



SEASONAL MENU

STARTERS

Chickpea & roast pepper soup, parsley pesto (v)(gf)
Chicken liver parfait, Nonnas chutney toasted focaccia
Nonnas fishcakes, tartare sauce, tomato salsa
Gorgonzola & pear sfogliata, walnut pesto (n)(v)
Chargrilled pork belly, new potato, lentil & smoked garlic broth

MAIN COURSES

Chargrilled chicken breast, pancetta Brussel sprout & black pudding hash,
red wine sauce
Lemon & herb crusted salmon, beans, peas, new potatoes & white wine sauce
Roast red pepper risotto, baked herb ricotta (v)(gf)
Mushroom, confit garlic, spinach & parmesan pasta al forno (v)
Slow braised beef shin, mash potato, buttered kale & grilled mushroom

DESSERTS

Frutti di bosco cheesecake
Warm chocolate pudding, salted caramel semifreddo, chocolate sauce
Gelato misto (n)(v)
Treacle tart, vanilla mascarpone & honeycomb
Baked red wine plums, spiced amaretti & walnut crumble, vanilla custard (n)

Starters £5

Main Courses £10

Desserts £5

Available every day 12-3pm & 5pm-7pm

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