

Caprese Salad Bruschetta Burrata & Sourdough Rocket & Parmesan Salad Cheese Garlic Bread Anchovies & Cheese Garlic Bread Pizza	£9.00 £9.00 £10.00 £8.00 £6.95 £7.95
Margherita	£9.95
Tomato sauce, Fior di Latte Mozzarella, Basil & Olive Oil Pepperoni & Hot Honey Tomato sauce, Fior di Latte Mozzarella, Pepperoni, Basil & Olive Oil, and a touch of Honey	£11.95
Mushroom & Truffle	£10.95
Fior di Latte Mozzarella, Mushrooms, Parmesan & Truffle Oil Aubergine Tomato sauce, Fior di Latte Mozzarella, Grilled Aubergine, Salted Ricotta, Basil & Olive Oil	£11.95
Ham & Mushroom	£12.95
Tomato sauce, Fior di Latte Mozzarella, Mushrooms, Ham, Basil & Olive Oil Artichoke & Olives Tamata sauce, Fior di Latte Mozzarella, Artichala, Black Olives, Basil & Olive, Oil Oranga,	£11.95
Tomato sauce, Fior di Latte Mozzarella, Artichoke, Black Olives, Basil & Olive Oil, Oregano Nduja & Pesto	£12.95
Tomato sauce, Fior di Latte Mozzarella, Nduja, Pesto, Basil & Olive Oil Spicy Salami & Jalapeno Tomato sauce, Fior di Latte Mozzarella, Spicy Salami, Jalapeño, Red Onion, Basil & Olive Oil	£12.95
House Smashburger Double Patty, American Cheese, Pickles, Onions, Burger Sauce + Fries	£12.00 +£3.00
Fries Parmesan Fries & Truffle Oil Rosemary Dip Spicy Herb Dip	£5.00 £7.00 £1.80 £1.80
Pizza Sorriso Nutella Closed pizza filled with Nutella	£8.95

A discretionary service charge of 12.5% will be added to your bill.

Allergy Notice: Our kitchen handles a variety of ingredients, including common allergens. While we take precautions to minimize cross-contamination, we cannot guarantee that our dishes are completely free from trace of allergens. If you have a severe allergy, please inform our staff before placing your order.



Christmas Set Menu

Three Courses, £50 per head +£15pp half a bottle of house white or red wine /+£35pp half a bottle of Moet Chandon Available from 1st December - 31st December

Starter

Trio of Goats Cheese & Cranberry Bites (V)

Roasted Butternut Squash Soup with Toasted Sourdough (VG)

Main

Dry Aged Beef, served with Beef Dripping Roast Potatoes, Honey Roasted Carrots, Parsnips, Brussel Sprouts, Yorkshire Pudding and Gravy.

Roasted Turkey Breast, served with Beef Dripping Roast Potatoes, Honey Roasted Carrots, Parsnips, Brussel Sprouts, Yorkshire Pudding and Gravy.

Woodfired Roast Aubergine served with Vegan Roast Potatoes, Roasted Carrots, Parsnips, Brussel Sprouts, and a Rich Vegan Gravy (VG)

Dessert

Christmas Pudding, served with a Rich Brandy Sauce (V)

Mango Sorbet (VG)

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Set Menu

Three Courses, £50 per head

** NOT available from 1st December - 31st December

Starter

Burrata Salad & Sourdough (V)

Fresh burrata cheese served with a crisp medley of seasonal greens, drizzled with olive oil, and accompanied by house-baked sourdough.

Bruschetta with Sicilian Datterini Tomatoes (V, VG)

Grilled sourdough topped with vibrant Sicilian datterini tomatoes, garlic, and fresh basil, finished with a touch of extra virgin olive oil.

Arancini (Supplì Al Telefono) (V)

Crispy risotto balls filled with molten mozzarella, served golden and hot, evoking the classic Roman "telephone" string.

Main

Risotto Alla Funghi (V, VG)

A rich and creamy wild mushroom risotto, delicately simmered with arborio rice and finished with fragrant herbs, offering a perfect balance of earthy flavors.

Poached Sea Bass with Parmesan-Crusted New Potatoes

Tender sea bass poached to perfection, paired with golden, parmesan-crusted new potatoes and a drizzle of herb-infused olive oil.

Ragu Alla Bolognese

A traditional slow-cooked beef ragù, made with rich tomato sauce and aromatic herbs, served over fresh pasta for an authentic taste of Bologna.

Dessert

Classic Tiramisu Raspberry Panna Cotta Mango Sorbet (VG)

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<u>Canape Menu</u>

We recommend ordering 4-5 canapes per person. You must order at least 20 pieces of each chosen canape.

General

£4.50 per piece

Pizza Focaccia with Mozzarella (v)

Mini Wood Fired Aubergine with Hummus & Pomegranate Seeds (vg)

Cocktail Pork Sausages in Honey and Mustard

Ginger and Lemon Chicken Skewers

Hot Honey Halloumi Fingers (v)

Grilled Tiger Prawns with Chilli, Ginger, Lime and Coriander (gf)

Tomato and Basil Bruschetta (vg)

Crispy Gnocchi, Olive and Chorizo Skewers

<u>Sliders</u>

£5.50 per piece
Hamburger
Cheeseburger
Chicken & Garlic Mayo

<u>Kids</u>

£4 per piece Hot Dog Bites Caprese Cocktail Stick (v) Chicken Goujon, Mayo

<u>Premium</u>

£9 per piece Wagyu Sirloin Skewers Beetroot, Tarragon, Walnut, Rocket, Balsamic Reduction Blinis (v) Potato Pave, Garlic Aioli, Exmoor Caviar

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