



## £45 SET MENU

A three-course feasting menu to share.  
All dishes are subject to minor changes owing  
to seasonality. Dolce individually plated.

### ANTIPASTI ALL SERVED

Sicilian chickpea chips, sage, lemon [gf][pb]  
English pea, mint & Taleggio arancini [gf][v]  
Burrata, orange, agretti, toasted hazelnut [v]  
*Served with homemade focaccia*

### LARGER PLATES ALL SERVED

Trofie, Italian greens, stracciatella di bufala, macadamia [pb]  
Sea bream, artichoke fritti, tomato and olives [gf][df]  
*Served with a selection of seasonal sides*

### DOLCE

Homemade ice cream [v][n]

### CHEESE £12 SUPPLEMENT

A selection of Italian cheese, pane carasau

[n]	Contains Nuts
[gf]	Gluten Free
[df]	Dairy Free
[pb]	Plant Based
[v]	Vegetarian



## £55 SET MENU

A four course feasting menu to share.  
All dishes are subject to minor changes owing  
to seasonality. Dolce individually plated.

### ON ARRIVAL

Panelle chickpea fritters, sage and lemon [pb][df][gf][v]

### ANTIPASTI CHOOSE 3

English pea, mint & Taleggio arancini [gf][v]  
Burrata, orange, agretti, toasted hazelnut [v]  
Prosciutto San Daniele, fresh broad beans, Pecorino [gf]  
Tiger prawns, tomato and garlic [gf][df]  
*Served with homemade focaccia*

### PASTA & LARGER PLATES CHOOSE 2

Pan fried ricotta gnocchi, tomato, chilli and garlic [v]  
Orecchiette, lamb ragu, rosemary and anchovy pangrattato  
Paccheri all'arrabbiata, black olive and capers [pb][v][df]  
Chicken Milanese, apple & celeriac, roasted garlic aioli  
Aubergine parmigiana [gf][v]  
Native breed rib eye, Romano pepper, red wine jus [gf][gf]  
Sea bream, artichoke fritti, tomato, olives and samphire [gf][df]  
*Served with roasted potatoes and a heritage tomato salad* [gf][df][v][pb]

### DOLCE CHOOSE 1

Pistachio tiramisu [v][n]  
Burnt cheesecake, Amarena cherry [v]  
Homemade ice cream [v][gf]  
Homemade sorbet [pb][gf][df][v]

### CHEESE £12 SUPPLEMENT

A selection of Italian cheese, pane carasau

[n] Contains Nuts  
[gf] Gluten Free  
[df] Dairy Free  
[pb] Plant Based  
[v] Vegetarian



## £75 SET MENU

A five course feasting menu to share.  
All dishes subject to minor changes  
owing to seasonality. Dolce & pasta  
individually plated.

### ON ARRIVAL

Panelle chickpea fritters, sage and lemon [pb][df][gf][v]

### ANTIPASTI CHOOSE 3

Prosciutto San Daniele, fresh broad beans, Pecorino [gf]

Tiger prawns, tomato and garlic [gf][df]

English pea, mint & Taleggio arancini [gf][v]

Burrata, orange, agretti, toasted hazelnut [v]

*Served with homemade focaccia*

### PASTA CHOOSE 1

Tiger prawn and Cornish crab ravioli, agretti, Prosecco

Trofie, Italian greens, stracciatella di bufala, macadamia [v]

Orecchiette, lamb ragu, rosemary and anchovy pangrattato

Paccheri all'arrabbiata, black olive and capers [pb][v][df]

### LARGER PLATES CHOOSE 2

Chicken Milanese, apple & celeriac, roasted garlic aioli

Aubergine parmigiana [gf][v]

Native breed rib eye, Romano pepper, red wine jus [gf][gf]

Sea bream, artichoke fritti, tomato, olives and samphire [gf][df]

Cod, asparagus and brown shrimp risotto [gf]

*Served with roasted potatoes and a heritage tomato salad* [gf][df][v][pb]

### DOLCE CHOOSE 1

Pistachio tiramisu [v][n]

Burnt cheesecake, Amarena cherry [v]

Homemade ice cream [v][gf]

Homemade sorbet [pb][gf][df][v]

### CHEESE £12 SUPPLEMENT

A selection of Italian cheese, pane carasau



## £90 SET MENU

A six-course menu taken for individual pre-order or served sharing style. Dishes subject to minor changes owing to seasonality. Select 1 dish per person, per course if taking individually plated. If taking sharing style, please select 3 antipasti, 1 pasta, 2 larger plates & 1 dolce.

