

SPECIALS MENU

Available from 12pm

STARTERS

BRUSCHETTA DI FICO ^{GF}

Toasted artisan bread topped with sweet figs, parma ham, brie & apple, finished with an autumnal honey glaze & topped with dried cranberries

13.5

GAMBERONI PEPERONCINO ^{GF}

Fresh water king prawns in a sweet chilli glaze, served with grilled courgette ribbons & finished with a fresh basil oil

13.5

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, 100% OF THIS GOES TO OUR TEAM.

All our dishes are freshly prepared & we are happy to cater them to any special requirements where possible. Please always inform your server of any allergies before placing your order, not all ingredients can be listed & we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available upon request.

^V vegetarian ^{VG} vegan ^{GF} gluten free ^V vegetarian option available
^{VG} vegan option available ^{GF} gluten free option available

SPECIALS MENU

Available from 12pm

MAINS

AGNELLO VERA

Tender lamb shank sat on a bed of velvety parmesan mash, draped in a rich red wine gravy & served with baby leeks

28.5

MERLUZZO CON SPAGHETTI NERO

Fresh cod fillet served with black artisan taglioni missoni on a roasted red pepper purée, finished with sliced chorizo & pickled zucchini

29

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, 100% OF THIS GOES TO OUR TEAM.

All our dishes are freshly prepared & we are happy to cater them to any special requirements where possible. Please always inform your server of any allergies before placing your order, not all ingredients can be listed & we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available upon request.

 vegetarian  vegan  gluten free  vegetarian option available
 vegan option available  gluten free option available