

The Meeting Place Kitchen

ENTRÉE STARTER

Basket of Bread [G] 4.9

Pillowy focaccia, warm from the oven, with grass olive oil and sticky balsamic.

Garlic Pizza Bread [G/D] 7.9 With Cheese

Blistered pizza bread loaded with garlic and molten, stretchy cheese.

Honey-glazed goats cheese [V/N] 8.5

Padron Peppers [VE] 6

Fried Spanish green peppers & salt.

Olives [VE] 6.5

Plump Italian olives.

Arancini [G/D] 7.9

Crisp Sicilian rice balls hiding a molten heart of ham and mozzarella, with spicy tomato sauce.

Bruschetta [G/D/N] 6.9

Charred flatbread piled high with juicy tomatoes. Garlic, basil, pesto, showered with parmesan.

Insalata Tricolore [D] 7.9

Buttery avocado, sweet tomato, milk buffalo, and mozzarella.

Polpette al sugo Meatball [G] 8.5

Classic Italian meatball simmered in rich tomato served with sourdough bread.

Melanzane alla Parmigiana [D] 7.9

Silky Sicilian aubergines baked under bubbling tomato, mozzarella and parmesan until golden and molten.

Casseruola di Mare [G] 9.9

A chef-selected medley of fresh seafood simmered in spicy garlic and cherry tomatoes, finished with toasted bread.

Frittura di Calamari [G/D] 8.9

Golden crispy squid with tartare sauce.

HOMEMADE PIZZA

Thin or Thick Crust

Gluten free basis available for all pizza; all our pizza dough is made fresh on site and fermented for 48 hours

Margherita [G/D] 13.9

The one that started it all – sweet San Marzano tomatoes, milk, fior di latte, fragrant basil and extra virgin olive oil on blistered dough. A true icon, pure, simple, and timeless.

[Add Bufala or Burrata +£2]

[Vegan cheese available]

Pepperoni Diavola [G/D] 15.9

San Marzano tomato sauce base topped with pepperoni, fior di latte, a touch of fiery fresh chili, sweet roquito pearls and a handful of fresh rocket for a peppery finish. Bold, intense and unapologetically delicious.

Sorrento [G/D] 16.9

San Marzano tomato sauce, fior di latte, melanzane alla parmigiana – layers of fried aubergines, rich tomato sauce and melted mozzarella, and basil. A sun-kissed tribute to our Southern Italy.

Mortadella e Pistacchio [G/D/N] 18.5

Silky Mortadella Bologna IGP draped over fior di latte and gorgonzola, with creamy burrata, pistachio pesto and crunchy pistachio crumble.

Italiana [G/D] 17.5

Velvety white base topped with fior di latte, yellow cherry tomatoes, finished with parma ham, fresh rocket, parmigiano reggiano shavings, and a drizzle of extra virgin olive oil. A true celebration of Italy's rich colours and flavours.

Nduja E Funghi [G/D] 16.9

San Marzano tomato sauce, fior di latte mozzarella, pork Nduja di Spilinga, champignon mushrooms, mascarpone cheese and fresh basil.

Capricciosa [G/D] 16.9

San Marzano tomato sauce signature base topped with fior di latte, tender artichokes, mushrooms, black olives, and premium Italian cotto ham. A playful, endlessly stylish classic.

Quartetto di salami [G/D] 17.5

San Marzano tomato sauce, fior di latte mozzarella, Napoli salami, Milano salami, spicy spianata, pepperoni and fresh basil.

MAINS

Meeting Place Creamy Chicken [D] 19.5

Succulent chicken breast with mushrooms and broccoli, cooked in a creamy garlic sauce, served with risotto rice.

Salmone alla Pizzaiola 21.5

Sicilian-style baked salmon nestled in a vibrant tomato sauce with olives, capers, cherry tomatoes, courgette, aubergine and sweet onions.

Filetto di Barramundi finish [D] 23.9

Delicate barramundi fillet with broccoli butter cream sauce, served with roasted potatoes, herbs and miso butter sauce.

Beer-Battered Haddock [G] 22.5

Crispy battered haddock with fries and tartar sauce.

Pan-Roasted Sea Bass [D] 22.9

Crisp sea bass fillet with crushed new potatoes, tender stem broccoli, herbs and miso butter sauce.

