzarella, heritage tomatoes, with three types cured pork: Napoli style salami, prosciutto & mortadella, with pistachio pesto, red onion & rocket

Puttanesca £17.50

Mozzarella, heritage tomatoes, anchovy, olives, capers, chilli flakes, fresh basil ***Remove Anchovy on request (v)**

Wild Mushroom 17.50 (v)

Heritage tomatoes & mozzarella with local wild mushrooms, mascarpone, finished garlic butter & truffle aioli

Add prosciutto £2.00

Bresaola Burrata Pistachio £18.50 (n)

Heritage tomatoes, mozzarella, beef bresaola, pistachio pesto, finished with burrata & fresh basil

Pear & Gorgonzola £17.50 (v)

Creamy white base, with thinly sliced roast pears, gorgonzola & walnuts, finished with rocket

Add chilli flakes & chilli oil 50p

SIDES

Rocket & Anchovy Salad £5.50

With parmesan & balsamic

***Available without anchovy on request (v)**

Garlic Focaccia £9.95 (v)

Warm rosemary focaccia with garlic & parsley butter & basil oil, perfect to share between 2