



MENU DEL GIORNO

Available Thursday – Saturday Lunch, Tuesday – Friday Evenings.

TO START

Soup of the day (v)

Mozzarella mousse, tomato salad, black olive crumb, smoked burrata ice cream, wild garlic oil, parmesan tuille (v)

Slow cooked lamb croquette, Sicilian Caponata, whipped goats cheese, mint

Smoked salmon, pea, handmade Paccheri pasta, truffle cream

MAIN COURSE

Lincolnshire pork fillet alla Saltimbocca, lemon potato puree, butter roast fennel, sage oil, pork jus

Beef blade, oxtail and Nero Davola ragu, crumbled gorgonzola, Malfadine pasta

Sicilian aubergine parmigiana, crispy potato pave, parmesan cream, sundried tomato, black garlic and aubergine puree (v)

Roast fillet of sea bass alla pizzaiola (tomato, olive and caper sauce), potato fondant, summer greens

SIDE DISHES

Homemade chunky chips 6/ with truffle and parmesan 7.50

Rocket, parmesan & pinenuts 6

Spring Brassicas with peas, pancetta & chilli 7

Cauliflower cheese alla carbonara 8

Mushrooms & spinach with garlic butter 6

New potatoes with spring onion & mint 6

Zucchini fritti 8

Tomato & red onion salad with smoked ricotta 6

DESSERTS

Pistachio parfait, roast nectarine, nectarine sorbet, pistachio brittle

Clotted cream pannacotta, English strawberry salad, strawberry sorbet, scone crumb

Duo of ice cream and sorbet

Trio of Italian cheese +4

TWO COURSES 32

THREE COURSES 39

Your choice of dessert cocktail +£3

All of our dishes may contain allergens, please advise a member of staff of any allergies or intolerances.

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A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.