

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. We have two sittings, one at 6pm, and one at 8pm. For 6pm sittings, please vacate the table by 7.45pm.

Two Courses: 28.50 Three Courses: 33.50 Four Courses: 38.50

Starters

Carasau Bread, Parma Ham (24mths), grilled pecorino cheese
Parmigiana of fried aubergine. Baked with garlic and basil. Layered with parmesan cheese. Crispy pastry disc (V)
Pastry disc, mixed vegetables, scamorza cheese (V)
Burrata cheese, sweet potatoes, raisins, toasted pumpkin seeds (V)
Polenta, sauteed mushrooms, 24mths aged grana padano (V)

Pasta (Starter/Main)

Potato gnocchi. Puréed pumpkin with thyme, roasted almonds (VG)
Sapphire pappardelle with prawns, queen scallops and 'nduja
Handmade tagliatelle with English beef ragù
Spinach and ricotta ravioli, butter and sage (V)
Spaghetti alla Bottarga (Sardinian caviar)

Main Courses

Scottish sirloin steak. Red cabbage, potatoes, sapphire
Monkfish, spicy guazzetto, crushed potatoes
Sea bass fillet, pan fried. Prawns, celeriac
Corn-fed chicken supreme, herbs sauce. Peas, squash
Grilled liver, spinach, creamed leeks, sweet and sour onions
Chickpea 'faine'. Jerusalem artichoke. Cheese (V) Also available with vegan cheese (VG)

Side dishes 4.00

Crushed potatoes, hand cut chips, mixed salad, rocket and Parmesan salad, creamy peas, green beans, spinach

Cheeseboard : selection of three cheeses

Desserts 5.50

Lemon Tart
Wheat free chocolate cake
Pear Frangipane
Apple Tarte Tatin

Three Scoops of ice cream/sorbet **7.50**

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
Pineapple and mint
Strawberry
Melon and Malibu
Melon and cinnamon
Pear and Pernod
Beetroot
Orange
Lemon
Basil
Rose petals
Wild fennel seeds

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.

* V: vegetarian. VG: vegan