

Lunch menu

Monday to Saturday 12 - 4pm

Small plates £10

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

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

Panino caprese di melanzane melted focaccia sandwich with roasted aubergine, mozzarella, beef tomatoes, basil pesto, rocket (V) (VEO) (GFO)

Arancino nduja & fennel sausage, provolone, honey, rocket *// add Parma ham £2.5*

Pollo croccante crispy chicken focaccia sandwich, melted provolone, salad, mayonnaise

Fritto misto crispy fried squid, king prawns, courgettes, lemon & caper mayonnaise (GF) (DFO)

Panino porchetta roast porchetta focaccia sandwich, pickled fennel & cabbage, rocket (GFO)

Insalata di formaggio di capra baked goats cheese salad, beetroot, frisée, sun dried tomato dressing, walnuts, glaze (V) (GF) *// add pan fried chicken breast £3*

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

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

Large plates £15

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

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

Insalata Caesar pan fried chicken Caesar salad, smoked pancetta, parmesan, pangrattato (GFO)

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

Ravioli di spinaci e ricotta homemade spinach & ricotta ravioli, brown butter & sage *// add burrata £4.5*

Insalata di formaggio di capra baked goats cheese salad, beetroot, frisée, sun dried tomato dressing, walnuts, glaze (V) (GF) *// add pan fried chicken breast £3*

Contorni

Patatine fritte 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