



SEASONAL MENU

Available Lunch Tue-Sun 12pm-3.30pm

Dinner Tue-Fri 5pm-7pm

ANTIPASTI

Soup of the day, toasted focaccia

Wild garlic & white bean bruschettone, crispy kale (v)

Ham hock terrine, apple puree, pickled vegetables salad

Fritto misto, wild garlic mayo, lemon

SECONDI

Minced lamb & mint gratin, herb buttered new potato

Butter poached Smoked haddock, primavera greens, lemon butter dressing (gf)

Chargrilled chicken, baked sweet potato wedges, spring onion, coriander & chilli jam dressing (gf)

Penne al forno char-grilled vegetables, tomato sauce, basil pesto & mozzarella (v)(n)

DOLCI

Torta of the Day (n)

Gelati misti (n)

Daily home made pasticcini

Poached rhubarb cheesecake

2 courses £15

3 courses £17

Menu subject to change due to seasonality

A discretionary 10% service charge is added to all tables of 6 and above.

Subject to availability.

If you suffer from any food allergies please advise your server at time of order.

(v) vegetarian (gf) gluten free (m) mustard (sf) shell fish (s) sesame (n) nuts