

Evening set menu

2 courses £20

3 courses £25

Monday to Thursday from 4pm

Antipasti

Bruschetta classica vine tomato, basil, garlic, Pugliese toast, glaze (GFO) (VE) //

add Parma ham £2.5

Cozze alla crema steamed mussels, garlic, leeks, cream, focaccia (GFO) (DFO)

Pancetta di maiale sticky pork belly, roast fennel & red onion, nduja ketchup (GF)

Secondi

Pancetta affumicata paccheri pasta, smoked pancetta, red onion, garlic, oregano, chilli, tomato sauce, parmesan (GFO) // add burrata £4.5

Gamberoni e pomodorini mafalde pasta, king prawns, garlic, cherry tomatoes, courgettes, parsley butter, pangrattato (GFO)

Gnocchi alla pomodori secchi gnocchi, sun dried tomatoes, garlic, cream, spinach, parmesan (GFO) (V) (VEO) // add burrata £4.5

Branzino pan fried seabass, roast parmentier potatoes, frisée salad with fennel, red onion, olives, sun dried tomato dressing (GF) (£3 supplement)

Bistecca 6oz flat iron steak, skin on fries, rocket salad (GF) (£3 supplement) add peppercorn sauce £3

Contorni

Patatine fritti skin on fries (VE) (GF) £4.5 // add truffle mayo (V) (GF) £1 // add nduja mayo (GF) £1

Zucchini fritti courgette fries (VE) (GF) £5.5

Asparagi pan fried Yorkshire asparagus, aged Pecorino (GF) £6

Focaccia al aglio focaccia garlic bread, mozzarella, parmesan (V) (GFO) £5

Cavolo charred hispi cabbage, garlic & herb butter, crushed hazelnuts (V) £5

Insalata di rucola rocket salad, cherry tomatoes, extra virgin, parmesan, glaze (V) (GF) £4.5

Insalata di pomodoro beef tomato salad, red onion, Italian dressing, oregano (VE) (GE) £4.5

Patate arrosto roast parmentier potatoes (VE) (GF) £4.5

Dolci

Pannacotta white chocolate panna cotta, Yorkshire rhubarb, chocolate crumb (GF)

Brownie al cioccolato warm chocolate & nutella brownie, vanilla ice cream (N) (GF)

Gelato vanilla ice cream, pistachio ice cream, chocolate ice cream (GF)
