

Available between 12.00pm - 3.00pm (Monday - Friday)
Available between 5.45pm and 7.00pm - 9.30pm and 11.00pm (Monday - Saturday)

£23 for two courses / £27 for three courses

Aperitivo - fresh white peach juice, peach liqueur and prosecco £10.50

Antipasti

- Bresaola** - cured beef fillet with rocket, parmesan and lemon
Anguilla affumicata - smoked eel with beetroots, dandelion and fresh horseradish
Insalata mista - Italian leaves with datterini and ox-heart tomatoes, cucumber, fresh basil and caprino fresco
Bruschetta di granchio - fresh Devon crab with aioli, pagnotta bruschetta and mixed leaves (£2 supplement)

Primi

- Pappardelle con ragù di manzo** - fresh pasta with slow cooked beef fillet in Chianti
Ravioli di erbette - mixed green ravioli with Swiss chard, rocket, Italian spinach, sheep's ricotta, butter and sage
Risotto di asparagi - risotto of asparagus with basil, mascarpone and parmesan

Secondi

- Arrosto di Faraona** - wood roasted guinea fowl stuffed with coppa di Parma, mascarpone and thyme with braised Swiss chard and lentils di Castelluccio
Controfiletto di manzo - chargrilled Aberdeen Angus beef sirloin (med rare) with grilled red and yellow peppers, violet aubergines, zucchini and fresh chilli parsley sauce (£4 supplement)
Frittata - organic eggs with Chanterelle mushrooms, ricotta, marjoram, parmesan and Italian leaves
Salmone arrosto - organic Scottish salmon fillet with zucchini trifolati, datterini tomatoes, Italian spinach, Taggiasche olives and capers

Contorni

- Zucchini fritti
Italian spinach with new season's olive oil
Roasted potatoes with garlic and rosemary
Rocket salad with datterini tomatoes and ricotta salata
£4 each

Dolci

- Amalfi lemon tart
Strawberry sorbet
Vanilla ice cream with rhubarb
Soft chocolate cake with crema di mascarpone

All prices include 15% VAT
Service charge
A 12.5% service charge will be added to the final bill.