

SEASONAL SPECIALS

Antipasti (starters)

Zuppa di sedano roast celeriac & parmesan soup, focaccia croutons, crispy leeks (V) (GFO) £7

Ravioli di granchio crab & chilli ravioli, nduja butter, cream, pangrattato £13.5 / £21

Insalata di formaggio di capra warm goats cheese salad, beetroot, frisee, sun dried tomato dressing, walnuts, glaze (V) (GF) £10

Secondi (main courses)

Saltimbocca di pollo chicken saltimbocca, pan fried chicken breast with sage & Parma ham, caper butter, winter greens, parmentier potatoes (GFO) (DFO) £21

Salmone arrosto herb roasted wild salmon, mussels, saffron, cream, parmentier potatoes, buttered cavolo (GF) £23.50

Guancia di manzo braised beef cheek, tenderstem, creamed mash, red wine jus (GF) £21.50

Bistecca ribeye 10oz ribeye steak, gorgonzola, Parma ham, red wine jus, skin on fries (GF) £31.50

Sunday Roasts

(available Sundays only)

All served with rosemary potatoes, honey roasted heritage carrots, buttered winter greens, roast confit garlic, yorkshire pudding, gravy

Prime Yorkshire beef striploin served pink or well done (GFO) £19.50

Prime Yorkshire lamb rump served pink or well done (GFO) £22.50

Roast porchetta stuffed with Italian herbs & fennel sausage (GFO) £19.50

Herb roasted celeriac steak (GFO) £16.50