

A LA CARTE

AA

Rosette award for
culinary excellence

2024

STARTER

- HOME MADE BREAD & FOCACCIA HOUMOUS & DIPS 8.5
CHESTNUT AND MUSHROOM MOUSSE MASCARPONE AND BLACK TRUFFLE TUILLE 9 GF M
SPINACH AND POTATO CANNOLO WITH GOATS & PISTACHIO RED CABBAGE GREEN APPLE JELLY 9 GF N
SOUS VIDE BEETROOT, STRAWBERRY AND FIGS SALAD 9 GF
TUSCAN HAM BUFFALO MOZZARELLA CHERRY TOMATO BASIL PESTO TOASTED FOCACCIA 10 GFO N
WARM CHICKEN PRAWN & HAM ROULADE TANDOORI, BASIL & LOBSTER MAYO BLACK INK TUILLE 10 GF C
LOBSTER PATE' MARSALA GREEN APPLE BASIL CRACKERS WASABI TAPIOCA 13.5 GFO C
WARM SOUS VIDE CHICKEN AND PEAS ROULADE CROUTON AND CLASSIC CESAR DRESSING 9 GFO
VITELLO TONNATO, SLOW COOKED VEAL TOPPED WITH A TUNA EGG CAPER ANCHOVY SAUCE 10.5 GF
CRAB CROQUETTE ROASTED ASPARAGUS SWEET CAULIFLOWER COULIS LEMON AND SAFFRON AIOLI 11 C
BEETROOT LEMON THYME CURED TUNA JELLY FRUIT PICKLED CUCUMBER 10 GF
WARM HOMEMADE SMOKED MACKEREL PEA & MINT MOUSSE HONEY SWEET CHILLI DRESSING 9 GFO
SEARED SCALLOPS, BLACK & WHITE PUDDING ,AUBERGINE MUSHROOM & BASIL PESTO 13.5 GF N C

MAIN

- RISOTTO ASPARAGUS AND SAFFRON BUTTER PARMESAN AND CRISPY SPEAK 16.5 (VGO) GF
BROCCOLI GNOCCHI ON A BASE OF PROVOLA CREAM SAUCE WITH PEAS 16.50
PAPPARDELLE WITH HAND CUT BEEF VEAL PORK RAGOUT IN A RICH TOMATO SAUCE 18
VEAL & SPINACH TORTELLONI IN BUTTER AND SAGE SAUCE TOPPED WITH ROCKET AND PARMESAN 18
LOBSTER CAPPELLETTI, SHALLOTS, ZUCCHINI, PRAWNS WITH LOBSTER BISQUE 25 C
LINGUINE WITH SEAFOOD (BABY SQUID, OCTOPUS, CUTTLIFISH, SCALLOPS, PRAWNS, MUSSEL & CLAMS) 26 C
ROASTED DUCK & PORK PORCHETTA FENNEL TIMBALLE TRIPLE COOKED FRIES 20 GF
PAN FRIED HALIBUT & MUSSEL IN A CANNELLINI BEANS & CHIVES CREAMY SAUCE LOBSTER GLACE 24 GF C
LAMB SHANK WITH BEER, CARAMELISED CARROT ONION PARSNIP MUSTARD MASH 24.5 GF
SADDLE OF RABBIT STUFFED WITH PEA MOUSSE MUSTARD MASHED POTATOES & TENDER BROCCOLI 21 GFO
MONKFISH WRAPPED IN PANCETTA WITH SAUTEED SPINACH CONFIT TOMATO CAPER LEMON SHALLOTS
SAUCE GF 24 G
SALMON SERVED WITH RICE TIMBALE PEA LEEK SULTANAS WHITE WINE CREAM AND PINK PEPPERCORN
SAUCE SAUTÉED ROAST VEGETABLE 23
GRILLED 8OZ BEEF FILLET FRIES & ROCKET AND PARMESAN SHAVINGS 30 (GFO)

CHILDREN MENU

- PENNE WITH TOMATO SAUCE AND BASIL 8.
MACCHERONCINI WITH BOLOGNESE SAUCE 9.
TAGLIATELLE WITH PESTO GENOVESE 9.

- CHICKEN NUGGET FRIES & SALAD 10
LIGHTLY SCAMPI FRIED AND SALAD 10
MEATBALLS, PEAS IN TOMATO SAUCE & MASH 10

SIDE ORDERS

- MIXED SALAD 4.5 | ROCKET PARMESAN & FENNEL SALAD 8
ROAST POTATOES 4 | MASHED POTATOES 4 | FRIES 4 | TRUFFLE FRIES 7 (M) | GARLIC FRIES 6
SAUTÉED SPINACH 6 | GARLIC BEANS 5 | TOMATO ONION & BASIL SALAD 7 | SAUTÉED WILD
MUSHROOM 8 (M) | SAUTÉED ROAST VEGETABLE 8 | TRIPLE COOKED POTATOES 7

GF = Gluten Free GFO = Gluten free option - VG = VEGETARIAN - C = Contains CRUSTACEANS
VO = Vegan option - N = Contains NUTS - M = Contains MUSHROOMS