



ITALIAN EVENING

TO START

- Ricotta & Smoked Chicken Croquette, Sprouting Broccoli Purée, Tomato & Oregano Emulsion (NF) £12.75
- Grilled Figs, Ribblesdale Goat's Cheese, Parma Ham, Beetroot & Chilli Emulsion (NF)(GF) £12.25
- Black Tiger Prawns, Tomato, Garlic & Chilli Sauce, Garlic & Herb Baked Focaccia (DF) (NF) £12.95
- Burrata, Broad Bean & Preserved Lemon Pesto, Smoked Burrata Cream, Confit Almonds, Fresh Basil, Garlic Flowers & Pea Shoots (V)(GF) £12.50

MAIN COURSE

- Classic Pasta Carbonara (NF) £22.00
- Braised Veal Osso Buco, Roast Garlic Pomme Purée (NF)(GF) £28.75
- Roasted Fillet of Bream, Charred New Potatoes, Peperonata, Fresh Basil (NF)(GF)(DF) £22.95
- Mozzarella & Basil Stuffed Portobello Mushrooms, Roasted Stem Broccoli, Smoked Sun Blushed Tomato & Spring Onion Compote, Oregano Oil (V)(NF) £21.25

SIDES

- Triple Cooked Chips, Rosemary Salt (VE)(NF)(GF)(DF) £4.95
- Buttered Stem Broccoli, Parmesan Shavings (V)(GF) £4.95
- Sicilian Orange & Fennel Salad (V)(NF)(GF)(DF) £4.50

PUDDING

- Classic Tiramisu (V)(NF) £12.50
- Sicilian Lemon Tart, Textures of Raspberries (V)(NF) £12.00
- Almond Semifreddo, Sugar Poached Tuscan Orange (V)(GF) £12.90

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.
GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan