



FOOD MENU

STARTERS

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| BURRATTA orange grapefruit hazelnut fennel herb oil | 15 | LOCAL ROSSI PRAWNS brandy sauce rocket & almond pesto | 18 |
| LENTIL SALAD rocket salad parmesan shavings mayo & capers dressing | 12 | 24-MONTH AGED PARMESAN RAVIOLI brown butter veloute hazelnuts black pepper | 15 |
| BEEF CARPACCIO rocket salad parmesan shavings mayo & capers dressing | 18 | TAGLIATELLE white lamb ragu guanciale saffron & pecorino romano sauce | 17 |
| TRIO OF CRUDI mango jelly parsley oil | 20 | RISOTTO assparagus fontina cheese | 16 |

MAIN COURSE

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|---|----|--|----|
| RABBIT CONFIT spinach leaves iberico ham port jus million layer potatoes | 26 | 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 | CHICKEN SUPREME summer squash pure quinoa salad red wine reduction | 23 |
| BEEF STRIPLOIN million layer potato balsamic vinegar root vegetables flaked sea salt | 33 | 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

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| Mushroom | 3 |
| Pepper | 3 |
| Balsamic vinegar | 3 |

Restaurant is CLOSED every Tuesday

Should you have any specific dietary requirements, kindly advise your server.

Not all ingredients are listed in the menu descriptions