

Set Menu

2 courses £18

3 courses £21

Primi

Winter tomato and stracciatella salad

Fig, prosciutto and goats curd bruschetta

Fritto misto with aioli and lemon

Friggitelli peppers (V)

Secondi

48hr ox cheek ragu with red wine, San Marzano tomato,
pappardelle and parmesan

Bucatini Amatriciana with guanciale, cherry tomatoes, garlic,
chilli and parmesan

Fowey mussels and clam spaghetti with garlic, lemon and parsley
(£ 3 *supp.*)

Rigatoni alla zucca – Delica pumpkin, chilli, garlic, white wine,
stracciatella, sage, pangrattato and parmesan (V)

King prawn linguine with roasted red pepper, basil and chilli

Braised lamb shoulder with borlotti beans, cavolo nero
and salsa rossa (£5 *supp.*)

Crispy fillet of seabass with orzo, crab and dill, agretti
with braised fennel (£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 wednesday and Thursday lunchtimes

Set menu not available to parties of eight or more. Set menu available lunchtimes Wed-Sat 12-2pm, Mon-Thurs between 5-6pm

Set dolci

Dark chocolate mousse with almond streusel

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.