

Benvenuti, a warm welcome in Italian, to our family run restaurants. The essence of our Tuscan heritage, cucina povera, has inspired my menu which embodies the spirit of simplicity & authenticity. These dishes feature well-sourced humble ingredients, rustic charm & genuine flavours, & invite you to experience the true meaning of La Cucina Povera Toscana, where the beauty lies in the purity of ingredients & the warmth of family tradition.

Buon Appetito ♥

Alessandro

The Calzini Collection

Our family run restaurants

Indulge in our wholesome lunch offerings. Featuring our large Tuscan sandwiches, inspired by my favourite Florentine spot, made with freshly baked focaccia & generously filled with typically simple but flavourful quality ingredients, to our freshly made salads with the best locally sourced produce & our authentic pasta dishes, of which I have chosen some of my favourites from our menu for you to enjoy.

LUNCH

Available until 4pm
*Excluding select dates & Sundays

TUSCAN SANDWICHES

POLLO

Pulled roast chicken, shavings of parmesan, caesar dressing, cucumber & fresh lettuce leaves 12

PROSCIUTTO DI PARMA

Parma ham, pure bufala burrata, sun-dried tomatoes, basil pesto & fresh rocket leaves 14

MORTADELLA

Salami Milano & Bologna's finest ham Mortadella, pure bufala burrata, cucumber, sliced beef tomatoes, garlic & herb mayonnaise & fresh lettuce leaves 14

PROSCIUTTO COTTO

Homemade pulled roast ham, pure bufala burrata, mustard mayonnaise, sliced beef tomatoes & fresh lettuce leaves 12

BISTECCA

Succulent National Park's beef, dolcelatte glaze, caramelised red onions, mustard mayonnaise & fresh leaves 16

SALMONE

Smoked Scottish salmon, crème fraiche, dill, lemon, sliced beef tomatoes & fresh lettuce leaves 15

OLIVA ^v

Homemade olive & chilli tapenade, pure bufala burrata, red onions, sliced beef tomatoes, cucumber, fresh lettuce leaves & sweet bell peppers 12

INSALATE

Salads

FILETTO ^{GF}

Sautéed strips of best local fillet of National Park's beef, pan-fried mushrooms & a light dijon mustard drizzle 17

FORMAGGIO DI CAPRA ^{GF} ^v

Warm grilled goat's cheese, walnuts, fresh pear & a delicate honey drizzle 15

POLLO ^{GF}

Sliced chicken breast, pancetta, croutons & a caesar sauce on the side 15

SALMONE ^{GF}

Fresh Scottish smoked salmon & a seasonal salad, topped with a poached egg 16

PASTA

MAFALDE ARRABBIATA ^{GF}

In a tomato, garlic, onion & fresh chilli sauce, sprinkled with parsley 12

SPAGHETTI BOSCAIOLA

In a delicate wild mushroom, chicken, white wine, butter & parsley sauce. A Tuscan favourite traditionally made by a woodcutter's wife 13,5

TAGLIATELLE CARBONARA

In an Italian eggs, cream, parmesan, parsley & pancetta sauce 13

MAFALDE AL RAGU

In our family's famous slow cooked meat ragu, made the traditional way. Usually the dish that sets the standard of authentic Italian restaurants & more commonly known as 'Bolognese' 12,5

LASAGNE AL FORNO

Oven baked & homemade Nonna's way. Slow cooked meat ragu, layers of egg pasta & our very own bechamel sauce 13

GNOCCHI ALLA NDUJA

In a white wine, cream & garlic sauce with specially imported spicy Calabrian Nduja sausage meat, topped with fresh rocket leaves & crumbled goat's cheese 14

Seasonal Specials & A La Carte menus also available from 12pm

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

We love to lunch in Italy & it is often regarded as the main meal of the day. Delight in our afternoon aperitivi & set lunch menu experience, created to add a touch of sophistication to your dining pleasure & to enhance your midday indulgence.

