



*Our executive chef John Dickson presents this season's a la carte menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish*

## **PRIMI**

Seafood and clam bisque chowder served with Italian toasted bread 8.95

Baked Capricorn goats cheese on a bed of sautéed baby leaf spinach, chargrilled asparagus and roasted cherry vine balsamic tomatoes (v) 7.95

Pan fried cod on a bed of swede and pea puree with petit pois and topped with a poached hens egg 8.50

Seared King scallops, pan fried potato, spring onion and laver bread galette served with braised Pak Choi and prawn butter sauce 9.95

Chilled hot smoked salmon and prawn tian bound in a tartar style sauce with a tomato oil dressing 7.95

Duo of duck liver parfait scented with juniper berries served with a quince and onion chutney with warm brioche 7.95

Antipasto misto made with a selection of Italian hand cut salamis 11.95

Bruschetta please choose (gluten free bread available) 4.25  
Slow roasted oven cherry tomatoes and flame roasted peppers  
Winter black truffle and sautéed wild mushrooms

Garlic bread made with Italian bread and homemade garlic butter (gf bread available) 3.50

Fresh bread served with extra virgin olive oil and aged balsamic vinegar 3.95

*Please note all our dishes are fresh and cooked to order, therefore can take 30 minutes to cook. If you have an allergy please speak to a member of staff and we have a full list of the dishes that contain certain allergens*

*Please note a 10% service charge will be added to the bill*

# PASTA

*Our homemade free range egg pasta is freshly made daily by our Italian chef using quality ingredients to provide a taste of Italy! Please note we can also provide gluten free pasta on some dishes if required (this is not homemade)*

Cannelloni with wild mushroom, winter truffle and provolone cream cheese in a rich tomato and basil sauce (v) 14.95

Ravioli of fresh langoustine and scallop bound in a light fresh ginger, lemon and mascarpone cream garnished with seared scallop and grilled langoustine 16.95

Spaghettoni of king scallops, tiger prawns, crayfish with Dutch chilli, garlic, baby leaf spinach and white wine butter 16.95

Fresh pan fried whole lobster served with linguini, sautéed cherry vine tomatoes, garlic, fresh chilli finished with a light tomato sauce 29.00

Beef lasagne al forno with a rich tomato, basil and béchamel sauce finished with parmesan 13.95

Pappardelle al filetto with strips of grilled fillet steak, sautéed wild mushrooms, Soleggiati sunblushed tomatoes, splash of red wine and a hint of cream topped with wild rocket 17.95

Spaghetti Bolognese, the classic Italian dish from Bologna, made with a beef ragu using Chianti 11.95

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# PIZZE

*Our pizzas are all made to order using homemade dough and baked fresh in our authentic open fire pizza oven. Gluten free not available.*

## Margherita

Homemade tomato sauce, shaved mozzarella, bocconcini mozzarella and freshly torn basil leaves (v) 10.95

## Caprini

Capricorn goat's cheese, caramelised red onions, Soleggiati sunblush tomatoes, Kalamata olives, oven roasted paprika peppers, fresh rocket and homemade tomato sauce (v) 12.95

## Enrico

Homemade tomato sauce, mozzarella, spiced pastrami, chorizo and jalapeno peppers 13.95

## Al Fumo

Homemade tomato sauce, lightly smoked chicken breast, roasted peppers, balsamic red onions, bocconcini mozzarella and freshly grated Parmesan 13.95

## Mare e Monti

Homemade tomato sauce, mozzarella with tiger prawn, prosciutto, Pedro Bianco ricotta, Soleggiatti tomatoes, roasted pine nuts and basil pesto finished with basil cress sprouts 14.95

## Smiling Calzone

Stuffed to bursting with freshly braised ham hock, mozzarella and sautéed wild mushrooms topped with homemade tomato sauce and Parmesan (guaranteed to make you smile) 14.95

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## SECONDI

Chargrilled fillet of halibut studded with aged black garlic, roasted vegetables, dill polenta and a light saffron and mussel sauce 19.95

Roasted fillet of salmon with sautéed curly kale, roasted vegetables served with Jerusalem artichoke puree and sorrel butter sauce 18.95

Seared filled of seabass with Paysanne potatoes, roasted vegetables and fresh lemon zest, caper and chervil butter sauce 19.95

Honey glazed duck breast served with garlic flavoured polenta, braised red cabbage and roasted vegetables 19.95

British Rose veal chop served with wild mushroom risotto, roasted vegetables and a honey and rosemary jus 23.95

Pan fried West country aged British beef served with roasted vegetables, Alsatian potatoes (new potatoes with bean, onions, parsley and butter), caramelised shallot with a red wine and beef jus 25.95

## SIDE ORDERS

Mixed organic leaf salad 4.50

Market vegetables 4.50

Fried courgettes 4.50

Tomato and onion salad 4.50

Twice cooked skinny chips 4.25

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