

## A La Carte Menu

### To Start ...

Peppered beef carpaccio, soft boiled quails egg, parmesan tuille,  
rocket mayo, pickled radish

**£10.95**

Gorgonzola tortelloni, pear puree, candied walnuts, vermouth cream  
(v)

**£8.95**

King scallops, cod brandade, pancetta puree, preserved lemon,  
compressed cucumber

**£15.50**

Two way of rabbit with San Pietro style Caser salad with parmesan  
basket and pesto puree

**£8.95**

Tagliatelle di Gamberoni Rossi:  
Fresh pasta ribbons with Sicilian red prawns, prawn bisque, sun blush  
tomatoes

**£13.95**

Ham hock croquette, pea and mint vellutata, mustard gelato

**£8.50**

Crab salad ravioli, dash jelly

**£11.95**

Sweetcorn vellutata, truffled popcorn (v)

**£6.95**

All of our dishes may contain allergens, please advise a member of staff of any  
allergies or intolerances

## To Follow...

Pig 3 ways:

Fillet, belly and smoke pork croquet, charred leeks, pickled blueberries, Sardinian Mirto reduction, Tuscan beans

**£22.50**

Pesce del Giorno in Crosta di sale ;

Fish of the day in salt crust, caper brown butter, red pepper fregola

**£MP**

Rack of lamb, roast lamb belly, red pepper puree, pesto, crushed new potatoes with black olive and capers, minted lamb jus gras

**£28.50**

35 day aged fillet steak, beef haslet cannelloni, spring onions, broccoli, balsamic jus

**£29.95**

Corn-fed chicken wrapped in pancetta on a pea, asparagus and wild garlic risotto

**£19.95**

Fillet of sea bass, fennel pollen crust, broad beans, fennel top puree, gnocchi, olive oil and yoghurt emulsion

**£22.00**

Aubergine involtini, smoked ricotta, red pepper puree, pasta crisp, Italian beans(v)

**£18.50**

Handmade mushroom ravioli, sauté mushrooms, spinach, truffle cream, toasted pine nuts, shavings of parmesan (v)

**£16.95**

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## Additional Side Orders

£3.95:

Homemade chunky chips (with Truffle and Parmesan £4.50)

Tomato, red onion and basil salad

Warm new potatoes, capers and black olives

French beans with tender stem broccoli with toasted almonds

Zucchini Fritti – (fried courgettes)

Pepperonata - Mixed roasted peppers with capers, garlic and olive oil

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## To Finish...

Rich chocolate mousse cake, passion fruit puree, passion fruit sorbet

**£8.95**

'Mock Cherry'

Cherry mousse, chocolate crumb, almond ice cream

**£8.95**

Gianduja pyramid, toasted hazelnuts, cherry sorbet, mascarpone

**£10.95**

Sicilian lemon parfait, honey and lemon syrup, meringue and berries

**£7.95**

Pistachio soufflé, mandarin ice cream and mandarin syrup

**£9.95**

Selection of seasonal homemade ice-creams and sorbets

**£6.95**

A selection of cheese from our board; served with crackers, Lincolnshire plum  
breads, grapes, dates and chestnut honey

Selection of 4 **£10.95**   or   Selection of 6 **£14.95**

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