

SPECIALS MENU

Available from 12pm

Our kitchen is built on passion, learning, and the joy of sharing simple, honest food made with quality at its heart. Today's specials have been lovingly created by Chef Fin under the guidance of our Executive Head Chef, Sofia.

Currently completing his Level 3 NVQ in Professional Cookery, Fin has designed a warming autumnal menu for you crafted with care, from our family kitchen to yours. Buon Appetito!

STARTERS

PESCE IN CAMICIA

Poached egg with hot smoked haddock on a warm focaccia crout, draped in a peppery mustard hollandaise sauce

14

ARANCINI AI FUNGHI PORCINI ^v

An authentic Sicilian dish of breadcrumbbed & shallow-fried arborio rice balls stuffed with porcini mushrooms, sat on a bed of garlic buttered kale & a truffle infused celeriac & thyme puree, topped with a parmesan crisp

14.5

^v vegetarian option available

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MAINS

SPEZZATINO ROCCO ^{GF}

Slow-cooked Italian beef stew served with creamy pureed potatoes & parmesan shavings. A warming taste of Italian comfort, perfect for the colder nights this season!

27

MAIALE RIPIENO

Tender prime pork loin stuffed with autumnal apple, fennel & Italian herbs served with root baby vegetables, creamy pureed potatoes & a rich chianti red wine jus

34.5

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.

^{GF} gluten free