

EVENING MENU

Served Wednesday-Saturday from 5.30pm

LIGHT BITES & PLATTERS

WINTER DELI PLATTER 20.00

BREAD, OIL & BALSAMIC 4.50 v VE.

MARINATED OLIVES 3.50 MARCONA ALMONDS 3.50

GARLIC & ROSEMARY PIZZA SHARDS 3.50 v

'NDUJA & MOZZARELLA PIZZETTE 5.50

SWEET POTATO FRIES WITH ALIOLI 3.50

LEVANTINE HALLOUMI FRIES 4.50

BAKED CAMEMBERT WITH SOURDOUGH SOLDIERS 9.50

SEAFOOD

WASABI CURED CHALK STREAM TROUT WITH PICKLED DAIKON SALAD 8.50

GRILLED TIGER PRAWNS IN A ROAST GARLIC & CHORIZO PICANTE BUTTER 10.00 GF

CHIPIRONE (BABY CALAMARI) WITH ALIOLI 7.50

VEGETABLES

PARMESAN & TRUFFLE ARANCINI 7.50 v

MIXED MUSHROOMS IN A MANZANILLA & GARLIC CREAM 7.50 v

HONEY ROAST BEETROOT, GOATS CURD & BABY PEAR SALAD 8.00 v

LINGUINE WITH RED OR GREEN PESTO 7.50

MEAT

TARTIFLETTE 10.50

TUSCAN SAUSAGE LASAGNE WITH ROCKET SALAD 10.50

PAN-FRIED RUMP OF CHESHIRE LAMB WITH PARSNIP RÖSTI, WARM HONEY & THYME 12.50

IBERICO PIGS CHEEKS BRAISED IN ALBARINO WITH FENNEL & CHARLOTTE POTATOES 12.50 GF

DE:CASSOULET WITH CONFIT DUCK LEG & TOULOUSE SAUSAGE 12.50

PRE-ORDER CENTREPIECES FOR GROUPS OF 6 OR MORE (MIN 3 DAYS NOTICE)

PORCHETTA SERVED WITH MINI ROASTIES & CAVOLO NERO 16.50pp

WHOLE FILLET OF BEEF BRAISED IN MALBEC 25.00pp