

£21 for two courses / £25 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, 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 prosciutto di San Daniele, 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 Portobello and Porcini mushrooms, ricotta, marjoram, parmesan and Italian leaves

Salmone arrosto - organic Scottish salmon fillet with zucchini trifolati, datterini tomatoes, spinach, Taggiasche olives and capers

Contorni

Zucchini fritti

Italian spinach with new season's olive oil

Roasted potatoes with spring garlic and rosemary

Rocket salad with datterini tomatoes and ricotta salata

£4 each

Dolci

Strawberry sorbet

Amalfi lemon tart

Vanilla ice cream with chilled espresso

Soft chocolate cake with crema di mascarpone

All prices include 15% VAT