

Seasonal specials

Antipasti

Caprese di melanzane roast aubergine caprese, fresh mozzarella, basil, tomato, pesto, ricotta salata (V) £9

// add Parma ham £2.5

Asparagi alla Milanese asparagus Milanese topped with crab & caper butter, fresh chilli £13.5

Crocchette di manzo braised short rib & taleggio croquettes, nduja ketchup £11

Antipasto misto selection of Italian cured meats, Parma ham, coppa, finocchiona, salsiccia, nduja, Cerignola olives, pickles, toasted focaccia (GFO) £12 // add Pecorino Romano £3

Secondi

Pappardelle con ragu di cinghiale pappardelle, 4 hour braised wild boar & red wine ragu, aged Pecorino (GFO) £22 // add burrata £4.5

Ravioli al granchio homemade crab ravioli, nduja butter, pangrattato £13.5 // £22

Nasello pan fried hake, new potatoes, chorizo, broad beans, garlic & herb butter sauce (GF) £24

Costoletto di manzo treacle braised beef short rib, creamed mash, salsa verde (GF) £22.5

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

Roasts (Sunday's only)

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

Prime Yorkshire topside beef rump 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

Cauliflower cheese topped with dolcelatte (V) £5.5

Charred hispi cabbage, garlic & herb butter, crushed hazelnuts (V) £5.5