



Stuzzichini

Starters Antipasti


Risotto

Sicillian olives  G	4.50
garlic and thyme marinated La Rosca Sicillian olives	
Bread, balsamic and oil Go <small>(to share)</small> V	5.95
a selection of breads, aged balsamic and extra virgin olive oil, confit garlic bulb	
Garlic pizetta V Go	
hand rolled pizetta with garlic butter with cheese	4.50 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 mozarella 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
chestnut and button mushrooms, butter, Parmesan, olive oil	as starter 9.50
Leek and parmesan risotto Go	as main 17.50
leek and Parmesan risotto	as starter 9.50
Smoked haddock risotto Go	as main 21.95
leek and Parmesan risotto, with smoked haddock and a poached egg	


Pasta

Prawn linguine Go	as main 21.95
pan fried prawns, garlic, tomatoes, chilli, fennel, rocket, tossed through linguine	as starter 10.95
Meatball pappardelle	as main 17.95
braised lamb and beef meatballs, egg pappardelle, pomodorino sauce, Grana Padano	as starter 9.95
Falafel linguine 	as main 17.50
fried chickpea balls, shallots, broccolini, chilli, and pomodorino sauce	as starter 9.50
N'Duja orecchiette Go	as main 18.50
spicy N'duja, tenderstem, cream sauce	as starter 9.50
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 100z G	26.00
50z 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 Faliure 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	

Pizza

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	

Salads Ensalada

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  ,	
goats cheese and honey	
chickpea and olives 	

V These dishes are suitable for vegetarians
 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 beaware that due to 14 main ingredients reconignsed, 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

	175ml / 250ml / bottle
Lupo Nero, Bianco 	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

	125ml/bottle
Bottega Millesimato Brut Veneto, Italy (11%abv)	5.75/28.00
Bottega Dei Poeti Rosé Veneto, Italy (11%abv)	28.00
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 Veneto, Italy (0%abv)	23.00
Bottega ZERO Rosé Veneto, Italy (0%abv)	23.00
Veuve Cliquot	85.00
Moet et Chandon	75.00
Bollinger	85.00
Laurent Perrier Rosé	120.00




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 ceasar 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
Aglío	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	15.00
Matured in seasoned oak vats for three years, rich, complex and unusually fruity	



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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 Zinfandel, Jack Rabbit	6.75/9.60/27.00
California (9%abv) Delicate floral aromas, and a fresh, light sweetness	
Château Miraval Rosé	40.00
France (13%abv) Light-medium bodied, aromatic, crisp, delicate, dry. Elegance	
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	
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	

Red wine

	175ml / 250ml / bottle
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	
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	
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	
Rioja Crianza, Carlos Serres 	30.00
Rioja, Spain (13%abv) Mature red fruit, spices and licorice hints, well structured, fresh & fruity	
Shiraz, The Black 	30.00
South Australia, Australia (14.5%abv) Blackberry and plum, toasty vanilla and spicy oak	
Malbec, Don David Reserva 	35.00
Valles Calchaquies Argentina (14%abv) Rich, filled with berries, plum jam, and the elegant scent of violets	
Valpolicella, Lenotti 	35.00
Bardolino, Italy (13%abv) Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds	
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