### ON ARRIVAL

Panelle chickpea fritters, sage and lemon [pb][df][gf][v]

### ANTIPASTI

Prosciutto San Daniele, fresh broad beans, Pecorino [gf]

Tiger prawns, tomato and garlic [gf][df]

English pea, mint & Taleggio arancini [gf][v]

Burrata, orange, agretti, toasted hazelnut [v]

Steak tartare, Parmesan, quail egg, fresh black truffle, grilled ciabatta

Seared scallops, Jerusalem artichoke, crispy Parmesan [gf]

Tomato carpaccio, fennel, olives and basil [pb][v][gf][df]

*Served with homemade focaccia*

### PASTA

Pan fried ricotta gnocchi, tomato, chilli and garlic [v]

Tiger prawn and Cornish crab ravioli, agretti, Prosecco

Trofie, Italian greens, stracciatella di bufala, macadamia [v]

Orecchiette, lamb ragu, rosemary and anchovy pangrattato

Paccheri all'arrabbiata, black olive and capers [pb][v][df]

### LARGER PLATES

Chicken Milanese, apple & celeriac, roasted garlic aioli

Aubergine parmigiana [gf][v]

Native breed rib eye, Romano pepper, red wine jus [gf][gf]

Sea bream, artichoke fritti, tomato, olives and samphire [gf][df]

Cod, asparagus and brown shrimp risotto [gf]

Grilled lamb chops, soft Parmesan polenta, mint and anchovy gremolata [gf]

*Served with roasted potatoes and a heritage tomato salad [gf][df][v][pb]*

### DOLCE CHOOSE 1

Pistachio tiramisu [v][n]

Burnt cheesecake, Amarena cherry [v]

Custard bombolini, chocolate sauce

Homemade ice cream [v][gf]

Homemade sorbet [pb][gf][df][v]

### CHEESE £12 SUPPLEMENT

A selection of Italian cheese, pane carasau

[n] Contains Nuts [gf] Gluten Free [df] Dairy Free [pb] Plant Based [v] Vegetarian



## £110 SET MENU

A six-course menu taken for individual pre-order or served sharing style. Dishes subject to minor changes owing to seasonality. Select 1 dish per person, per course if taking individually plated. If taking sharing style, please select 3 antipasti, 1 pasta, 2 larger plates & 1 dolce.

### ON ARRIVAL

Panelle chickpea fritters, sage and lemon [pb][df][gf][v]

English pea, mint & Taleggio arancini [gf][v]

### ANTIPASTI

Seared scallops, cauliflower and black truffle velouté [gf]

Burrata, orange, agretti, toasted hazelnut [v]

Fritto misto

Grilled Cornish squid skewers, 'Nduja, lemon

Seabass and yellowfin crudo, grapefruit, sea herbs and pistachio [v][gf]

Hand cut veal 'tonnato', tuna mayonnaise, market salad

### PASTA

Pan fried ricotta gnocchi, butter & white truffle [v]

Tiger prawn and Cornish crab ravioli, agretti, Prosecco

Osso buco agnolotti, bone marrow broth

### LARGER PLATES

Grilled half Native lobster, datterini, garlic butter, sea herbs

T-bone steak, polenta chips, wild mushroom & chianti jus

Grilled lamb chops, soft Parmesan polenta, mint and anchovy gremolata [gf]

Halibut, asparagus and brown shrimp risotto [gf]

*Served with roasted potatoes and a heritage tomato salad* [gf][df][v][pb]

### DOLCE

Pistachio tiramisu [v][n]

Burnt cheesecake, Amarena cherry [v]

Custard bombolini, chocolate sauce

### CHEESE

Optional Italian cheese selection priced at £12pp

[n] Contains Nuts [gf] Gluten Free [df] Dairy Free [pb] Plant Based [v] Vegetarian