

DINNER MENU

SERVED 5-9

PRE STARTERS

marinated chupadero olives with citrus
fennel and chilli £7.50

toasted foccacia with whipped feta and arbequina
olive oil £6.50

croquetas de jamon with a smoked
paprika aioli £6.95

bread basket with balsamic oil £6.95

ANTIPASTI FOR TWO

meat antipasti – parma ham, fennel salami, burrata, fresh tomatoes, marinated olives,
whipped feta, croquetas de jamon, foccacia and basil oil £19.50

mediterranean vegetarian antipasti – burrata, grilled courgette, roasted peppers,
marinated aubergine, olives, hummus, sundried tomatoes and foccacia £18.50

PASTA AND RISOTTO

prawn and brown crab linguine

served in a chilli, lemon and parsley sauce £20.50

slow braised beef shin rigatoni

served in a tomato and red wine sauce topped
with parmesan pangrattato £18.50

mushroom and truffle casarecce

with parmesan and chives £16.50 (available as risotto)

roasted tomato gnocchi (v)

served with burrata and basil £16

prawn, clam and saffron risotto

with peas and lemon £19.50

SIDES

spanish garlic potatoes £3.95

truffle mashed potatoes £3.95

hasselback potatoes £3.95

charred tenderstem broccoli £3.95

house salad £3.95

garlic seasonal greens £3.95

garlic ciabatta £5

garlic ciabatta with mozzarella £6.50

STARTERS

galician style scallops (gf)

with a mint pea puree, crispy pancetta
and a lemon butter £14.50

crispy duck salad

served with pomegranate, herbs and a soy citrus
dressing £10.50

burrata bruschetta (v)

served with confit tomatoes, basil and aged
balsamic £9.50

clams with chorizo

served in a white wine, tomato, nduja and
corriander sauce with grilled focaccia £9

sizzling king prawn pilpil

with chilli and garlic in a lemon and herb oil
served with ciabatta for dipping £13.95

MAIN COURSES

confit pork belly (gf)

with an apple, fennel and cider glaze, served
with fondant potato £19.50

roasted hake (gf)

served with mixed beans, chorizo, tomato and
a salsa verde £21.50

pan seared duck breast (gf)

served with tenderstem broccoli, fondant
potato and a blackberry jus £20.50

grilled beef rump (gf)

served with truffle mashed potatoes, charred
greens, and a red wine jus £24

grilled chicken supreme (gf)

with wild mushrooms, truffle mashed potatoes
and a tarragon cream £19.50

black angus fillet of beef (gf)

served with cafe de paris butter, fondant
potato and charred greens £36

burrata and roasted squash salad (v)

served warm with sweet potato, maris piper
potatoes, spinach and pesto dressing £16.50