

Nibbles

Gordal olives 6 (V/VG)

Salted Valencian almonds 5.5 (V/VG)

Bread and oil 7

Marinated anchovies 6

Sourdough garlic bread 7 – *not available on Thursday lunchtimes*

Starters

Friggitelli peppers with Maldon salt and lemon 8 (V)

Burnt leek and fior di latte arancini with parmesan and aioli (add an extra arancini for 5) 10.5 (V)

Somerset burrata with caponata, pine nuts and basil 12.5 (V)

(add two slices of homemade focaccia for 1.5)

Calamari fritti with aioli and lemon 11.5

Seared Cornish scallops, burnt apple puree, pickled apple and roasted cauliflower 16.5

Hereford beef tartare, Tropea onion, anchovies, capers, black garlic aioli and olive oil crackers 16

Pastas

Somerset courgette and Taleggio cream lumaconi with garlic, pangrattato and parmesan 18.5

Ox cheek and short rib and red wine ragu with San Marzano tomato, pappardelle and parmesan 22

King prawn and red pepper linguine with cherry tomatoes, white wine, parsley, garlic and basil 20

Calabrian chilli vongole with spaghettini, garlic, white wine and parsley 23

Fennel salsiccia with paccheri, mascarpone, rosemary, garlic, white wine and parmesan 19.5

Sourdough pizzas – *not available Thursday lunchtimes*

Margherita pizza with fior di latte, San Marzano tomato, parmesan and basil 12.5 (V)

Pepperoni pizza with fior di latte, San Marzano tomato, parmesan and basil 14

Muscovado pineapple pizza with Prosciutto cotto, San Marzano tomato and fior di latte 16

Garlic mushroom pizza with olives, artichokes, San Marzano and fior di latte 15.5 (V)

Napoli salami pizza with ventricina salami, caramelised peppers, San Marzano tomato and fior di latte and parmesan 16.5

Aioli dip 1.5

Extra toppings -

Fresh chilli, artichokes, Tropea onions, caramelised peppers, garlic mushroom, olives 2

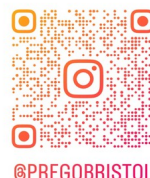
Napoli salami, Ventricina salami, 'nduja, pepperoni, anchovy, Muscovado pineapple, fior di latte 2.5 honey 1

House fries with garlic butter and parmesan 6.5 Italian greens with garlic butter 7

Panzanella salad 7 Radicchio and peach salad 7 Two slices of homemade focaccia 1.5

Please inform your server of any dietary requirements.

Discretionary 10% service charge will be added to all bills



Daily specials

Roast Creedy Carver duck breast and with leg bocconcini, carrot puree, rainbow chard and cherry jus 35

Whole Lemon Sole with bitter leaf salad, peach and salsa verde 30

Lasagne Genovese Fritti- fried spinach, ricotta and parmesan fonduta with pine nuts 18 (V)

Crispy fillet of cod with fregula, marinated heirloom tomatoes and mussel acqua pazza 27

Rare Breed pork chop with scorched peaches, Wye leaves and Marsala jus 26.5

Wine Recommendations

Orange

Cortese, Orange- utan, Bianco terre Siciliane, 2024, 12,5% (VE/ O/ Bio)

Orange peel, apricot, white pepper. Crisp with subtle tannin. Pair with seafood or white meat.

125ml 8.40 175ml 11.50 500ml 32.40 750ml 46.50

White

Gavi Di Gavi 'Lugarara', La Giustiniana, Campania, 2024, 12.5%

Stone fruit, lime, green apple, almond. Fresh, well- balanced and complex. Pair with seafood, grilled fish and vegetable pasta.

125ml 10.00 175ml 13.75 500ml 40.00 750ml 58.00

Soave Classico 'Calvarino', Pieropan, Veneto, 2024, 12.5% (V/ VE/ O)

Lemon, yellow peach, jasmine, elderflower, lemon thyme. Balanced and elegant. Pair with seafood, creamy pasta and aubergine

125ml 10.50 175ml 14.50 500ml 43.00 750ml 60.00

Red

Primitivo Di Manduria, Passo Del Cardinale, Puglia, 2023, 14% (VE)

Red berries, cherry, plum, raspberry. Smooth and juicy with soft tannins. Pair with tomato pasta, pizza and grilled meat

125ml 8.20 175ml 11.20 500ml 31.00 750ml 45.00

Nebbiolo, Reverdito, Piemonte, 2022, 14% (O)

Barolo's 'baby brother'. Red fruits, dried rose, pomegranate, liquorice, leather, tobacco. Robust tannins and good acidity.

125ml 8.75 175ml 11.95 500ml 35.00 750ml 48.00