



Set Price Menu

Starter and Main course £27.00

Three course £33.00

Please note: a pre-order is required at least 4 days prior to your booking time.

To ensure the smooth running of your party, please arrive 15 minutes before your booking time and inform a member of staff

Should you have any allergies and or dietary restrictions, please state on your pre order, and inform your server

As all our dishes are prepared from fresh, it can take up to 40 minutes for main courses to arrive

Starters

Pate Toscana ^{Go}

chicken liver pate, topped with red onion marmalade, with sourdough soldiers

Bruschetta ^{Vegan Go}

vegan cream cheese, guacamole, tomato jam, rocket, toasted sourdough

Arancini

Tomato, garlic and mozzarella arancini, with spicy arabiatta sauce

Mushroom crostini ^{VGo}

with a mushroom, brandy and mustard sauce, with toasted sourdough, pangratatta

Tomato and red pepper soup ^{Vegan Go}

freshly made tomato and red pepper soup, with crusty bread

Chicken lollipops ^{Go}

crispy chicken lollipops, sweet chilli sauce

Mains

Prawn linguine ^{Go}

pan fried prawns, garlic, tomatoes, chilli, fennel, rocket, tossed through linguine

Falafel linguine ^{Vegan}

fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce

Chicken

pan roasted chicken supreme, sauteed new potatoes, seasonal greens, in a rich, creamy wild mushroom sauce

Spezzatino di manzo ^{Go}

braised beef in a red wine sauce, with mashed potatoes, chantenay carrots, mushrooms, silverskin onions and pancetta crisp

Meatball pappardelle

braised lamb and beef meatballs, fresh egg pappardelle, pomodorino sauce, grand padano

Porchetta ^G

Italian seasoned pulled pork roll, bacon jam, crushed new potatoes and seasonal greens, spiced apple sauce, jus

Cod

spicy chorizo wrapped cod, n'duja potatoes, spinach, sun dried tomatoes

Moving Mountain burger ^{Vegan}

lettuce, tomato, maple glazed vegan rashers, Applewood smoked cheese, Brioche style bun

Pizza

Aglia ^{Go}

roasted garlic cloves, mozzarella, caramelised onion, Parma ham, sun blushed tomatoes, pancetta

Margherita ^{V Go}

buffalo mozzarella, tomato, oregano

Diavola ^{(SPICY) Go}

Fresh chilli, spicy Calabrian sausage, salsa di fuoco

Broken meatballs

homemade braised lamb, pork and beef meatballs, rich tomato ragu, buffalo mozzarella

Carne ^{Go}

chicken, pepperoni, Parma ham, pancetta

Meat free ^{Vegan Go}

chargrilled vegetables, rocket, vegan mozzarella, sun blushed tomatoes, with a sweet chilli sauce

Quattro formaggio

a blend of four Italian cheeses, Mozzarella, Parmesan, Provolone, Dolcelatte

Pepperoni ^{Go}

pepperoni, tomato, mozzarella

Desserts

Cheesecake

baked vanilla cheesecake, with fruit compôte

Cornetti ^{Vegan}

Italian chocolate cornetti, filled with vanilla ice cream and mixed berries

Chocolate brownie

with chocolate ice cream and chocolate sauce

Pizookie

baked chocolate chip cookie dough with vanilla ice cream

Ice cream

three scoops of your choice, choose from: strawberries & cream, pistachio & almond, double cream vanilla, chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate



Don't forget to validate your parking
Failure to do so may result in a parking charge

A discretionary Service Charge of 9% will be added to your bill

All our food is prepared, cooked and served by humans, mistakes can happen. Please inform us if you are not happy with any aspect of your visit. (We do care!)

V These dishes are suitable for vegetarians. ^{Vegan} These dishes are suitable for vegans. ^G These dishes are suitable for a gluten-free diet. ^{Go} These dishes can be made suitable for a gluten free diet.


White wine

175ml / 250ml / bottle

Lupo Nero, Bianco 	5.50/7.85 /22.00
Sicily (12%abv) Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit.	
Pinot Grigio, Rocca Estate 	5.50/7.35/22.00
Veneto, Italy (12%abv) A dry, fuller, more floral style, with racy, balanced fruit	
Chardonnay, Grande Passolo Rocca Estate 	7.00/9.95/28.00
Puglia, Italy (13.5%abv) Full of tropical fruit pineapple and melon flavours on the palate	
Sauvignon Blanc, Mission	7.00/9.95/28.00
Marlborough, New Zealand (12.5%abv) Deliciously crisp and fresh, packed full of long lasting aromas of lemongrass and passionfruit, with lively herbal and tropical fruit flavours	
Vermentino, Amoruccio 	6.90/9.85/27.50
Sicily, Italy (12.5%abv) Fresh, rich and elegant, with a great intensity and a long finish in the mouth	
Gavi di Gavi, Villa Casetta 	35.00
Piedmont, Italy (12%abv) Piemonte's most celebrated white wine. Intensity and finesse of the Cortes	
Sauvignon Blanc, Bottega, 	35.00
Piedmont, Italy(13%abv) Piemonte's most celebrated white wine. Intensity and finesse of the Cortes	
Shoreline, Lyme Bay 	35.00
Devon, England (11.5%abv) Well-balanced with crisp acidity and complex layers. A palate of lemon and lime with a background of herbaceous notes. An excellent match for seafood dishes	
Soave, Bertani, 	40.00
Venita, Italy (12.5%abv) Sage and mint, elderflower and cherry blossom waft into the nostrils, followed by an appetising shot of peach and apricot on the tongue.	

