

SPECIALS

STARTER	Homemade Dough-balls	8.00
	truffle butter	
	Wine match: Dogajolo Toscana, Chardonnay - 175ml £10.00	
	Wild Garlic Soup	8.50
	nigella seeds, crispy parma ham	
	Wine match: Timo, Vermentino - 175ml £10.00	
	Burrata	10.00
	chilli jam, toasted focaccia	
	Wine match: Mont Rocher, Viognier - 175ml £9.00	

MAIN COURSE	Braised Lamb Orzo	22.00
	tomato, white anchovy, orzo pasta	
	Wine match: Côtes Du Rhône, Grenache, Syrah, Carignan, Cinsault - 175ml £9.00	
		22.00
	Pan Roast Salmon Fillet	
	artichoke, samphire, beetroot, cavolo nero, toasted hazelnut	
	Wine match: Le Campuget Rose, Syrah Grenache - 175ml £7.50	
		20.00
	Braised Leek Cappelletti	
	filled pasta with charred spring onion, feta, toasted pine nuts	
	Wine match: San Silvestro, Gavi di Gavi - 175ml £11.00	

DESSERT	Banana Soufflé	9.50
	peanut butter ice cream	
	Triple Layer Chocolate Brownie	9.50
	vanilla ice cream, cocoa tuile	
	Rhubarb Semifreddo	9.50
	pistachio biscotti	

We have a delicious dessert wine available,
either by glass or bottle, to match our desserts.
Tokaji Aszu, 5 Puttinyos, Hungary
125ml - £10 Bottle (500ml) - £38