



PRIMI

Caramelised red onion and plum tomato Tarte Tatin with glazed Golden Cross goats cheese, rocket salad and a balsamic dressing (v) £8.95

Gateaux of freshwater prawns and chilled hot smoked salmon served with rocket oil dressing and baby leaf salad £8.95

Pan fried king scallops and king prawns with a laverbread polenta and fresh garlic and parsley butter sauce £12.50

Classic seafood chowder served with toasted bread £8.95

Calamari fritti, sapia and sago crisps served with sweet chilli and smoked paprika dip £8.95

Dorset mussels cooked in a caper, shallot, garlic and white wine liquor served with toasted focaccia £8.95

Duo of duck liver and confit duck parfait terrine wrapped in cured ham served with caramelised onion chutney, mesclun salad and warm brioche £8.95

Selection of Italian farm house salamis, marinated mushrooms, marinated artichoke hearts and pizza bread £12.50

Classic sour dough bruschetta with Italian plum tomatoes, garlic and basil £6.00

Sour dough bruschetta with Gorgonzola cheese and caramelised red onion £7.25

Sour dough with garlic butter £4.50

Selection of bread served with olive oil and aged balsamic vinegar £4.50

Olives £4.95

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 E RISOTTO

*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)*

Homemade onion and potato gnocchi with sautéed wild mushrooms, sautéed spinach served in a mushroom and cream sauce (v) £12.95

Spaghettini of king scallops, tiger prawns, Dutch chilli, garlic, cherry tomatoes and white wine butter £16.95

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

Pulled pork risotto with pork and apple jus 14.95

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 £12.95

Lasagne pasta with beef ragout, basil, béchamel sauce and Parmesan cheese £13.95

Spaghetti with home-made tomato and basil sauce (v) £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. Unfortunately, gluten free is 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

Gustissimo

Homemade tomato sauce, roasted cherry tomatoes, aubergine, red onions, garlic, oregano, Kalamata olives, bocconcini mozzarella & fresh basil (v) £12.95

Fungi e Pollo

Homemade tomato sauce, wild mushrooms, smoked chicken breast, bocconcini mozzarella topped with sage £13.95

Enrico

Italian farm house salami, caramelised onion, mascarpone, a sprinkling of dried chilli flakes and oregano £13.95

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

Platter of roasted baby cauliflower, bean ragout, Japanese aubergine, ratatouille, ratte potatoes and white eggplant caviar served with a smoked tofu salsa and homemade guacamole (v) 14.95

Pan fried supreme of Scottish salmon with sautéed curly kale, parsley new potatoes, seasonal vegetables with a mussel and dill sauce £18.95

Seared fillet of seabass with sautéed baby leaf spinach, olive oil and parsley potato puree, seasonal vegetables with a caper and shallot butter £19.95

Roasted fillet of monkfish with a parsley and spinach puree, buttered fondant potato, seasonal vegetables with a light saffron cream sauce £19.95

Pan fried free range corn fed chicken breast filled with sautéed wild mushrooms served with noisette and sage potatoes, seasonal vegetables, broccoli and a cream Provolone cheese sauce £17.95

British lamb rack with braised red cabbage, honey glazed parsnips, Dauphinoise potato gratin, seasonal vegetables and a lightly minted lamb jus £26.95

Chargrilled 12oz aged American ribeye steak with hand cut triple cooked pont neuf potatoes, glazed parsnips, seasonal vegetables with a béarnaise green peppercorn sauce £28.95

SIDE ORDERS

Mixed organic leaf salad £4.50

Market vegetables £4.50

Fried courgettes £4.50

Tomato and onion salad £4.50

Chips £4.25

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