



Our executive chef John Dickson presents this season's set menu inspired by seasonal produce and flavours

PRIMI

Burrata mozzarella Tricolore salad served with a shallot, balsamic and oregano dressing (v) 8.95

Classic seafood chowder served with toasted bread 9.95

Calamari fritti with sapia and sago crisps served with aioli 8.95

Marie Rose and freshwater prawn tian with fennel and avocado served with a citrus dressing 8.95

Duo of chicken liver and duck liver parfait served with poached baby pear, pomegranate and pea shoot salad, kumquat 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 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

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)

Oven baked cannelloni of spinach and ricotta on a bed of rich tomato and basil sauce served with a side salad (v) 14.95

Spaghettini of king scallops, tiger prawns, calamari, 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

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

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

CHILDREN'S PASTA

(Available to children under 12 years of age)

Spaghetti with home-made tomato and basil sauce (v) 6.95

Spaghetti Bolognese 6.95

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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. Our pizzas are 11 inches. Gluten free pizza base available on request (not homemade). We also offer vegan cheese on request.

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

Enrico

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

Mare e Monti

Homemade tomato sauce, mozzarella with tiger prawn, prosciutto, Soleggiatti 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

Crispy fried potato, onion and garlic rosti topped with Portobello mushroom filled with ratatouille and Applewood smoked cheddar finished with green peppercorn cream sauce (v) 14.95

Pan fried fresh water trout served with samphire grass, new season potatoes, seasonal Mediterranean vegetables and Mariniere caper butter sauce 19.95

Chargrilled Tuna Nicoise on a bed of roasted Mediterranean vegetables, quail egg, green beans, potatoes, anchovies, pepper, olive and salad with a balsamic caper and dill dressing (served rare) 19.95

Pan fried fillet of local seabream with confit fennel, crisp sea vegetables, Allumette potatoes served with a pink ginger and soya dressing 19.95

Chicken Cordon Bleu filled with honey roast ham, gruyere cheese then bread crumbed with asparagus, dauphinoise potatoes and a creamy wild mushroom sauce 18.95

Chargrilled 10oz aged American Angus ribeye steak served with a green peppercorn sauce, boulangerie potatoes and seasonal vegetables 28.95

SIDE ORDERS

Tomato and onion salad 4.95

Mixed organic leaf salad 4.95

Green salad 4.95

Market vegetables 4.95

Chips 4.25

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