



Chef's selection of antipasti

MEAT 15

*Parma ham, Pistachio mortadella
Speck, Fennel Salami* (N)(S)(L)(G)

VEGETABLE 13

*grilled artichoke, green chilli peppers stuffed with feta and
herbs, courgette, sun dried tomatoes* (G)(L)(SO)(MI)(S)(V)

CHEESE 16

*Taleggio, Smoked Burrata,
Gorgonzola Dolce, Manchego* (MI)(S)(L)(SO)(G)

STARTERS

Tiger Prawns 18

Arrabbiata sauce, pickled chilli, grilled sourdough
(S)(CR)(L)(G)

Gin cured salmon 17

courgette ribbons, honey yoghurt, guidillas
(S)(F)(SO)

Bruschetta 12

olive focaccia, wild mushrooms, grilled courgettes (S)(SO)(G)(VE)

Radichio Salad 10 / 16

walnut dressing, chicory, pickled beetroot, candied walnuts
(S)(N)(MU)

Garden Salad 12 / 16

seasonal leaves and herbs with grape mustard dressing
(S)(MU)(VE)(GF)

Rucola's Caesar 10 / 16

gem lettuce, anchovies, focaccia croutons, Parmesan
(F)(MI)(MU)(SO)(S)(G)

Add - 6

hot smoked salmon, grilled chicken, smoked burrata or grilled prawns
(F)(MI)(CR)

PASTA

Pesto alla Genovese 19

Casarecce, green beans, potato, toasted pine nuts (E)(S)(G)(V)

Strozzapreti alla Norma 18

aubergine, homemade tomato sauce (S)(G)(VE)

Tagliolini alla Scoglio 32

Palourde clams, mussels, tiger prawns, saffron beurre Blanc (MO)(E)(S)(G)(CR)(MI)

Tortellini 36

*Mushroom & truffle tortellini, smoked wild mushroom broth, chestnut
mushroom, winter truffle*
(MI)(E)(G)

RUCOLA'S MODERN CLASSICS

Cannelloni 25

spinach & ricotta, arrabbiata sauce, truffle bechamel
(E)(MI)(G)(V)

Calamari 36

Duroc pork & chorizo bolognese, spinach & arrabbiata sauce (MO)(F)(S)

Cornish Monkfish 35

fagioli Cocco Bianco, vegan nduja butter, wild sea purslane, gremolata
(F)(MI)(S)(SO)(GF)

Antra all' Arancia 42

Duck breast, caramelized shallots, braised chicory, orange infused jus (S)(G)

Fish for Two MP

Market fish, sea herbs & caper butter, sea vegetables
(F)(MI)(S)(GF)

PIZZA

Margherita 17

tomato sauce, mozzarella, fresh basil
(L)(MI)(G)(V)

Vegan Nduja 19

tomato sauce, braised fennel, vegan nduja, truffle oil
(L)(SO)(G)(VE)

Truffle Bianco Pizza 23

pistachio mortadella, truffle bechamel, wild mushrooms, Manchego
(MI)(G)(L)(N)

Prosciutto & Rocket 19

tomato sauce, aged parmesan, prosciutto crudo & rocket
(L)(MI)(G)

SIDES - 6

Polenta & Pecorino Frittas (MI)(G)

Chips (MU)(S)(VE)

Charred Tender Stem Broccoli (GF)(VE)

Venison in "blanket", mustard honey £3 sup. (Mu)

Garden Salad (S)(MU)(VE)(GF)

Gorgonzola Croquettes (MI)(E)(G)

Please inform staff of any allergies.

(S) Sulphites & Sulphur Dioxide (G) Gluten (N) Nuts (TN) Tree nuts (E) Egg (F) Fish (CR) Crustaceans (Mo) Molluscs
(Mu) Mustard (SE) Sesame (L) Lupin (MI) Milk (SO) Soya (C) Celery (GF) Gluten Free (VE) Vegan (V) Vegetarian

Whilst we take precautions to prevent cross contamination, food may contain traces.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to the bill.