Vegetariana [G/D] 16.5

San Marzano tomato sauce base topped with fior di latte, a medley of fried yellow and red peppers, tender aubergines, courgette and sweet cherry tomatoes. A satisfying meat free option bursting with Mediterranean flavor. [Vegan Cheese available]

Natalico [G/D] 16.5

San Marzano tomato sauce base, fior di latte, cetara anchovies, black olives, capers, and a sprinkle of oregano. Salty, fragrant, and packed with the true spirit of the Mediterranean.

Boscaiola al Tartufo [G/D] 16.9

Velvety white base with fior di latte, a blend of creamy mushrooms, smoked scamorza, Italian cotto ham and juicy pork sausage. Finished with a drizzle of truffle oil and fresh parsley for that unmistakable earthy aroma.

Costolette d'Agnello 23.9

Grilled lamb chops, seasoned gravy sauce. Served with new potatoes and broccoli.

Stinco d'Agnello [D] 22.5

A traditional slow-roasted tender lamb shank, braised on the bone and cooked in a vegetable sauce, served with mashed potato.

Beef Cheeks [D] 22.9

Slow-cooked beef cheeks, simmered to perfection for five hours in a blend of Mediterranean herbs and spices. Cooked in a vegetable sauce and served with mashed potatoes.

PASTA/RISOTTO

Gluten-free pasta on request – All our pastas are made to order by expert Italian artisans

Spaghetti alla Carbonara [G/D] 16.5

A true taste of Rome on your plate: our authentic carbonara features perfectly cooked spaghetti tossed with a crispy guanciale, rich egg yolks, and a generous dusting of Pecorino Romano. Finished with a crack of black pepper, this classic Roman dish is creamy and indulgent – no cream added, just as tradition demands.

Linguine Positano [G] 19.5

Linguine bursting with the vibrant flavours of the sea, featuring mussels, clams and tender prawns, gently tossed with sweet cherry tomatoes for a fresh, sun-kissed Mediterranean finish.

Gnocchetti alla Sorrettina [G/D] 16.5

Small Italian gnocchi with tomato and parmesan topped with burrata cheese.

Penne all'Arrabbiata [G] 14.5

A bold explosion of heat and flavor. Sweet red cherry tomatoes blistered in hot oil are blended into a fiery base of Calabrian 'nduja, fresh chili, and garlic creating a silky, spicy sauce. Finished with fresh parsley.

Penne Alfredo [G/D] 15.5

Penne pasta with mushrooms and chicken in a rich, creamy parmesan sauce.

Lasagna [G/D] 16.5

A modern take on the classic beef lasagna, layered with slow-cooked beef ragu, rich tomato sauce and creamy bechamel, finished with extra virgin olive oil, and basil powder.

Risotto Prima Vera [G/D] 15.5

Carnaroli rice with edamame beans, broccoli and finished with beetroot, asparagus and pamesan.

Risotto ai Frutti di Mare [G/D] 18.9

Carnaroli rice with mixed house seafood and parmesan.

SIDES

French Fries [VE] 5

Truffle Parmesan Fries [D] 6

House Salad [VE] 5

New Potatoes & Broccoli [VE] 6

Sweet Potatoes [VE] 6

Plain Pasta [G] 5.5

SALAD

Insalata Tricolore [V] 16

Creamy avocado, ripe vine tomatoes, fresh peppery rocket, and creamy buffalo mozzarella, finished with extra virgin olive oil and a drizzle of balsamic glaze.

Goat Cheese & Roasted Beetroot Salad [V] 15

Driftwood goat cheese paired with roasted beetroot, toasted pecans and fresh nectarine slices [Gluten Free Option Available].

Chicken Caesar Salad [G/D] 16

Grilled chicken breast with baby lettuce, sun-dried tomatoes, Caesar dressing, crispy croutons, and shaved parmesan cheese [Gluten Free Option Available].

(V) = Vegetarian

(VE) = Vegan

(G) = Includes gluten

(D) = Includes diary

(N) = Includes nuts

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu; information on the 14 regulated allergens is available on request. We cannot guarantee items are completely free from gluten, allergens or cross-contamination. Please ask a member of staff before tasting or sharing dishes you have not ordered.