

To maintain customer and staff safety, only one member of staff will be serving you. This may result in a delay. Thank you for your patience. In order to avoid prolonged contact, we will be taking orders for all courses, including desserts, at the start of the meal. We are serving a set menu only. You are welcome to have the dessert to take away. Please note, should you decide to have only one course, you will be charged the full two course price. 6pm reservations are required to vacate the table by 7.45pm. The bill will automatically be given to you at this time. We apologise for any inconvenience this may cause and thank you for your understanding.

Two Courses: 26.50

Three Courses: 33.50

Starters

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

Pasta (Starter/Main)

Potato gnocchi. Fresh tomato sauce. Basil
Sampshire pappardelle with prawns, queen scallops and n'duja
Handmade tagliatelle with English beef ragu
Spinach and ricotta ravioli, butter and sage

Main Courses

Grilled Cod. Smoked aubergine caviar. Aubergine ragu, mangetout garnish
Grilled sea bass fillet, grilled tomato, prawns, buttermilk
Beef Chop. Yorkshire Pudding. Sautéed mushrooms. Stuffed Courgette
Duck breast, potato culunzone, Jerusalem artichoke caviar, vegetable ragu, duck reduction

Side dishes

4.00

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

Desserts

Lemon Tart
Wheat free chocolate cake
Pistachio or Hazelnut semifreddo
Pear Frangipane
Three Scoops of ice cream/sorbet

ICE CREAMS (V)

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

SORBETS (VG)

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.