



ANTIPASTI



Arancini alla montanara

Saffron risotto balls stuffed with goats cheese and mushroom, breadcrumb and deep fried served on a white truffle and Parmesan cream.

£8.95.

Capesante con sanguinaccio

Seared scallops served on black pudding with a pea purée with crispy pancetta.

£10.95.

Salmone affumicato alla rapa rosa

Beetroot smoked salmon served with avocado, watercress and royal Greenland prawns and Marie Rose sauce

£8:95

Melanzane ripieni

Roasted aubergines stuffed with olives, tomatoes, mozzarella lots of fresh basil, finished with a drizzle of balsamic syrup and toasted pine nuts

£8:95

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SECONDI



Branzino Pernod

Fillet of sea bass pan fried served on crispy fennel with a sauce of Pernod, kalamata olives and cherry vine tomatoes

£19.95

Salmone e cozze

Crispy skin salmon fillet served on mustard mash potato, with mussels and peas with lemon butter sauce

£17:95

Ippoglosso al covolo nero

Roast halibut served on a bed of creamy celeriac purée with wilted cavolo Nero topped with a crispy caper breadcrumb

£19:95

Gnocchi speck e taleggio

Gnocchi in a sauce with Tuscan ham courgette and taleggio cheese with a hint of lemon

£13:95