

Stuzzichini

Sicilian olives   G 4.50
garlic and thyme marinated La Rosca Sicilian olives

Bread, balsamic and oil Go (to share) V 5.95
a selection of breads, aged balsamic and extra virgin olive oil, confit garlic bulb

Garlic pizetta V Go 4.50
hand rolled pizetta with garlic butter with cheese 6.00

Pate toscana Go 9.50
chicken liver pate, with red onion marmalade, with sourdough soldiers

Chicken lollipops Go 8.50
crispy chicken lollipops, sweet chilli sauce

Vegan bruschetta   Go 8.95
vegan cream cheese, guacamole, tomato jam, rocket, garlic bruschetta

Tomato and red pepper soup   Go 6.95
freshly made tomato & red pepper soup served with a bowl of croutons

Mushroom bruschetta V Go 7.95
with a mushroom, white wine, truffle sauce, with bruschetta and pangratatta

Calabrian ribs 9.50
sticky harissa spiced pork spare ribs
(Caution!! served in a hot skillet)

Prawn and chorizo bruschetta Go 9.50
pan fried spicy prawns and chorizo, chilli and garlic oil, on a bruschetta

Arancini V 9.00
Tomato, garlic and mozzarella arancini, with spicy arabiatta sauce

Mussels Go 9.95
fresh native mussels, white wine, parsley, garlic, cream, bread

Mushroom risotto Go as main 16.95
as starter 9.50
chestnut and button mushrooms, butter, Parmesan, olive oil

Leek and parmesan risotto Go as main 17.50
as starter 9.50
leek and Parmesan risotto

Smoked haddock risotto Go as main 21.95
leek and Parmesan risotto, with smoked haddock and a poached egg

Starters Antipasti

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leek and Parmesan risotto, with smoked haddock and a poached egg

Pasta

Prawn linguine Go as main 21.95
pan fried prawns, garlic, tomatoes, as starter 10.95
chilli, fennel, rocket, tossed through linguine

Meatball pappardelle as main 17.95
braised lamb and beef meatballs, as starter 9.95
egg pappardelle, pomodorino sauce, Grana Padano

Falafel linguine  as main 17.50
fried chickpea balls, shallots, as starter 9.50
broccolini, chilli, and pomodorino sauce

N'Duja orecchiette Go as main 18.50
spicy N'duja, as starter 9.50
tenderstem, cream sauce
sun dried tomatoes, orecchiette

Beef shin rigatoni as main 19.95
braised beef shin in red wine ragu, with Mozzarella and Parmesan, topped with parsley (Caution!! served in a hot skillet)

Cacio de pepe V Go as starter 9.50
as main 17.50
cheese and pepper pasta with butter, Pecorino, black pepper, tossed through linguine

Smoked haddock G 21.95
with prawns, mussels, crushed potatoes, tenderstem broccoli, white wine and garlic cream sauce

Cod G 21.95
spicy chorizo wrapped cod, n'duja potatoes, spinach, sun dried tomatoes,

Cioppino (chow-pino) Go 21.95
Italian fish stew. Mixed white fish, prawns, mussels in a tomato sauce with bruschetta (Caution!! served in a hot skillet)

Moules frites Go 17.50
fresh native mussels, white wine, parsley, garlic,

Fillet Rosso G 37.00
8oz fillet steak, topped with chicken liver parfait, Dauphinoise potatoes, seasonal greens, Marsala sauce
Recommended best served medium/medium rare

Rump steak 10oz G 26.00
5oz G 17.95
sliced with rocket and Parmesan salad, roasted tomato and twice cooked chips.
Recommended best served medium/medium rare

Fillet steak 8oz G 35.00
with rocket and Parmesan salad, roasted tomato and twice cooked chips.

Lollipops and ribs 28.00
crispy chicken lollipops in a sweet chilli sauce and sticky harissa spiced pork spare ribs, rocket salad, twice cooked chips

Steak sauces:
Peppercorn G 2.50 Parmesan cream G 2.50
Mushroom, brandy and mustard G 2.50

Mains Secondi

Chicken G 21.95
pan roasted chicken supreme, sauteed new potatoes, seasonal greens, in a creamy mushroom sauce

Spezzatino di manzo Go 22.95
braised beef in a red wine sauce, with mashed potatoes, chantenay carrots, mushrooms, silverskin onions and pancetta crisp

Lamb G 22.95
braised lamb, Dauphinoise potatoes gratin, minted peas and pods, sundried tomatoes, jus

Tuscan stew  17.95
with a spiced tomato, onion, and sweet pepper stew, with butterbeans and chopped vegan sausage.

