

DINNER MENU

SNACKS

Sourdough bread, Maldon salt, organic extra virgin olive oil £4.50

Nocellara olives £3.50

Fruitpig black pudding and apple £4.50

STARTERS

Black pudding, Tuscan sausage, chorizo, apple, delicate pumpkin compote £9

Carpaccio of thinly sliced seared steak, sweetheart cabbage slaw, parmesan shavings £10

Pigeon breast saltimbocca, red wine risotto £10

Pan fried mackerel, avocado and horseradish purée, fennel £11

Fried polenta, gorgonzola, grilled broccoli, caramelized onion purée £8

Gnudi of wild mushrooms and organic ricotta, mushroom velouté, grated chestnut £9

Soup of the day £8

MAIN COURSES

Fish of the day (ask your server) £25

Roast suckling pig belly, Iberico presa, potato terrine, cavolo nero, celeriac purée £25

Paccheri pasta in a delicate tomato sauce, enriched with butter and parmesan, a hint of chili and basil £19

Bolognese style ragù of venison and pork slowly cooked with tomato and red wine, pappardelle pasta, parmesan £21

Risotto of smoked haddock, leeks and a hint of curry served with grilled king prawns £22

Traditional roman pasta with pecorino cheese, parmesan, black pepper and crispy guanciale £19

Traditional Tuscan dish of beef slowly cooked with red wine and black pepper served with parmesan mash £22

Please note that in order to ensure the highest quality we have a limited menu. If you are vegetarian or vegan ask a member of staff for further options

Also available

5 course tasting experience £65 per person