LUNCH

TWO COURSE 26 | THREE COURSE 29

Available from 12pm to 4pm
*Excluding select dates & Sundays

AFTERNOON APERITIVI

All 7 pounds

BELLINI

Classic peach serve

APEROL SPRITZ

Aperol, prosecco, soda

HUGO

Prosecco, elderflower, soda, lime, mint

SPARKLING

Along with the champagnes, our Italian sparkling wines are made according to the rigorous "Metodo Classico" production process, with second fermentation in the bottle & over 36 months refinement & ageing on the lees. This is not to be confused with your mass produced 11% "prosecco". This is a 12.5% fine sparkling wine.

ANTIPASTI

COZZE POMODORO ^{GF}

Mussels cooked in white wine, tomato, garlic, fresh chillies, onions & parsley, served with garlic rubbed toasted artisan bread

CALAMARI FRITTI

Shallow fried salt & pepper baby squid served with a lime mayonnaise

ZUPPA DEL GIORNO ^{VG} ^{GF}

Freshly homemade soup of the day served with warm artisan bread

FUNGHI ALL'AGLIO ^V ^{VG} ^{GF}

Large flat mushrooms oven baked in garlic, white wine, cream & a hint of chilli, served with garlic rubbed toasted artisan bread

SECONDI

HOMEMADE ITALIAN BURGER

Our own 10oz handmade beef, sundried tomato, rosemary & garlic burger with pancetta slices & melted mozzarella cheese, served with fries & a sundried tomato relish

POLLO ALLA MILANESE

Flattened chicken breast breadcrumbed & shallow fried with spaghetti in a tomato & basil sauce

RAVIOLI CON SPINACI ^V

Artisan ricotta cheese ravioli on a bed of wilted spinach, draped in a rich tomato & basil sugo

SALMONE ALL'ALBERTA ^{GF}

Oven baked fresh Scottish salmon fillet with king prawns in a lemon, white wine, cream & dill sauce, served with an Italian herb risotto

DOLCI

TIRAMISU ^V

The original Italian dessert. Savoiardi sponge biscuits soaked in coffee, layered with sweet mascarpone cheese & flavoured with cocoa, served with crema gelato

TORTA DELLA NONNA ^V

A slice of Tuscan indulgence with a sweet pastry base giving way to a lemon & vanilla scented custard filling, topped with crunchy pine nuts & an icing sugar dusting, served with crema gelato

GELATO ^V ^{VG}

Made to the authentic method using the finest ingredients, this is a taste of true Italian gelato. Three scoops of artisan ice cream; chocolate, strawberry, vanilla, pistachio, mint or lemon sorbet

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*The start of any culinary journey is with the antipiasti.
From the heart of Italy to the mediterranean coast, these
dishes showcase the vast range of flavours in Tuscany using
beautifully authentic & specially imported ingredients.
Still making our own dough with flour sourced direct from my
hometown, as well as using 100% fior di latte mozzarella & the
best Italian plum tomatoes, we combine this with stonebaking
our pizzas to bring you the most authentic flavour possible.
Served traditionally thin, light & crispy.*

ANTIPASTI

TUSCAN MIXED OLIVES 6

ARTISAN MIXED BREADS

With homemade olive & chilli tapenade 9.5

PANE ALL'AGLIO

Garlic bread with

Fresh rosemary & sea salt 9

Tomato & fresh basil 9.5

Fior di latte mozzarella 10.5

BRUSCHETTA AL POMODORO

Toasted artisan bread with freshly chopped sweet cherry tomatoes marinated in real extra virgin olive oil, garlic & basil with a hint of chilli 9.5

BRUSCHETTA ALLA CIPPOLINA

Toasted artisan bread with red onion chutney, crumbled goat's cheese, fresh rocket leaves & a balsamic drizzle 10

