

## APERITIVI

grapefruit spritz 9                      rosato negroni 11                      strawberry & banana punch 10  
gin garden 9.5                              white spagliato 10

## BREAD & DIPS (all vegetarian)

home baked garlic, thyme, tomato foccacia 4  
fire roasted aubergine, roast garlic, parsley, shallots dip 4.5  
roast red pepper, cannellini bean, pinenut dip 4.5  
both dips 8  
picante Gordal olives 4

## STARTERS

pork croquette, apple, celeriac remoulade 9.5  
fontal and truffle arancini, caramelised onion (V) 9  
Harlequin squash, whipped ricotta, sage, hazelnut (V,GF) 10  
beef carpaccio, horseraddish, crispy shallot 11  
cured salmon, beetroot, dill cream fraiche (GF) 10

## PASTA (\*gluten free optional)

rigatoni, fennel sausage ragu\* 9 / 16  
spaghettini, Guernsey crab bisque, lemon zest, basil\* 11 / 19  
gnocchi, butternut squash, sage, hazelnut, chestnut\* (V) 9 / 16  
tortellini, beetroot, goat's cheese, salted ricotta (V) 9 / 16

## WOOD FIRED 12" PIZZA

(gluten light base available £1.50 extra)

margherita (V) 12  
Austrian sausage, mozzarella, caramelised red onion, jalapeno 15  
n'duja, mozzarella, mushroom, parmesan 15  
truffle salami, rocket, parmesan, mozzarella 16  
bianca, spinach, olives, sun-dried tomato pesto, ricotta, pine nuts (V) 13  
bianca, shredded duck, hoisin, spring onion, mozzarella 16  
Italian sausage, mozzarella, porcini 16  
goat's cheese, caramelised red onion, pesto, mozzarella (V) 14  
king prawns, garlic, capers, chilli, mozzarella 15  
BBQ chicken, smoked crispy bacon, sweetcorn, onion, cheddar 15

## EXTRA TOPPINGS

jalapeno, peppers, capers, sweetcorn, mushrooms,  
olives, caramelised onion 2.20 each  
pepperoni, pancetta, chicken 3.10 each  
Austrian sausage, Italian sausage, n'duja 3.90  
parma ham, porcini, prawns 5 each

## SIDES

rosemary fries, roast garlic aioli 4  
add parmesan 2, add truffle oil 2  
spinach, hazelnut, parmesan salad 5.5  
green leaf salad 4