

Menu for collection ONLY!

Starters

Poached pear, smoked ricotta cheese, sheep ham, pastry disc, pickles	12.50
Parmigiana of fried aubergine, baked with garlic and basil and layered with parmesan	8.90
Prawns. Spicy tomato sauce. Cream of peas. Seaweed	9.80
Burrata cheese. Courgette salad, anchovy dressing and raisins.	8.90

Pasta (Main)

Potato Gnocchi. Fresh Tomato Sauce. Basil	11.50
Samphire pappardelle with prawns, queen scallops and n'duja	16.50
Handmade tagliatelle with English beef ragu	10.50
Spinach and ricotta ravioli, butter and sage	10.50

Main Courses

Grilled Cod. Smoked Aubergine Caviar. Aubergine Ragu, mangetout garnish	18.70
Grilled sea bass fillet, grilled tomato, prawns, buttermilk	18.70
Beef Chop, Yorkshire pudding. Sautéed mushrooms. Stuffed courgette	22.50
Duck breast, potato culunzone, Jerusalem artichoke caviar. Vegetable ragu.	17.50

Side dishes

Crushed potatoes, hand cut chips, mixed salad, rocket and Parmesan salad, new potatoes	4.00
--	-------------

Desserts

Lemon Tart	5.50
Wheat free chocolate cake	
Apple Tart-tatin	
Pear Frangipane	

ICE CREAMS (V) 1.85 per scoop

Vanilla
Chocolate
White chocolate
Chilli
Coffee
Rhubarb
Myrtle berry and pear
Banana, cardamom and ginger
Saffron
Garlic
Onion
Pumpkin and Amaretto
Aubergine

SORBETS (VG) 1.85 per scoop

Apple and black pepper
Strawberry and Cassis
Strawberry and Balsamic vinegar
Melon and Malibu
Melon and cinnamon
Pear and Pernod
Beetroot
Orange
Lemon
Basil
Rose petals
Wild fennel seeds
Pineapple and mint
Mango and Basil

Please note that all ice creams are made fresh in the premises, so there may be occasions when one or more are unavailable. Our ice creams contain milk and cream, and some contain eggs and nuts.