

**In order 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.**

*Two Courses: 26.50      Three Courses: 33.50*

### **Starters**

Carasau Bread, Tanara Ham (24mths), Roasted pecorino cheese  
Parmigiana of fried aubergine, baked with garlic and basil and layered with parmesan  
Grilled Scamorza cheese, courgettes, tomatoes  
Burrata cheese. Courgette salad with anchovy dressing and raisins  
Polenta, sautéed mushrooms

### **Pasta (Starter/Main)**

Potato gnocchi. Aubergine Ragu  
Sapphire pappardelle with prawns, queen scallops and n'duja  
Handmade tagliatelle with English beef ragu  
Spinach and ricotta ravioli, butter and sage

### **Main Courses**

Stewed Monkfish, tomato guazzetto. Smoked aubergine caviar. Aubergine ragu.  
Sea bass fillet, white wine, garlic, parsley. Crushed potatoes. Sapphire  
Pork Fillet. Truffle sweet potatoes. Mangetouts  
Cornfed chicken supreme. Creamy peas. Marinated beetroot

### **Side dishes                      4.00**

Crushed potatoes, hand cut chips, mixed salad, rocket and Parmesan salad, creamy peas  
Truffle sweet potatoes    **5.50**

### **Desserts**

Lemon Tart  
Wheat free chocolate cake  
Pear Frangipane  
Apple Tarte Tatin  
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.