ANTIPASTO MISTO

For one 14 | For two 24

A selection of Italian cured meats; prosciutto, salami & mortadella, served with Tuscan mixed olives & artisan breads

ZUPPA DEL GIORNO

Freshly homemade soup of the day with warm artisan bread 9

MOZZARELLA FRITTA

Mozzarella cheese coated in breadcrumbs & deep fried, served with a rich tomato sugo 10.5

POLPETTE DI PESCE

Homemade fishcakes with garlic, parsley & a hint of chilli, served with a tangy tomato salsa 12

COZZE ALLA CREMA

Mussels cooked in white wine, onions, cream, garlic & parsley, served with garlic rubbed toasted artisan bread 11.5

COZZE POMODORO

Mussels cooked in white wine, tomato, garlic, fresh chillies, onions & parsley, served with garlic rubbed toasted artisan bread 11.5

SALSICCIA TOSCANELLA

A traditional dish of Italian sausage especially imported from Tuscany, with cannellini beans in a rich tomato, garlic & chilli sugo served with garlic rubbed toasted artisan bread 11.5

CALAMARI FRITTI

Shallow fried salt & pepper baby squid served with a lime mayonnaise 11.5

FUNGHI ALL'AGLIO

Large flat mushrooms oven baked in garlic, white wine & cream with a hint of chilli, served with garlic rubbed toasted artisan bread 11.5

GAMBERONI ALLA PORTOGHESE

Fresh water king prawns sautéed in garlic, chilli, spring onions, white wine & parsley, served with garlic rubbed toasted artisan bread 14.5

GAMBERONI SOFIA

One of my daughter Sofia's first dishes, now Head Chef at Dantes. Fresh water king prawns in a peroni batter served with a homemade spicy tomato sugo 14.5

CAPASANTE CON PORCHETTA

Fresh pan seared king scallops, Tuscan black pudding & belly pork with a honey, cinnamon, orange & star anise dressing 15.5

BURRATA

Creamy pure bufala burrata on a bed of dressed rocket leaves with sweet cherry tomatoes, Parma ham, a balsamic drizzle & Sardinian crispy flatbread 13.5

Pasta starter dishes also available

PIZZA

While we cannot guarantee a 100% gluten free environment, any of our pizzas can be served on a 100% gluten free base

MARGHERITA

Tomato, mozzarella, fresh baby basil & real extra virgin olive oil 15

FIorentina

Tomato, mozzarella, Tuscan black olives & spinach, topped with an Italian egg 17

RAGU

Tomato, mozzarella & our family's famous homemade meat ragu, slow cooked for four hours & more commonly known as 'Bolognese' 16.5

DIAVOLA

Spicy tomato, mozzarella, salami & fresh chillies 16.5

TUTTA CARNE

Tomato, mozzarella & a meat feast of pulled roast chicken, salami, chorizo, roast ham & slowly braised pulled lamb 17.5

ROCCO

Tomato, mozzarella, garlic & homemade spicy meatballs - my son Rocco's favourite 17

PROSCIUTTO FUNGHI

Tomato, mozzarella, freshly sliced mushrooms & slow roasted ham 17

POLLO E PANCETTA

Tomato, mozzarella, pulled roast chicken, freshly sliced mushrooms & pancetta 17

DANTE'S INFERNO

A very spicy pizza with specially imported Calabrian Nduja sausage meat, chillies, peppadew peppers, rocket leaves & crème fraiche 17.5

MARCO

A pizza I introduced over twenty years ago, dedicated to my son & now Head Chef at Roccas, Marco. Stonebaked pizza base cooked with specially imported pure bufala burrata (no tomato), topped with rocket leaves, freshly sliced beef tomatoes, Parma ham & shavings of parmesan 18

**Please note these toppings are cold, but beautiful*

TONNO

Tomato, mozzarella, tuna, Italian black olives, capers, garlic & anchovies 17.5

AURORA

Tomato, mozzarella & slowly braised pulled lamb shoulder, drizzled in a mint sauce 17

