

SPECIALS MENU

Available from 12pm

STARTERS

CAPASANTE DOMENICO GF

Pan seared king scallops served atop a silky parsnip & vanilla bean purée, finished with a vibrant pomegranate reduction & golden parsnip crisps

15

ANATRA CON CAVOLO GF

Confit duck leg, slow-cooked to tenderness & finished with a crispy skin, served on a bed of sweetly braised red cabbage & dressed with a zesty orange & honey jus

16.5

GF gluten free GF gluten free option available

SPECIALS MENU

Available from 12pm

MAINS

COSTOLETTE DI MANZO GF

Beef short rib, slow-cooked & tender, served with a creamy parmesan mash, roasted seasonal baby vegetables & a red wine jus

28

MERLUZZO CON COZZE GF

Oven roasted cod fillet with freshwater mussels, crispy kale & crushed new potatoes tossed in real extra virgin olive oil & rock salt, finished with a bright lemon, caper & butter sauce

29.5

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 option available