

Nibbles

(can only be ordered in conjunction with a menu)

Bread and Sardinian Salsiccia	8.50
Bread and Cheese	8.50

Starters

Carasau Bread, Parma Ham (24mths), grilled pecorino cheese.	13.20
Parmigiana of fried aubergine. Baked with garlic and basil. Layered with parmesan cheese. Crispy pastry disc (V)	9.50
Charcuterie board- Mortadella, Salsiccia, Salamino, Carasau Bread	13.50
Burrata cheese, Calabrian caponata, 'nduja	9.50
Bruschettina diversa- Carasau, panzanella, Sundried tomatoes and pumpkin seeds, aubergine caponata	9.50

Pasta (Starter/Main)

Potato gnocchi. Fresh tomatoes. Basil	12.70
Samphire pappardelle with prawns, queen scallops and 'nduja	18.50
Handmade tagliatelle with English beef ragù	12.90
Spinach and ricotta ravioli, butter and sage (V)	12.90
Spaghetti alla Bottarga (Sardinian caviar)	19.80

Main Courses

Sirloin steak. French beans. Sweet potatoes	25.50
Monkfish, spicy guazzetto. Celeriac. Samphire	23.90
Sea bass fillet, white wine sauce. Crushed potatoes, garlic and parsley	19.30
Duck breast. Cannellini beans. Broccoli	18.70
Grilled liver, spinach, leeks, sweet and sour onions	19.50

Side dishes 4.80

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

Cheeseboard 9.50

selection of three cheeses, Carasau bread, fruit, home-made jam

Desserts 6.80

Lemon Tart

Wheat free chocolate cake

Pear Frangipane

Apple Tarte Tatin

One Scoop	3.00	Three Scoops	7.80
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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