CAPRETTO

Tomato, mozzarella, crumbled goat's cheese, red onions & roasted red peppers, topped with fresh rocket leaves 17

CAMPANIA

Tomato, fresh rocket leaves & Bologna's finest ham Mortadella, topped with a creamy burrata ball & balsamic drizzle 18

**Please note these toppings are cold, but beautiful*

CALZONE

Traditional Neapolitan folded pizza filled with tomato, mozzarella, mushrooms, onions, ham & salami 17.5

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ⓧ vegetarian ⓧ vegan ⓧ gluten free ⓧ vegetarian option available
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Enjoy our pastas & risottos, where both, a staple on every Italian table, beautifully mirrors the rich diversity of our cuisine. To ensure an unparalleled experience I have carefully chosen the finest Italian handmade pastas, alongside 100% Arborio rice.

PASTA

MAFALDE ARRABBIATA ^{ve}

Mafalde in a rich tomato, garlic, onion & fresh chilli sauce, sprinkled with parsley 17

SPAGHETTI PESTO E BURRATA

Spaghetti with sweet cherry tomatoes, tossed in a famous basil pesto sauce from Genoa & topped with the jewel of Italian cheeses, a pure creamy bufala burrata ball 18

PAPPARDELLE AL CINGHIALE

Many classical recipes like this are vanishing but it's a staple in our family's cucina. Just a beautiful traditional wild boar ragu with egg pasta ribbons. A typical Florentine dish & one of Tuscany's gastronomic treasures originating from the love of hunting 20

PAPPARDELLE ALL'OCA

Traditional Tuscan egg pasta ribbons with a famous Florentine sauce of braised duck in a vegetable & tomato ragu, with freshly grated orange zest & parsley 19

LASAGNE AL FORNO

Oven baked & homemade Nonna's way. Slow cooked meat ragu, layers of egg pasta & our very own bechamel sauce 18

SPAGHETTI BOSCAIOLA

Spaghetti in a delicate wild mushroom, chicken, white wine, butter & parsley sauce. A Tuscan favourite traditionally made by a woodcutter's wife 18.5

ORCHIDEE ROSSE ALL'ARAGOSTA PREZZEMOLATA

Our famous artisan lobster pasta parcels filled with a lobster, crab, shrimp, ricotta, potato & parsley mousse with a prosecco cream sauce, Norwegian baby prawns & spring onions 24

MAFALDE AL RAGU

Usually the dish that sets the standard of authentic Italian restaurants & more commonly known as 'Bolognese'. Mafalde in our family's famous homemade meat ragu, slow cooked for four hours & made the traditional way 17.5

RAVIOLI CON SPINACI ^{ve}

Artisan ricotta cheese ravioli on a bed of wilted spinach, draped in a rich tomato & basil sugo 19

SPAGHETTI ZINIZ

Spaghetti & homemade spicy Italian polpette (otherwise known as meatballs) using our traditional family recipe, served in a rich tomato & garlic sauce 17.5

TAGLIATELLE CARBONARA

Tagliatelle in an Italian eggs, cream, parmesan, parsley & pancetta sauce 18

TAGLIATELLE CON GAMBERONI

Tagliatelle in a zesty lemon & white wine butter sauce with king prawns, courgette, freshly chopped tomatoes, garlic, chillies & basil 20

GNOCCHI ALLA NDUJA

Traditional Italian potato dumplings in a white wine, cream & garlic sauce with specially imported spicy Calabrian Nduja sausage meat, topped with fresh rocket leaves & crumbled goat's cheese 18

If you would like to begin your meal with a pasta dish as we usually do in Italy, most of our options are available as a starter course

RISOTTO

AGNELLO ^{gf}

A slowly braised pulled lamb shoulder, pea & mint risotto 19

CARLOTTA ^{gf}

A pulled roast chicken & wild mushroom risotto with crispy pancetta & a hint of creamy mascarpone cheese 19.5

