Set Menu

2 courses £21
3 courses £24

Primi

Marinated raw courgette with pickled walnut, oregano and stracciatella (V)

Fig, truffle honey and goat curd bruschetta (V)

Fritto misto with aioli and lemon

Friggitelli peppers with Maldon salt and lemon (V)

Secondi

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

Bucatini carbonara – Cacklebean egg yolk, guanciale, black pepper and parmesan

Seafood linguine with king prawns, mussels, garlic and parsley

Lumaconi alla norma – roasted aubergine, roasted peppers, tomato, garlic, chilli, salted almonds and parmesan

Dorset crab and chilli spaghetti with garlic, parsley and semi-dried tomatoes ***(£3 supp.)***

Roasted Creedy Carver chicken with heritage tomatoes, black olives, capers, oregano and fregula ***(£5 supp.)***

Market fish with chickpeas, carrots, mussels, aioli and agretti ***(£5 supp.)***

Pizza's are included in the set menu offer, please see our a la carte for choices -please note pizzas are not available Thursday lunchtimes

Set menu available lunchtimes Thurs-Sat 12-2pm, Tues-Thurs between 5-6pm

Set dolci

Dark chocolate mousse with honeycomb and raspberries

1 scoop of homemade gelato or sorbet

(please see chalkboard for flavours)

Dessert wines

NEW! Moscato di Asti, G.D Vajra, Piemonte, 2024, 5.5%

375ml 22.00

G.D. Vajra Moscato d'Asti is a sweet and refreshing sparkling wine produced in the Piedmont region of Italy. Light, effervescent and intensely fruity on the nose. Delicate aromas of peach, apricot, honey and white flowers. On the palate, slightly off-dry with lively acidity and a fine mousse. Its low alcohol content of only 5.5% makes it an ideal choice for summer aperitif drinking or to pair with desserts, fruits or sorbets. We've tried it – it's absolutely delicious!

Vin santo, del Chianti Rufina, Prunatelli, 2004 16%

75ml 10.95

Intense flavours of dried fruits, vanilla and orange peel. Sweet and full-bodied with great balance and a long finish.

'Tesauro' recioto della valpolicella, cantina valpantena, veneto, 13% (ve/v) 75ml 8.50

70% corvina, 30% rondinella. It is made from partially dried grapes, which are carefully harvested and crushed to produce a rich and full-bodied wine. This wine is known for its deep, ruby-red color and luscious flavors of cherry, blackberry, and raisin, which are complemented by subtle notes of vanilla and spice. Cantina Valpantena Tesauro Recioto della Valpolicella is the perfect dessert wine.

Krohn, Late Bottled Vintage Port, 2016 20%

75ml 6.00

Upfront aromas of black plums, spice and dried herbs. Firm and evident tannins and a rich, long finish.