



£55 SET MENU

A three-course feasting menu to share. All dishes are subject to minor changes owing to seasonality. Dolce individually plated. This menu is available taken as an individual pre order with a £10 per head supplement.

ANTIPASTI ALL SERVED

Panelle chickpea chips, lemon & sage [pb]

Porcini & taleggio arancini [v]

Burrata, roasted fig & macadamia [v][n][gf]

Served with house made focaccia

LARGER PLATES ALL SERVED

Aubergine parmigiana [gf][v]

Chicken milanese & truffle butter

Served with potato fritti & sage and heritage tomato salad [gf][pb]

DOLCE

House made ice cream [v][gf]

CHEESE £9 SUPPLEMENT

A selection of Italian cheese

[n]	Contains Nuts
[gf]	Gluten Free
[df]	Dairy Free
[pb]	Plant Based
[v]	Vegetarian



£65 SET MENU

A four-course feasting menu to share.
All dishes are subject to minor changes owing to seasonality. Dolce individually plated. This menu is available taken as an individual pre order with a £10 per head supplement.

ON ARRIVAL

Panelle chickpea chips, lemon & sage [pb]

ANTIPASTI CHOOSE 3

Porcini & taleggio arancini [v]

Burrata, roasted fig & macadamia [v][n][gf]

Prosciutto, stracciatella & rocket [gf]

Tiger prawns, tomato & garlic [gf][df]

Served with house made focaccia

PASTA & LARGER PLATES CHOOSE 2

Cavatelli, burrata & delicata pumpkin [v][n]

Penne arrabbiata, olives, ricotta [v]

Aubergine parmigiana [gf][v]

Chicken Milanese & truffle butter

Sea bass, grilled broccoli, saffron butter sauce [gf]

Served with potato fritti & sage and heritage tomato salad [gf][pb]

DOLCI CHOOSE 1

Amaretto & pistachio tiramisu [v][n]

House made ice cream [v][gf]

House made sorbet [pb][gf]

CHEESE £9 SUPPLEMENT

A selection of italian cheese

[n]	Contains Nuts
[gf]	Gluten Free
[df]	Dairy Free
[pb]	Plant Based
[v]	Vegetarian



£85 SET MENU

A five-course feasting menu to share.

All dishes subject to minor changes owing to seasonality. Dolce & pasta individually plated. This menu is available taken as an individual pre order with a £10 per head supplement.

ON ARRIVAL

Panelle chickpea chips, lemon & sage [pb]

ANTIPASTI CHOOSE 3

Porcini & taleggio arancini [v]

Burrata, roasted fig & macadamia [v][n][gf]

Prosciutto, stracciatella & rocket [gf]

Tiger prawns, tomato & garlic [gf][df]

Served with house made focaccia

PASTA CHOOSE 1

Cavatelli, burrata & delica pumpkin pesto [v][n]

Penne arrabbiata, olives, ricotta [v]

Rigatoni carbonara, guanciale, black pepper

Orecchiette, veal ragu, chianti & sage

LARGER PLATES CHOOSE 2

Aubergine parmigiana [gf][v]

Chicken milanese, & truffle butter

Sea bass, grilled broccoli, saffron butter sauce [gf]

Galloway rib eye, bone marrow jus [df][gf]

Cod, celeriac & shrimp burnt butter [gf]

Served with potato fritti & sage and heritage tomato salad [gf][pb]

DOLCI CHOOSE 1

Amaretto & pistachio tiramisu [v][n]

Apple rosemary tart [v]

House made ice cream [v][gf]

House made sorbet [pb][gf]

CHEESE £9 SUPPLEMENT

A selection of italian cheese

[n] Contains Nuts [gf] Gluten Free [df] Dairy Free [pb] Plant Based [v] Vegetarian



£100 SET MENU

A five-course menu taken for individual pre-order or served sharing style. Dishes subject to minor changes owing to seasonality. Select 1 dish per person, per course if taking individually plated. If taking sharing style, please select 3 antipasti, 1 pasta, 2 larger plates & 1 dolce.

ON ARRIVAL

Panelle chickpea chips, lemon & sage [pb]

ANTIPASTI

Porcini & taleggio arancini [v]

Burrata, roasted fig & macadamia [v][n][gf]

Prosciutto, stracciatella & rocket [gf]

Tiger prawns, tomato & garlic [gf][df]

Steak tartare, pickled walnut ketchup [gf][df][n]

Tomato carpaccio, fennel, olives and basil [pb][gf]

Served with house made focaccia

PASTA

Cavatelli, burrata & delica pumpkin pesto [v][n]

Orecchiette, veal ragu, chianti & sage

Rigatoni carbonara, guanciale, black pepper

Cacio e pepe ravioli, black truffle [v]

LARGER PLATES

Aubergine parmigiana [gf][v]

Chicken milanese, & truffle butter

Sea bass, grilled broccoli, saffron butter sauce [gf]

Galloway rib eye, bone marrow jus [df][gf]

Cod, celeriac & shrimp burnt butter [gf]

Chateaubriand, cannellini, rocket pesto [gf]

Served with potato fritti & sage and heritage tomato salad [gf][pb]

DOLCI

Amaretto & pistachio tiramisu [v][n]

Apple rosemary tart [v]

Chocolate cremeux [v][gf]

House made ice cream [v][gf]

House made sorbet [pb][gf]

CHEESE £9 SUPPLEMENT

A selection of italian cheese

[n] Contains Nuts [gf] Gluten Free [df] Dairy Free [pb] Plant Based [v] Vegetarian



£115 SET MENU

A five-course menu taken for individual pre-order or served sharing style. Dishes subject to minor changes owing to seasonality. Select 1 dish per person, per course if taking individually plated. If taking sharing style, please select 3 antipasti, 1 pasta, 2 larger plates & 1 dolce.

ON ARRIVAL

Panelle chickpea chips, lemon & sage [pb]

ANTIPASTI

Porcini & taleggio arancini [v]

Burrata, roasted fig & macadamia [v][n][gf]

Prosciutto, stracciatella & rocket [gf]

Tiger prawns, tomato & garlic [gf][df]

Steak tartare, pickled walnut ketchup [gf][df][n]

Tomato carpaccio, fennel, olives and basil [pb][gf]

Scallops, celeriac, samphire [gf]

Served with house made focaccia

PASTA

Cavatelli, burrata & delica pumpkin pesto [v][n]

Orecchiette, lamb ragu, chianti & savory

Penne arrabbiata, olives, ricotta [v]

Rigatoni carbonara, guanciale, black pepper

Cacio e pepe ravioli, black truffle [v]

Orecchiette, veal ragu, chianti & sage

LARGER PLATES

Aubergine parmigiana [gf][v]

Chicken milanese, & truffle butter

Sea bass, grilled broccoli, saffron butter sauce [gf]

Galloway rib eye, bone marrow jus [df][gf]

Cod, celeriac & shrimp burnt butter [gf]

Chateaubriand, cannellini, rocket pesto [gf]

Rose veal saltimbocca, sage & prosciutto [gf]

Served with potato fritti & sage and heritage tomato salad [gf][pb]

DOLCI

Amaretto & pistachio tiramisu [v][n]

Apple rosemary tart [v]

Chocolate cremeux [v][gf]

House made ice cream [v][gf]

House made sorbet [pb][gf]

CHEESE £9 SUPPLEMENT

A selection of italian cheese

[n] Contains Nuts [gf] Gluten Free [df] Dairy Free [pb] Plant Based [v] Vegetarian