Chicken milanese 21.95
cornflake coated chicken breast, pan fried until golden, pepperonata, fried hens egg with chips

Burgers

Brie burger Quarter pound 16.95
lettuce, tomato, caramelised onions, bacon jam, Somerset Brie, brioche style bun, served with fries
Half pound 18.95

Chicken Ceasar burger 16.95
lettuce, tomato, pancetta, Ceasar dressing, brioche style bun, served with fries

Vegan burger  16.95
lettuce, tomato, smoked Applewood cheese, caramelised onions in a brioche style bun served with fries

Sides

Potates frites (with aioli) V G 4.00

Seasonal greens G 4.00

Dauphinoise potatoes V G 4.50

Mashed potatoes V G 4.00

Dressed house salad V G 4.95

Rocket & parmesan salad G 4.00

Garlic mushrooms V G 4.50

N'Duja tenderstem broccoli 4.95

Garlic pizetta 7" V Go 4.50

Garlic pizetta 7" Go 6.00
with cheese

Garlic pizetta 12" Go 7.00
with cheese 9.95

Don't forget to validate your parking

Failure to do so **will** result in a parking charge



A discretionary Service Charge of 10% will be added to your bill.

Every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us.

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!)

Staples

Steak & ale pie 18.50
creamy mashed potatoes or twice cooked chips, warm pea salad, home made gravy

Scampi 18.95
crispy wholetail breaded scampi, twice cooked chips, homemade tartare sauce, warm pea salad

Curry of the day Go 19.95
please ask your server for details served with rice, naan bread

Our pizza crusts are crispy and may have burnt spots

Margherita V Go 13.95
mozzarella, tomato, oregano

Pepperoni Go 14.50
pepperoni, tomato, mozzarella, hot honey

Diavola (spicy) Go 14.50
fresh chilli, spicy Calabrian sausage, salsa di fucco

Carne Go 14.95
chicken, pepperoni, Parma ham, pancetta

Broken meatballs 14.50
homemade braised lamb and beef meatballs, rich tomato ragu, buffalo mozzarella

Aglio Go 14.50
roasted garlic cloves, mozzarella, caramelised onion, Parma ham, sun blushed tomatoes, pancetta

Chicken calzone 15.95
chicken, mushrooms and mozzarella in a garlic and white wine sauce

Meat free Go 14.50
chargrilled vegetables, rocket, vegan mozzarella, sun blushed tomatoes, with a sweet chilli sauce

Rosso salads 17.95
dressed mixed leaves, tomatoes, cucumber, sweet peppers, red onion, coleslaw, sundried tomato and raisin cous cous, garlic flatbread with a caper and raisin dip. Choose from:
Breaded chicken milanese
tuna
smoked salmon
falafel 

Salads  17.95
goat's cheese and honey chickpea and olives 

V These dishes are suitable for vegetarians
VG 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

Please ensure you **clearly advise your server** that you require the gluten-free option.

Due to our kitchen set-up, we cannot guarantee that cross contamination will not occur

Please beware that due to 14 main ingredients recognised as allergens, we have not been able to put letters or symbols against all dishes to highlight ingredients. We do however have a separate Allergen book that is detailed, showing the contents, per dish. Please ask your server who will assist with presenting the book and also consulting with the chefs on your behalf. This goes for ANY dietary requirement, we will help as much as possible
Sometimes during service, some dishes may not be available, were possible an alternative will be offered.

Pre orders taken via email, prior to the day could guarantee your order

White wine

Lupo Nero, Bianco	175ml / 250ml / bottle	6.50/9.00/25.00
Sicily (12%abv)		
Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit		
Pinot Grigio, Rocca Estate	6.50/9.00/25.00	
A dry, fuller, more floral style, with racy, balanced fruit		
Chardonnay, Grande Passolo	7.50/10.75/30.00	
Puglia, Italy (13.5%abv)		
Full of tropical fruit pineapple and melon flavours on the palate		
Sauvignon Blanc, Mission	7.25/10.35/29.00	
Marlborough, New Zealand (13%abv)		
Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours		
Vermentino, Amoruccio	7.25/10.35/29.00	
Tropical and balanced, fragrant and fresh. Excellent with fish and shellfish		
Gavi di Gavi, Villa Casetta	38.00	
Piedmont, Italy (12%abv)		
Piemonte's most celebrated white wine. Intensity and finesse of the Cortes		



