



£45 SET MENU

A three-course feasting menu to share.
All dishes are subject to minor changes owing
to seasonality. Dolce individually plated.

ANTIPASTI ALL SERVED

Sicilian chickpea chips, sage, lemon [gf][pb]
Pumpkin and Gorgonzola arancini, sage, garlic aioli [gf][v]
Burrata, charred pear, chicory, macadamia [v][n]
Served with homemade focaccia

LARGER PLATES ALL SERVED

Orecchiette all'arrabiata, black olives and capers [pb]
Chicken Milanese, wild rocket, Parmesan, lemon
Served with truffle & Parmesan chips, potatoes and a green salad [pb]

DOLCE

Homemade ice cream [v][n]

CHEESE £12 SUPPLEMENT

A selection of Italian cheese, pane carasau

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



£55 SET MENU

A four-course feasting menu to share.
All dishes are subject to minor changes owing
to seasonality. Dolce individually plated.

ON ARRIVAL

Panelle chickpea fritters, sage and lemon [pb][gf]

ANTIPASTI CHOOSE 3

Pumpkin and Gorgonzola arancini, sage, garlic aioli [gf][v]

Burrata, charred pear, chicory, macadamia [v][n]

Prosciutto San Daniele, fresh broad beans, Pecorino [gf]

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

Served with homemade focaccia

PASTA & LARGER PLATES CHOOSE 2

Orecchiette all'arrabbiata, black olives and capers [pb]

Paccheri, lamb ragu, anchovy & sage pangrattato

Chicken Milanese, rocket and Parmesan

Aubergine Parmigiana [gf][v]

Native breed ribeye, Italian greens, red wine jus [gf][df]

Grilled sea bass, rainbow chard, cannellini, courgette pesto [gf]

Served with truffle & Parmesan chips, potatoes and a green salad [pb]

DOLCE CHOOSE 1

Pistachio tiramisu [v][n]

Flourless chocolate and almond cake, mascarpone [v][gf][n]

Homemade ice cream [v][gf]

Homemade sorbet [pb][gf]

CHEESE £12 SUPPLEMENT

A selection of Italian cheese, pane carasau

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



£75 SET MENU

A five-course feasting menu to share.
All dishes subject to minor changes
owing to seasonality. Dolce & pasta
individually plated.

ON ARRIVAL

Panelle chickpea fritters, sage and lemon [pb][gf]

ANTIPASTI CHOOSE 3

Prosciutto San Daniele, fresh broad beans, Pecorino [gf]

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

Pumpkin and Gorgonzola arancini, sage, garlic aioli [gf][v]

Burrata, charred pear, chicory, macadamia [v][n]

Served with homemade focaccia

PASTA CHOOSE 1

Cornish crab spaghetti, chilli and garlic

Cacio e Pepe ravioli, butter, summer truffle

Paccheri, lamb ragu, anchovy & sage pangrattato

Orecchiette all'arrabbiata, black olives and capers [pb]

LARGER PLATES CHOOSE 2

Chicken Milanese, wild rocket, Parmesan, lemon

Aubergine parmigiana [gf][v]

Native breed rib eye, Italian greens, red wine jus [gf][df]

Grilled sea bass, rainbow chard, cannellini, courgette pesto [gf]

Cod, west coast clams, tomato, fregola, sea herbs

Served with truffle & Parmesan chips, potatoes and a green salad [pb]

DOLCE CHOOSE 1

Pistachio tiramisu [v][n]

Flourless chocolate and almond cake, mascarpone [v][gf][n]

Homemade ice cream [v][gf]

Homemade sorbet [pb][gf]

CHEESE £12 SUPPLEMENT

A selection of Italian cheese, pane carasau



£90 SET MENU

A six-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 fritters, sage and lemon [pb][gfi]

ANTIPASTI

Prosciutto San Daniele, fresh broad beans, Pecorino [gfi]

Tiger prawns, tomato and garlic [gfi][dfi]

Pumpkin and Gorgonzola arancini, sage, garlic aioli [gfi][vi]

Burrata, charred pear, chicory, macadamia [vi][ni]

Steak tartare, Parmesan, quail egg, fresh black truffle, grilled ciabatta

Seared scallops, Jerusalem artichoke, crispy Parmesan [gfi]

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

Served with homemade focaccia

PASTA

Fettuccine, girolles, porcini, confit egg yolk, Parmesan [vi]

Cacio e Pepe ravioli, butter, summer truffle

Cornish crab spaghetti, chilli and garlic

Paccheri, lamb ragu, anchovy & sage pangrattato

Orecchiette all'arrabbiata, black olives and capers [pb]

LARGER PLATES

Chicken Milanese, wild rocket, Parmesan, lemon

Aubergine parmigiana [gfi][vi]

Native breed rib eye, Italian greens, red wine jus [gfi][dfi]

Grilled sea bass, rainbow chard, cannellini, courgette pesto [gfi]

Cod, west coast clams, tomato, fregola, sea herbs

Lamb chops, soft polenta, anchovy and mint gremolata [gfi]

Served with truffle & Parmesan chips, potatoes and a green salad [pb]

DOLCE CHOOSE 1

Pistachio tiramisù [vi][ni]

Flourless chocolate and almond cake, mascarpone [vi][gfi][ni]

Custard bombolini, chocolate sauce

Homemade ice cream [vi][gfi]

Homemade sorbet [pb][gfi]

CHEESE £12 SUPPLEMENT

A selection of Italian cheese, pane carasau



£110 SET MENU

A six-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 fritters, sage and lemon [pb][gf]

Pumpkin and Gorgonzola arancini, sage, garlic aioli [gf][v]

ANTIPASTI

Seared scallops, cauliflower and black truffle velouté [gf]

Burrata, charred pear, chicory, macadamia [v][n]

Grilled Cornish squid skewers, 'Nduja, lemon [gf][df]

Seabass and yellowfin crudo, orange, sea herbs and pistachio [gf][df][n]

Tuscan salumi, Prosciutto San Daniele, gnocco fritto, Provolone

Served with homemade focaccia

PASTA

Fettuccine, girolles, porcini, confit egg yolk, Parmesan [v]

Cacio e Pepe ravioli, summer truffle

Cornish crab spaghetti, chilli and garlic

Paccheri, lamb ragu, anchovy & sage pangrattato

Orecchiette all'arrabiata, black olives and capers [pb]

LARGER PLATES

Grilled half Native lobster, datterini, garlic butter, sea herbs [gf]

T-bone steak, polenta chips, wild mushroom & chianti jus [gf]

Venison loin, soft parmesan polenta, blackberry jus [gf]

Halibut, west coast clams, tomato, fregola, sea herbs

Served with truffle & Parmesan chips, potatoes and a green salad [pb]

DOLCE

Pistachio tiramisu [v][n]

Flourless chocolate and almond cake, mascarpone [v][gf][n]

Custard bombolini, chocolate sauce

Homemade ice cream [v][gf]

Homemade sorbet [pb][gf]

CHEESE £12 SUPPLEMENT

A selection of Italian cheese, pane carasau

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