



FOOD MENU

STARTERS

BURRATTA orange grapefruit hazelnut fennel herb oil	15	LOCAL ROSSI PRAWNS brandy sauce rocket & almond pesto	18
TRIO OF CRUDI mango jelly parsley oil	20	24-MONTH AGED PARMESAN RAVIOLI brown butter veloute hazelnuts black pepper	17
BEEF CARPACCIO rocket salad parmesan shavings mayo & capers dressing	18	TAGLIATELLE white lamb ragu guanciale saffron & pecorino romano sauce	17

MAIN COURSE

BEEF FILLET million layer potato balsamic vinegar root vegetables flaked sea salt	35	TRIO OF SEA FOOD calamari filleted sea bass king prawns beurre blanc sauce herb oil	32
DUCK BREAST glazed root veg savoury granola cherry reduction	29	LAMB SHANKS mash potato mint sauce	29
GRILLED CALAMARI whole calamari mix of herbs olive oil & lemon dressing	27	FISH OF THE DAY ask server	MP

All mains are served with roast potatoes

SIDES

Mixed Salad	5
Seasonal vegetables	5
Sautéed mushrooms	6

SAUCES

Mushroom	3
Pepper	3
Balsamic vinegar	3

Restaurant is CLOSED every Wednesday

Should you have any specific dietary requirements, kindly advise your server.
Not all ingredients are listed in the menu descriptions