

### ANTIPASTI

PASTA E FAGIOLI Traditional bean and pasta soup	£9	CARPACCIO DI TONNO Smoked tuna carpaccio with caper dressing	£16
'SANTINI' ICEBERG WEDGE Iceberg lettuce wedge with blue cheese dressing	£10	ASPARAGI VERDI Green asparagus with orange mayonnaise	£15
TRICOLORE Buffalo mozzarella, tomatoes and avocado	£12	CARPACCIO Thinly sliced Scottish beef fillet with rocket, parmesan and mustard dressing	£19
CLASSIC CAESAR SALAD	£10	FIORI DI ZUCCHINE RIPIENI Lightly fried zucchini flowers stuffed with mozzarella and herbs	£17
BRESAOLA Thinly sliced cured beef	£11	TRIFOLATA DI FUNGHI Sauteed organic mushrooms served with Carasau bread and truffle oil	£17
CARCIOFO 'SANTINI' Slow cooked globe artichoke	£14	CAPELANTE ALLA VENETA Grilled scallops	£20
PROSCIUTTO DI PARMA	£15		



### INSALATE

	Starter	Main
ALLA NIZZA White tuna, baby gem, hearts of palm, potato, egg, tomato, green beans, olives, sweetcorn and anchovy garnish	£13	£16
INSALATA 'SANTINI' Mixed leaves, buffalo mozzarella, melon, strawberries, toasted almonds and sherry dressing	£13	£16
'SANTINI' CHOPPED SALAD Romaine lettuce, green apple, avocado, sweetcorn, chicken, blue cheese, crispy bacon, fresh herbs and mustard dressing	£14	£17
VITELLO TONNATO Thin slices of veal with tuna mayonnaise		£18
CRAB SALAD Fresh crab, baby gem, pomegranate, mint, parsley and lemon dressing		£20
PRAWN COCKTAIL Iceberg lettuce, Mediterranean prawns with Marie Rose sauce		£20
LOBSTER SALAD Whole lobster, rocket, fresh tomato, red onion (optional)		£29
CHEEKY LOBSTER Whole poached lobster, Marie Rose sauce, green salad and French fries		£33

### PASTA

	Starter	Main
CAPELLINI POMODORO E BASILICO Angel hair pasta with fresh tomato and basil	£11	£14
SPAGHETTI CARBONARA Spaghetti with pancetta, cream and parmesan cheese	£11	£16
RAVIOLI DE MAGRO Ricotta and spinach ravioli with cherry tomato sauce	£12	£16
PAPPARDELLE SALSA CRUDA Home made pasta ribbons with chopped raw tomatoes, olives, capers, fresh basil	£12	£16
TAGLIOLINI AL GRANCHIO Tagliolini with fresh hand picked Cornish crab		£20
SPAGHETTI ALLE VONGOLE Spaghetti served with fresh clams		£20
FUSILLI AL RAGOUT DI VITELLO BIANCO Short pasta curls with white veal ragout		£20
RISOTTO DI MARE Seafood risotto (20 mins)		£21
SPAGHETTI ALL'ARAGOSTA Whole lobster spaghetti with fresh tomato		£26

### SECONDI

#### PESCE

CALAMARI E ZUCCHINE FRITTE Crisply fried calamari and zucchini	£20 (£15 Starter)
CROCCHETTE DI BACCALÁ Smoked haddock fish cakes	£20
BRANZINO 'SANTINI' Poached sea bass with lentils, mixed herbs and balsamic dressing	£24
ARAGOSTA ALL'ARRABIATA Grilled lobster with cherry tomato sauce, chilli and rocket	£30
SOGLIOLA ALLA GRIGLIA Grilled Dover sole - 18 oz	£35

#### CARNE

GALLETTO ALLA DIAVOLA Corn fed baby chicken grilled with a devilled sauce	£20
FEGATO ALLA FIORENTINA Classic grilled calves liver served with baby spinach and crispy pancetta	£22
AGNELLO REGINA Rack of Welsh lamb with white wine, rosemary and grapes	£24
COSTOLETTA ALLA MILANESE 'SANTINI' Classic veal chop in breadcrumbs	£30
FILETTO 'SANTINI' Grilled Scottish beef fillet with Barolo butter	£33

