



PRIMI

Oven baked Capricorn goat's cheese on oven roasted Surrey beetroots with a cherry tomato and rocket salad (v) 8.95

Seared scallops and tiger prawns with warm couscous and baby leaf spinach salad, duo of beetroot and celeriac puree with prawn and beetroot crackers 12.50

Classic seafood chowder served with toasted bread 9.95

Fritto Misto of monkfish, calamari, tiger prawns and scallops with sapia and sago crisps served with aioli 13.95

Roulard of chilled hot smoked salmon and cold smoked salmon with caper, shallots and dill butter served with warm buckwheat blini, gribiche sauce and a mixed leaf and avocado salad 9.95

Moules Mariniere cooked with Dorset mussels in a garlic, white wine and parsley butter cream served with toasted sourdough bread 9.95

Farmhouse pork terrine with sweet gherkin and red onion wrapped in cured ham served with ratatouille chutney and Italian toasted bread 9.95

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)*

Fresh tagliatelle of roasted peppers, broccoli and spinach in a light creamy smoked Scamorza cheese sauce (v) 14.95

Spaghettini of king scallops, tiger prawns, mussels, Dutch chilli, parsley butter, garlic, baby leaf spinach and Soleggiati sunblushed tomatoes 17.95

Ravioli of fresh langoustine and scallop bound in a light fresh ginger, lemon and mascarpone cream garnished with seared scallop and grilled langoustine 17.95

Acquerello risotto (unhusked rough rice aged for at least 1 year) with clams, mussels, cuttlefish, parsley and fresh spinach 17.95

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 14.95

Classic meat lasagne with a pork and beef ragu layered with homemade egg pasta, béchamel sauce, mozzarella, tomato sauce and topped with Parmesan cheese 15.95

Spaghetti Carbonara with braised pig's cheeks, egg and parmesan 15.95

Spaghetti with home-made tomato and basil sauce (v) 13.95

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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 as we haven't found a base that is good enough to serve!

Margherita

Homemade tomato sauce, shaved mozzarella, bocconcini mozzarella and freshly torn basil leaves (v) 12.95

Caprini

Capricorn goat's cheese, caramelised red onions, Soleggiati sunblush tomatoes, Kalamata olives, oven roasted paprika peppers, fresh rocket and homemade tomato sauce (v) 13.95

Quattro Stagioni

Homemade tomato sauce, mozzarella, artichokes, mushrooms, Kalamata olives and Prosciutto 14.95

Amore il formaggi

Homemade tomato sauce, smoked cheddar, mozzarella, ricotta and gorgonzola 13.95

Enrico

Homemade tomato sauce, mozzarella, spiced pastrami, chorizo and jalapeno peppers 14.95

Mare e Monti

Homemade tomato sauce, mozzarella with tiger prawn, prosciutto, Soleggiati tomatoes, roasted pine nuts and basil pesto finished with basil cress sprouts 15.95

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) 15.95

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SECONDI

Roasted courgette with lemon thyme filled with ratatouille served on a potato rosti with a cream cheese, tomato and basil sauce topped with a poached hen's egg (v) 14.95

Turban of local plaice and king scallops with Cocotte new potatoes, sautéed spinach, seasonal vegetables with a fresh sorrel and white wine cream sauce 19.95

Seared fillet of seabream with roasted fennel and caper crust, Olivette potatoes, seasonal vegetables with a light coriander butter 19.95

Roasted fillet of monkfish rolled in fresh herbs and lemon zest with celeriac puree, samphire, seasonal vegetables, lemon balm cream sauce and a seaweed and polenta pont neuf 19.95

Pan fried free range corn fed chicken breast filled with truffle mousseline served with fresh truffle tagliatelle, seasonal vegetables and chicken jus 18.95

Pork fillet filled with Soleggiati sunblushed tomatoes and Applewood smoked cheddar with seasonal vegetables, sautéed potatoes with onion, garlic and herbs finished with a cream of mustard sauce 19.95

Chargrilled 12oz aged American ribeye steak flambéed with brandy, shallots, garlic and butter sauce served with sweet potato fries, seasonal vegetables and watercress puree 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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