

JANUARY SET MENU

MONDAY - THURSDAY FROM 4PM

2 COURSES £19.95

3 COURSES £24.95

STARTERS

Deep fried calamari, king prawns & courgettes, lemon & caper mayo (GF) (DF)

Fried polenta topped with wild mushroom ragu & aged Pecorino (V) (GF)

Sticky pork belly, roasted red onion & fennel, nduja ketchup (GF)

HOMEMADE PASTA

Paccheri with Nonna's 4 hour ragù, parmesan (GFO)
add burrata + £4.95

Mafalde with fresh mussels, garlic, dried chilli, tomato, parsley, pangrattato (GFO)

Bigoli Arrabiata - toasted garlic, black olives, chilli flakes, tomato, parsley (GFO) (VE)

DESSERTS

Tiramisu - Savoiardi biscuits soaked in borghetti & espresso, topped with sweet mascarpone & cocoa

Lemon & almond polenta cake with blood orange mascarpone (GF)

Affogato - vanilla ice cream topped with hot espresso (GF)

SIDES

Garlic bread, mozzarella, parmesan (GFO) (V) £4.95

Burrata, extra virgin olive oil (GF) (V) £4.95

Roast parmentier potatoes, garlic butter (GF) (V) £4.95

Skin on fries, nduja ketchup, parmesan (GF) £4.95

Skin on fries, truffle mayonnaise, parmesan (GF) (V) £4.95

House Caesar salad, pangrattato, parmesan (GFO) (V) £5.50

Courgette fries (GF) (V) (VE) £4.95

Pan fried tenderstem broccoli with garlic & chilli (V) (GF) £5.50

Rocket salad, cherry tomatoes, extra virgin, glaze, parmesan, (V) (GF) £4.95

Please inform us of any food allergies before ordering

GF - Gluten Free | GFO - Gluten Free Option Available | V - Vegetarian | VE - Vegan | VEO - Vegan Option Available