



ALLERGENS

(GF) Gluten-free (DF) Dairy-free

Please make your server aware of your dietary requirements when ordering

SHARERS & NIBBLES

LOS HECHIZOS DEL SUR SARASA OLIVES (GF)(DF) 4.5

SMOKED ALMONDS (GF)(DF) 4.5

HOUSE FOCACCIA, rosemary, sea salt, balsamic & olive oil (DF) 4.95

COURGETTE FRITTI (DF) 5.5

CALAMARI, fried squid (GF)(DF) 5.5

PORK BELLY BITES, crackling (DF) 8.95

GARLIC & CHILLI PRAWNS (GF)(DF) 10.95

COZZE AL MARINARA, mussels cooked in white wine, garlic & parsley (GF)(DF) 9.95

FRITTO MISTO, prawns, calamari & whitebait (GF)(DF) 11.95

HERITAGE TOMATO SALAD, basil (GF)(DF) 8

MAINS

FRUTTI DI MARE, prawns, mussels, clams, spaghetti, white wine, pomodoro sauce (GF)(DF) 19.95

WILD MUSHROOM PAPPARDELLE, caramelised onion truffle oil (GF)(DF) 16.95

BEEF RAGU, 12 hour braised beef shin, pappardelle (GF)(DF) 19.95

SEABASS, seabass fillet, confit garlic, samphire risotto (GF)(DF) 21.5

PRAWN RISOTTO, prawn, Nduja & saffron risotto (GF)(DF) 19.5

GLAZED LAMB SHANK, root vegetables, lamb gravy (GF)(DF) 25

CAULIFLOWER STEAK, heritage tomato, white bean hummus, basil, gremolata (GF)(DF) 17.5

CHICKEN BREAST, wrapped streaky bacon, dauphinoise potato, mushroom & chicken demi glaze (GF) 20.95

SPINACH & RICOTTA CANNELLONI (GF) 17.95

GRILLED TUNA STEAK, soft-boiled egg, French beans, anchovies, cherry tomatoes, baby gem, new potatoes, olive tapenade, lemon oil (GF)(DF) 19.95

CAESAR SALAD, romaine lettuce, smoked bacon, croutons, grilled chicken (GF)(DF) 17.95

PIZZA

MARGHERITA, tomato sauce, vegan cheese, basil (DF) 13.5

SWEET & SPICY, nduja, sweet picante peppers, hot honey (DF) 15

FUNGI, marinated chestnut mushroom, pickled red onion, black truffle oil (DF) 15

DOUBLE PEPPERONI, Sweet & smokey, hot honey (DF) 15

BBQ CHICKEN, smoked bacon, sweetcorn, pickled red onion (DF) 15

SAN DANIELE, tomato sauce, mozzarella, Parma ham, rocket (DF) 15

PUTTANESCA, anchovy, caper & black olives (DF) 15

MOUNT VESUVIO, tomato sauce, mozzarella, chorizo, jalapeno (DF) 15

BURGERS & STEAKS

BEEF BURGER, dry aged beef, cheese, smoked bacon, beef tomato, grilled white onion, dill pickle, Aqua burger sauce, seeded bun, skinny fries (GF)(DF) 14.5

BUTTERMILK CHICKEN, fried buttermilk chicken, candied jalapeno, hot honey, pickled shallot, tomato, pickles, burger sauce, seeded bun, skinny fries (GF) 15.5

PLANT BASED, smashed avocado, wasabi mayo, pickled shallot, tomato, pickles, seeded bun, skinny fries (DF) 15.5

FILLET STEAK 8oz, fries, red wine jus (GF)(DF) 34.95

RIB-EYE STEAK 10oz, fries, red wine jus (GF)(DF) 32.95

SIDES £5.5

Tender stem broccoli (GF)(DF)

Creamy mash (GF)

Roast heritage carrots, basil, pine nuts (GF)(DF)

Our produce is locally sourced & organic where possible - please make your server aware of any food allergies or intolerances. A discretionary service charge of 12.5% will be added to your bill.

DESSERTS

STRAWBERRY CRÈME BRÛLÉE (GF) 7.5

SALTED CARAMEL BROWNIE, vanilla bean ice cream (GF) 7.5

LEMON & POPPY SEED DRIZZLE CAKE, lemon curd mascarpone (GF)(DF) 7.5

ICE CREAMS: Vanilla / chocolate / strawberry (GF) 3 scoops 7

SORBETS: Lemon / mango / blackcurrant (GF)(DF) 3 scoops 7