

A LA CARTE MENU

Prosecco £ 9.50

Negroni Sbagliato £8.50

Gin Mare
and Mediterranean Tonic £12.00

ANTIPASTI

Courgette flowers, melon, green chilly, yellow peppers, ricotta cheese, courgette salad LC £9.5

Grana Padano cheese timballo, courgette, tomato concassé, basil oil LC £11.5

Burrata, heritage cherry tomatoes, sweet and sour dressing LC £13.5

Beef carpaccio, mustard, rocket and parmesan salad LC £15.5

San Daniele ham, venison and wild boar salami, bresaola, grilled vegetables LC £13.5

Slow-cooked calamari, tomato, garlic and chilli, toasted garlic bread LC available £14.5

Seared Scottish scallops, peas cream, crispy pancetta LC £16.5

PRIMI

All of our pasta is made daily in our kitchen

	Starter	Main
Pappardelle , classic slow cooked beef ragu	13.5	16.5
Tagliolini, summer black truffle, butter sauce	13.5	16.5
Sea bass ravioli, lemon and butter sauce, tomato concassé	15.5	18.5
Fettuccine, mussels, clams, squid, prawns, cherry tomatoes, garlic and chilli	18	21

SECONDI

Pan-fried calf's liver, butter, garlic and sage, olive oil mash £24.5

Pan-fried wild seabass, white wine, cherry tomatoes sauce, basil £29.5

Pan-fried duck breast, berries sauce, olive oil mash £24.5

Tuscan caciucco- clams, squid, mussels, gurnard, prawns casserole, toasted bread £26.5

Veal parcels filled with pecorino, Porcini mushrooms, spinach £26.5

Grilled king prawn, sea bass, mackerel, South West squid, chilli, garlic, salad leaves £28.5

Slow cooked lamb shoulder, herb crusted cutlet, carrot cream, potato cake £28.5

Chargrilled 28 days aged Aberdeen sirloin steak, Balsamic, rocket, Parmesan, roast potatoes £32.5

All of our main courses are available as low-carb, please ask for details

CONTORNI

Roasted potatoes alla nonna with fennel seeds and herbs 4.50

Rocket, Grana padano, aged balsamic vinegar 4.50

Sautéed spinach, garlic 5.50

Grilled mediterranean vegetables 5.50

Fine beans, garlic and chilli 4.50

An optional service charge of 12.5% will be added to your bill. VAT is included.

If you have any dietary requirements or allergies, we are happy to help, please inform a member of staff before ordering.

What's LC? *We have recently added LC for "low-carb" to the dietary advice on our menu. This year we published our twelfth book, The Diabetes Weight Loss Cookbook as Giancarlo Caldesi has followed a low-carb diet to reverse diabetes type 2. Please ask your waiter if you would like to see a copy of the book.*