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Fizz

Bottega Millesimato Brut	125ml/bottle	5.75/28.00
Veneto, Italy (11%abv)		
Bottega Dei Poeti Rosé		28.00
Veneto, Italy (11%abv)		
Prosecco Bottega Gold		
Prosecco Bottega Gold Rosé		
Veneto, Italy (11%abv)		
Mini bottle 200ml	10.00	
Bottle 750ml	45.00	
Magnum 1500ml	90.00	
Jereboam (The Ultimate Showstopper) 3000ml	150.00	
Bottega ZERO Gold	23.00	
Veneto, Italy (0%abv)		
Bottega ZERO Rosé	23.00	
Veneto, Italy (0%abv)		
Veuve Cliquot	85.00	
Moet et Chandon	75.00	
Bollinger	85.00	
Laurent Perrier Rosé	120.00	

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A panuzzo is a little-known street food born in Gragnano, a small town south of Naples.
Served in a warm pizza bread, with either fries or salad

Please note: These may not be available after 5.00pm, please ask your server

Italian rolls

Italian ham	9.95
Parma ham, rocket, Gorgonzola cream and honey	
Chicken	9.95
breaded chicken Milanese, baby gem, parmesan and caesar dressing	
Goats cheese	9.95
grilled Mediterranean veg, balsamic glaze, rocket,	

Mini Pizza

7" pizza, served with either fries or a side salad	9.95
Aglio	
Margherita	
Pepperoni	
Diavola (spicy)	
Broken meatballs	
Carne	
Meat free	

Desserts Dolce

Cheesecake	7.95
Vanilla cheesecake, lemon confit, fruit compôte	
Cornetti	7.95
Italian chocolate cornetti, filled with vanilla ice cream and mixed fruits	
Sticky date pudding	8.50
steamed sponge pudding, made with finely chopped dates, toffee sauce, vanilla ice cream	
Chocolate brownie	8.50
double chocolate brownie, vanilla ice cream, chocolate sauce	
Affogato Go	6.95
vanilla ice cream, served with an espresso and a biscotti	
Pizookie (Caution!! served in a hot skillet)	7.95
baked chocolate chip cookie dough with vanilla ice cream	
Ice cream Go	7.95
three scoops of your choice, choose from: strawberries and cream, pistachio and almond, double cream vanilla, chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate	

Churchill's Reserve Port

200ml
Matured in seasoned oak vats for three years, rich, complex and unusually fruity

15.00



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175ml / 250ml / bottle

Rosé wine

Lupo Nero Rosato

6.50/9.00/25.00

Puglia, Italy (12%abv)
Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits

White wine

White Zinfandel, Jack Rabbit

6.75/9.60/27.00

California (9%abv)
Delicate floral aromas, and a fresh, light sweetness

Red wine

Château Miraval Rosé

40.00

France (13%abv)
Light-medium bodied, aromatic, crisp, delicate, dry. Elegance

Red wine

Whispering Angel Château d'Esclans

49.00

France (13%abv)
Dry, beautifully pale pink, frsh red berry fruit characteristics with a floral note. Ripe and fleshy feel on the palate

Red wine

Château d'Esclans Rock Angel

69.00

France (13.5 %abv)
Rich & racy on the palate, delicate red berry aromas with mineral notes and a long silky finish

175ml / 250ml / bottle

Red wine

Lupo Nero, Rosso

6.50/9.00 /25.00

Puglia, Italy (12.5%abv)
Dark berry fruit with a ripeness that only the Mediterranean sun can bring

Red wine

Cabernet Sauvignon, Armonia

6.50/9.00/25.00

Maule Valley, Chile (13%abv)
fruity, medium bodied with black fruit flavours and vanilla notes on the finish

Red wine

Merlot, Rocca Estate

6.50/9.00/25.00

Veneto, Italy (12%abv)
Youthful, fruity style from the soft, fleshy character of the Merlot grape

Sangiovese Primitivo, Amoruccio

7.25/10.35 /29.00

Puglia, Italy (13.5%abv)
This wine shows a deep red colour. Its bouquet is complex with notes of violet and ripe red fruit. A very versatile wine to be enjoyed with food

Red wine

Rioja Crianza, Carlos Serres

30.00

Rioja, Spain (13%abv)
Mature red fruit, spices and licorice hints, well structured, fresh & fruity

Red wine

Shiraz, The Black

30.00

South Australia, Australia (14.5%abv)
Blackberry and plum, toasty vanilla and spicy oak

Red wine

Malbec, Don David Reserva

35.00

Valles Calchaquies Argentina (14%abv)
Rich, filled with berries, plum jam, and the elegant scent of violets

Red wine

Valpolicella, Lenotti

35.00

Bardolino, Italy (13%abv)
Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds

Red wine

Primitivo, Papale

50.00

Manduria, Italy (14.5%abv)
Rich, full bodied, velvety red wine, The Pope's Favourite!

For a full list of wines, Champagnes and cocktails, please ask a member of staff for our Drinks Directory