GIULIA ^{gf}

A smoked haddock risotto with baby spinach & peas, topped with a poached egg 21.5

FRUTTI DI MARE ^{gf}

A fresh seafood risotto of baby prawns, calamari, mussels & king prawns in a garlic & Italian plum tomato sauce, topped with a king scallop 27.5

BARBABIETOLA ^{gf} ^{ve}

A beetroot & crumbled goat's cheese risotto, topped with on-the-vine cherry tomatoes 19

GIARDINO ^{gf} ^{ve}

A delicate vegetable risotto with spinach, asparagus, onions, peas & courgette, perfumed with mint, lemon zest & chives 19

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^{ve} vegan option available ^{gf} gluten free option available

Step into the story of my kitchen. These dishes aren't just recipes, some of these are traditional, others have been passed down from generation to generation, and a few have come to life after years at the stove, but always inspired by a love of Tuscany. This menu is now prepared for you by the third & new generation of Calzini's, along with our incredible family of chefs who pour their heart & soul onto the plate.

SECONDI

STRACOTTO DELLA NONNA ^{GF}

Our authentic family recipe of slow braised feather blade of beef in a rich Chianti red wine & vegetable tomato sugo, served with creamed potatoes & roasted baby carrots 24.5

LA CLAUDIA ^{GF}

A favourite dish from my daughter Claudia. Tender prime pork fillet medallions in a pink peppercorn crust draped in a wild mushroom, brandy & dijon mustard cream sauce, with roasted crushed new potatoes 29

STROGANOFF DI MANZO ^{GF}

Sautéed strips of best local fillet of National Park's beef with onions, mushrooms & a sour cream & paprika sauce, served with risotto bianco 31

HOMEMADE ITALIAN BURGER

Our own 10oz handmade beef, sundried tomato, rosemary & garlic burger with pancetta slices & melted mozzarella cheese, served with fries & a sundried tomato relish 21.5

FILETTO DI MANZO ^{GF}

An 8oz 28-day aged National Park's fillet steak served with fries & a choice of peppercorn, mushroom or creamy dolce latte sauce 37.5

POLLO AI FUNGHI

Baked breast of chicken served with potato gnocchi in a white wine, cream & wild mushroom sauce 23.5

POLLO ALLA MILANESE

Flattened chicken breast breadcrumbed & shallow fried with spaghetti in a tomato & basil sauce 21.5

POLLO ALLA CANELLA ^{GF}

Oven roasted breast of chicken in a lemon, cinnamon, red onion & cream sauce on a bed of crushed black pepper new potatoes. Also known as the 'renaissance chicken', the recipe for this dish dates from 16th century Florence 23.5

MARE ARABELLA

Pan seared fresh scallops & king prawns in white wine, garlic & parsley served with black artisan taglioni missoni in a rich seafood butter sauce of baby prawns & mussels 33.5

SALMONE ALL'ALBERTA ^{GF}

Oven baked fresh Scottish salmon fillet with king prawns in a lemon, white wine, cream & dill sauce, served with an Italian herb risotto 26

BRANZINO OLIVIO ^{GF}

Pan seared fresh sea bass fillets sat on a courgette & cherry tomato risotto, topped with roasted balsamic cherry tomatoes on the vine 24.5

TAGLIATA ALLA FIORENTINA ^{GF}

Aged 28 days. A tender, large 18oz rib-eye steak cooked on the bone & famously served sliced, the Italian way. Accompanied with fries & a choice of peppercorn, mushroom or creamy dolce latte sauce 37.5

BISTECCA DI MAIALE ^{GF}

A beautifully roasted 18oz T-bone pork chop, served with mustard greens & a choice of peppercorn, mushroom or creamy dolce latte sauce. A real favourite at the moment 25

