

GLUTEN FREE MENU



ANTIPASTI

- Zuppa del giorno, **NO focaccia (v)** 5.00
- Confit duck leg, borlotti bean, rosemary & tomato stew, salsa verde (gf) 7.00
- Sweet and sour pepper risotto, grilled red mullet (gf) 7.00
- Steamed mussels, slow roast tomato, garlic & basil, **NO focaccia (sf)** 8.00
- Marinated Olives (v)(gf) 3.50

PASTA E RISOTTO

All pastas served with gluten free Fusilli

- Red wine & porcini mushroom risotto (v)(gf) 10.00
- Rigatoni slow braised lamb shoulder, spinach, lentil & grain mustard (m)(gf) 9.50
- Spaghetti steamed mussels, slow cooked tomato, garlic & basil (sf)(gf) 10.00
- Rigatoni roast butternut squash, sage & walnut (n)(v)(gf) 9.50
- Tagliatelle creamed leeks & gorgonzola (v)(gf) 9.50

INSALATE

Add chicken to either salad extra £6

- Lentil, kale, roast parsnip salad with coconut dressing (n)(gf)(v) 9.00

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

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



SECONDI PER DUE

Sharing main courses for two

- 24 OZ Pan handle steak, choice of two sides & pepper corn sauce (gf) 46.00

SECONDI

- 10oz Ribeye steak, thyme roast new potatoes, tomato, king oyster mushroom, balsamic brown sauce (gf) 23.00
- Roast Gressingham duck breast, duck leg 'cannelloni', kale, butternut puree, red wine sauce (gf) 19.00
- Smoked haddock, braised baby gems, cannellini bean, pancetta & fish red wine sauce (gf) 16.00
- Roast cod, cauliflower puree, marsala soaked raisins, toasted pinenuts, shaved fennel (n)(gf) 18.00
- Slow braised lamb shoulder, root vegetable & potato cake, lentil & herbs (gf) 17.50
- Roast cauliflower steak, soft herb polenta, creamed porcini & lovage ragu (v)(gf) 14.00

CONTORNI

- Fries with truffle oil mayo & truffle salt (gf) 4.00
- Braised baby gem lettuce, cannellini, herbs (gf) 3.50
- Thyme roast new potatoes (gf) 3.50
- Roast parsnip, lentil & kale salad, coconut dressing (n)(gf) 4.00
- Rocket & pickled vegetable salad (gf) 4.00

DOLCE

- Vanilla pannacotta, macerated grapes, ginger, **NO oat biscuit** 6.00
- Gelati Misti 6.00

FORMAGGI

- Cheeseboard selection of three cheeses tasting with Nonnas chutney, honey, toasted Walnuts, **NO focaccia bread and crackers** (n) 8.00

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NONNAS FAMOUS PASTA OFFER

All served with gluten free Fusilli

SPAGHETTI CARBONARA

Pancetta, egg, cream, parmigiana (gf)

TAGLIATELLE ALLA BOLOGNESE (gf)

Pork & beef ragu (gf)

RIGATONI AMATRICIANA (gf)

Slow cooked pork shoulder, tomato, chilli

SPAGHETTI PUTTANESCA

Tomato, olives, chilli, rosemary (v)(gf)

£6.95

From Tue-Fri 12-3/5-7 Sat 12-3 only Sun 12-9

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SEASONAL MENU

Available Lunch Tue-Sun 12pm-3.30pm

Dinner Tue-Fri 5pm-7pm

ANTIPASTI

Soup of the day, **NO** toasted fococcia

SECONDI

Chargrilled Chicken breast, soft herb polenta & spicy bean stew (gf)

Baked smoked Haddock, creamed leeks & thyme roast potatoes (gf)

Sweet & Sour pepper Risotto, Slow cooked Tomato salsa (v)(gf)

DOLCI

Torta del giorno (ask Server)

Gelati misti (n)

2 courses £15

3 courses £17

Menu subject to change due to seasonality

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