

# SEASONAL SPECIALS

## Primi (starters)

**Caprese di melanzane** roast aubergine caprese, fresh mozzarella, basil, tomato, pesto, ricotta salata (V) £9 add Parma ham £2.5

**Crocchette di granchio** crab & king prawn croquettes, burnt lime & chilli mayonnaise £12

**Insalata di prosciutto crudo** Parma ham, burrata, rocket leaves, sun dried tomatoes, crushed pistachio, extra virgin (GF) £11

**Ravioli al granchio** homemade crab ravioli, nduja butter, pangrattato £12.5

## Secondi (main courses)

**Branzino** pan fried seabass, Mediterranean salsa, parmentier potatoes, spinach (GF) £21

**Agnello** 4 hour braised lamb shoulder, creamed mash, charred hispi, salsa verde (GF) £24

**Ravioli al granchio** homemade crab ravioli, nduja butter, pangrattato £21

**Bistecca di ribeye** 10oz ribeye, garlic & herb butter, Yorkshire asparagus, skin on fries (GF) £31.5

**Insalata Caesar** pan fried chicken Caesar salad,, smoked pancetta, parmesan, anchovies, pangrattato (GFO) £15

## Roasts (Sunday's only)

All served with rosemary potatoes, honey roasted heritage carrots, buttered spring greens, roast confit garlic & Yorkshire pudding

**Prime Yorkshire topside of beef** bone marrow gravy (GFO) £19.5

**4 hour braised lamb shoulder** lamb jus (GFO) £23

**Roast porchetta** stuffed with Italian herbs & fennel sausage (GFO) £19.5

**Herb roasted celeriac** (V) (VEO) (GFO) £16.5

## Contorni (sides)

Cauliflower cheese topped with dolcelatte (V) £4.5

Charred hispi cabbage, garlic & herb butter, crushed hazelnuts (V) £4.5

Sautéed peas & smoked pancetta (GF) £4.5