CONTORNI

SALTATE ^{VG}

Sautéed potatoes with rosemary & red onion 5

FRITTE ^{GF}

Fries 5

PURE DI PATATE ^{GF} ^V

Pureed potato 5

PATATE ^V ^{VG} ^{GF}

Buttered baby new potatoes & parsley 5

BROCCOLETTI ^{VG} ^{GF}

Tenderstem broccoli, lemon & sea salt 6

VERDURE ^V ^{GF} ^{VG}

Buttered greens 5.5

PEPERONATA ^{VG} ^{GF}

Roasted peppers, tomato, garlic & chilli 5.5

ZUCCHINE FRITTE ^V

Courgette fries 5.5

CAVOLO ^{GF} ^V

Tuscan cabbage, garlic, chilli & pancetta 6

INSALATA DELLA CASA ^{VG} ^{GF}

House salad 5.5

INSALATA DI RUCOLA ^{GF}

Rocket & parmesan salad 5.5

INSALATA DI POMODORO ^{VG} ^{GF}

Tomato & red onion salad 5.5

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*Sunday Lunch has always been a special time
with family & friends, an opportunity to unwind,
relax & appreciate life's simple pleasures.*

Buone Domenica

SUNDAY LUNCH

Available from 12pm to 4pm
*Excluding select dates

STARTERS

FRESH KING SCALLOPS

With Tuscan black pudding,
belly pork & a honey, cinnamon,
orange & star anise dressing

15.5

BREADED GOAT'S CHEESE Ⓥ

With a lemon infused rocket salad,
pickled grated carrot &
a beetroot puree

11.5

SOUP OF THE DAY Ⓥ Ⓤ

With toasted artisan
bread & butter

9

BEER BATTERED KING PRAWNS

With a spicy homemade
tomato sugo

14.5

CHICKEN LIVER PATE Ⓤ

With caramelised onions &
toasted artisan bread

12

MAINS

SHREDDED CONFIT LAMB SHOULDER

23

ROAST SIRLOIN OF BEEF

Served pink

24

ROAST CHICKEN BREAST

22

ROAST LOIN OF PORK

Wrapped in sage &
pancetta, with apple sauce

24

Served with roast potatoes, roast carrots, roast parsnips,
buttered greens, homemade Yorkshire pudding & gravy

Cfo available

ADD

PUREED POTATOES Ⓥ Ⓤ

5

TENDERSTEM BROCCOLI & BLUE CHEESE SAUCE Ⓥ Ⓤ

6

Please ask for our dessert menu

Seasonal Specials & A La Carte menus also available from 12pm

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Our Afternoon Tea really is a treat. Join us for a cosy afternoon & enjoy a delightful escape into our world of flavours & genuine hospitality, assured that everything has been lovingly crafted in-house from our kitchen.

AFTERNOON TEA

Available from 12pm to 4pm
Excluding select dates | Pre booking only

£28 PER PERSON

SAVOURIES

Fresh smoked salmon & cream cheese finger sandwich
Bufala burrata, parma ham & basil bruschetta
Egg, cress & mayonnaise finger sandwich

SCONES

Freshly baked scone with cornish clotted cream & strawberry jam

SWEET

Our desserts are delicately handmade in house
by our chefs & occasionally change theme to suit the season

Includes a choice of tea or coffee

SPARKLING AFTERNOON TEA

£34 PER PERSON

With a glass of fizz

Includes a choice of tea or coffee

Along with the champagnes, our Italian sparkling wines are made according to the rigorous "Metodo Classico" production process, with second fermentation in the bottle & over 36 months refinement & ageing on the lees. This is not to be confused with your mass produced 11% "prosecco". This is a 12.5% fine sparkling wine.

For your little ones

£14 PER CHILD

SAVOURIES

Pulled roast ham finger sandwich
Strawberry jam finger sandwich

SWEET

Our desserts are delicately handmade in house
by our chefs & occasionally change theme to suit the season

Includes a choice of tea, juice, milk or soft drink