### CONTORNI

PATATE Roast, mashed or French fried potatoes	ZUCCHINE FRITTE Fried Zucchini	VERDURA Green beans or broccoli	INSALATA Green or mixed salad	SPINACI SALTATI Sauteed spinach	FUNGHI TRIFOLATI Sauteed wild mushrooms
£4.00	£5.00	£4.75	£4.50	£4.75	£6.50

All side orders as starter - £8

All prices include VAT  
Optional service charge 12.5% - Cover Charge £1.50

**CHAMPAGNE & PROSECCO**

	<b>BOTTLE</b>	<b>GLASS</b>
1. Prosecco D.O.C.G. N.V.	£35	£9
2. Carpené Rosé	£40	
3. Veuve Clicquot N.V.	£60	£13
4. Ruinart N.V.	£90	£15
5. Ruinart Rosé N.V.	£100	
6. Veuve Clicquot 2002	£135	
7. Dom Perignon 2002	£240	
8. Krug 1996	£475	

**VINI BIANCHI**

9. Langhe Favorita 2010	£27	
10. Pinot Grigio D.O.C. Bosco Albano 2011	£29	£8
11. Gavi, D.O.C.G. 2011	£30	£9
12. Verdicchio D.O.C. 2010	£30	
13. Chiaretto Rosé DOC 2010	£32	£9
14. Sauvignon Blanc D.O.C. Bosco Albano 2011	£32	£10
15. Chardonnay D.O.C. Friuli 2011	£33	£10
16. Gavi, Tenuta Carretta D.O.C. 2010	£34	
17. Vermentino Funtanaliras 2011	£36	
18. Greco di Tufo D.O.C.G. 2011	£38	
19. Roero Arneis Cayega 2010/11	£42	
20. Pinot Grigio, Borgo Conventi 2010/11	£43	
21. Pouilly Fuisse, Ferrand 2008	£45	
22. Chablis 1er Cru Montmains 2009	£52	
23. Trebbiano Di Lugana 2009	£55	
24. Pouilly Fume, Château de Tracy 2007/08	£57	
25. Cloudy Bay - Sauvignon Blanc 2010	£60	
26. Puligny Montrachet, Vincent Girardin 2009	£70	
27. Gavi di Gavi - 'La Scolca' 2010/11	£80	
28. Cervaro Castello Della Sala, Antinori 2009	£85	
29. Tunina Jermann 2008/09	£90	
30. Chardonnay, Gaja Rossj - Bass 2009/10	£135	

**VINI ROSSI**

31. Chianti Riserva 2008/09	£32	£8
32. Merlot Castel Firmian 2009	£35	£9
33. Shiraz I.G.T. Fazio 2009/10	£38	£9
34. Nero D'Avola D.O.C. 2010	£38	
35. Montepulciano D'Abruzzo 2008	£42	
36. 'Venegazzu' Loredan Gasparini 2007	£45	£10
37. Barbera D'Alba Superiore 2009	£47	
38. Negresco Classico D.O.C. 2009	£50	
39. Vino Nobile di Montepulciano 2008	£52	
40. Barolo, Tenuta Carretta 2008	£56	£14

41. Nabui Monica di Sardegna 2008	£62
42. Barbaresco, Coste Rubin Fontanafredda 2007	£70
43. Promis Gaja 2009/10	£77
44. Cancellalaia "Super Tuscan" 2007/08	£80
45. Brunello di Montalcino, Barbi 2006	£90
46. Barolo Cannubi Tenuta Carretta 2007	£100
47. Amarone Il Bosco Cesari 2005	£105
48. Merlot Desiderio Avignonesi 2007/08	£110
49. Brunello Antinori 2005	£120
50. Tignanello, Antinori 2006	£260
51. Tignanello, Antinori 2001	£320
52. Sassicaia 2001	£350

**CELLAR SELECTION**

**We have only a few bottles of each of these rare wines in our cellar.**

53. Barbaresco Sori Tildin 2007	£450
54. Ornellaia 2003	£450
55. Tignanello, Antinori 1997	£630
56. Sassicaia 1997	£650
57. Barbaresco, Sori S.Lorenzo Angelo Gaja 2004	£655

**Vintages were correct at time of print, but are subject to change.**