Rosé wine

175ml / 250ml / bottle

Lupo Nero Rosato 	5.50/7.85/22.00
Puglia, Italy (12%abv) Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits	
White Zinfandel, Jack Rabbit	6.25/8.90 /25.00
California (9%abv) Delicate floral aromas, and a fresh, light sweetness	
Château Miraval Rosé	38.00
France (13%abv) Light-medium bodied, Aromatic, Crisp, Delicate, Dry. Elegance personified..	

Red wine

175ml / 250ml / bottle

Malbec, Don David Reserva 	7.15/10.00/30.00
Valles Calchaquies Argentina (14%abv) Rich, filled with berries, plum jam, and the elegant scent of violets	
Rioja Crianza, Bodegas Carlos Serres 	6.90/9.85/27.50
Rioja, Spain (13%abv) Mature red fruit, spices and licorice hints, well structured, fresh & fruity	
Shiraz, The Black 	6.90/9.85/27.50
South Australia, Australia (14.5%abv) Blackberry and plum, toasty vanilla and spicy oak	
Cabernet Sauvignon, Armonia 	5.50/7.85/22.00
Maule Valley, Chile (13%abv) fruity, medium bodied with black fruit flavours and vanilla notes on the finish	
Lupo Nero, Rosso 	5.50/7.85 /22.00
Puglia, Italy (12.5%abv) Dark berry fruit with a ripeness that only the Mediterranean sun can bring	
Merlot, Rocca Estate 	6.00/8.60/24.00
Veneto, Italy (12%abv) Youthful, fruity style from the soft, fleshy character of the Merlot grape	
Primitivo, Papale 	48.00
Manduria, Italy (14.5%abv) If you enjoy rich, full bodied, velvety red wine, then this is the one for you! (The Pope's Favourite)	
Valpolicella, Lenotti 	33.00
Bardolino, Italy (13%abv) Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds	
Sangiovese Primitivo, Amoruccio	6.25/8.90/25.00
Puglia, Italy (13.5%abv) This wine shows a deep red colour. Its bouquet is complex with notes of violet and ripe red fruit. It has a round and smooth taste with well-balanced acidity and good structure. A very versatile wine to be enjoyed with food	

Fizz

125ml/bottle

House Prosecco	5.25/27.00	Prosecco	
Veneto, Italy (from 11%abv)		Bottega	
Rose Prosecco	27.00	ZERO gold	23.00
Milan, Italy (11%abv)		ZERO rose	23.00
Prosecco Bottega Gold		Veneto, Italy (0%abv)	
Prosecco Bottega Rose		Veuve Cliquot	85.00
Veneto, Italy (11%abv)		Moet et Chandon	75.00
Mini bottle 200ml	10.00	Bollinger	85.00
750ml	45.00	Laurent Perrier Rose	120.00
Magnum 1500ml	90.00		
Jereboam 3000ml	150.00		

The following drinks are made with full 50ml (double) measures of award winning Gin or Vodka, complete with a **FEVER-TREE** mixer, which contain only the best naturally sourced ingredients from around the world and no artificial flavourings or sweeteners

Hot Lips 8.00 Gin or Vodka, with Fever-Tree Ginger Beer, over ice, garnished with a slice of orange	English Garden 8.00 Gin or Vodka, with Fever-Tree Light Cucumber Tonic Water over ice, garnished with cucumber
Ginger Spice 8.00 Gin or Vodka, with Fever-Tree Spiced Orange Ginger Ale over ice, garnished with a slice of orange	Flower Power 8.00 Gin or Vodka with Fever-Tree Elderflower Tonic Water in an ice- filled tumbler garnished with a twist of orange
Strawberry Fields 8.00 Gin or Vodka, with Fever-Tree Aromatic Tonic Water, over ice, garnished with crushed strawberries	Lemon and Lime 8.00 Gin or Vodka, with Fever-Tree Premium Indian Tonic Water, in an ice filled tumbler garnished with a slice of lemon
Amalfi Coast 8.00 Gin or Vodka, with Fever-Tree Sicilian Lemon Tonic Water, over ice with an (italian) lemon strip	



Aperol Spritz 8.50
Aperol, prosecco, topped with soda

Tablerone 8.50
Baileys, Kahlua, Frangelico, milk,
honey

Frozen Strawberry Daiquiri 8.00
Havana Club rum, lime, strawberries

East 8 Hold-up 8.50
Gin, Aperol, pineapple juice, lime juice,
sugar syrup

Scroppino 8.50
Vodka, Prosecco, lemon sorbet and
mint leaves

Rosso 43 8.50
Vodka, Liquor 43, orange juice,
prosecco



Havana Mojito 8.50
Havana Club, fresh lime, mint, sugar,
soda

Negroni Rosso 8.50
Gin, Martini Rosso, Campari,
orange marmalade, over ice

Espresso Martini 8.50
Vodka, Kahlua, fresh espresso

French Martini 8.50
Vodka, Chambord, pineapple juice

Pornstar Martini 8.50
Vodka, passionfruit syrup, passionfruit
liqueur,
house prosecco



Don't forget to validate your parking
Failure to do so **will** result in
a parking charge