

APERITIVO Bellinis*Peach, cherry or raspberry***10 or 2-4-1****from 12 till 7pm****Spritz****10 or 2 for 18****St-Germain, Aperol, Limoncello,****Lillet rose & Italicus****Monday - Friday 5-7pm****Spritz & Cicchetti board 20****Spritz & Cicchetti* 16****SHARERS / CICHETTI**

Los Hechizos Del Sur Sarasa olives (ve)	4	CICCHETTI BOARD
House foccacia, rosemary, sea salt, smoked Maldon whipped butter	5	Prosciutto di Parma, salami, parmesan, burrata, olives, cornichons, Carasella Calabrian peppers, fresh fig, apricot cracker 15
Wood fired roast garlic, fior di latte mozzarella flatbread*	9	Somerset smoked, maple glazed pork belly bites, candied jalapeño slaw* 9
Beef shin croquette, harissa mayo*	9	River Fowey mussels, roast garlic, shallot, white wine, Cotswold cream, sourdough* 10
Beetroot & goats cheese arancini, truffle aioli*	9	Pan-fried Black tiger prawns, roast garlic, ancho chilli, parsley, lemon butter 11
Fried squid, roast garlic, saffron aioli*	10	
Isle of Wight heritage tomato, basil pesto, creamy burrata*	9	

Dishes included in the Spritz & Cicchetti offer*MAINS**

Lamb rump, roasted new potatoes, buttered greens, red wine jus	25
Somerset pork chop, savoy cabbage, smoked bacon & cranberries, cider cream	25
West country Chicken supreme, smoked bacon, dauphinoise potato, mushroom sauce	21
Pan-roasted seabass fillet, confit garlic, parmesan, samphire risotto	22
Chicken Caesar salad, Romaine hearts, smoked bacon, crisp croutons	18
Grilled tuna steak, soft-boiled egg, French beans, anchovies, Isle of Wight tomatoes, baby gem, new potatoes, lemon, chive oil	20
Piri Piri spiced half chicken, roasted new potatoes, candied jalapeño slaw	21

SIDES**6**

Hand cut chips
Truffle, parmesan fries
Tender stem broccoli
Courgette fritti
Roasted new potatoes
Honey buttered carrots
Rocket & parmesan salad

WOOD FIRED PIZZA

Margherita (v) Tomato sauce, fior di latte, parmesan, basil 13	Diavolo Pepperoni, sweet & smokey, hot honey 15
Calabria Nduja, chorizo, sweet picante peppers, hot honey 15	Napoli Tomato sauce, mozzarella, anchoives, black olives 15
Fungi (v) Marinated chestnut mushroom, blue cheese, pickled red onion, black truffle oil 15	Mount Vesuvio Tomato sauce, mozzarella, chorizo, jalapeno 15
BBQ Chicken BBQ chicken, smoked bacon, sweetcorn, red onion 15	Carne Nduja, pepperoni, chorizo, chicken 15
Quattro Formaggi (v) Fior di latte, blue cheese, parmesan, goat's cheese 15	San Daniele Tomato sauce, mozzarella, Parma ham, rocket, parmesan 15
Club Tropicana Tomato sauce, mozzarella, ham, pineapple 15	<i>Vegan cheese is available on request</i>

DIPS 2

Parmesan aioli	Creamy Stilton mayo
Roast garlic aioli	Chipotle & sweet paprika mayo
Spiced curry mayo	BBQ & maple glaze

PASTA & RISOTTO

Frutti di mare, pomodoro, black tiger prawns, Fowey mussels, squid, linguine	20
Wild mushroom Pappardelle (v) Bath blue cheese, caramelised onion truffle oil (can be made vegan upon request)	18
Beef Ragu, overnight roasted beef shin, bone marrow, red wine, pappardelle	20
Duck Ragu, 12hr pulled duck, Sicilian orange, marsala, thyme, pappardelle	20
Cannelloni, spinach, pomodoro, vegan cheese (gf/vg)	18
Prawn risotto, black tiger prawn, Nduja, saffron, mascarpone risotto	20

BURGERS & STEAKS

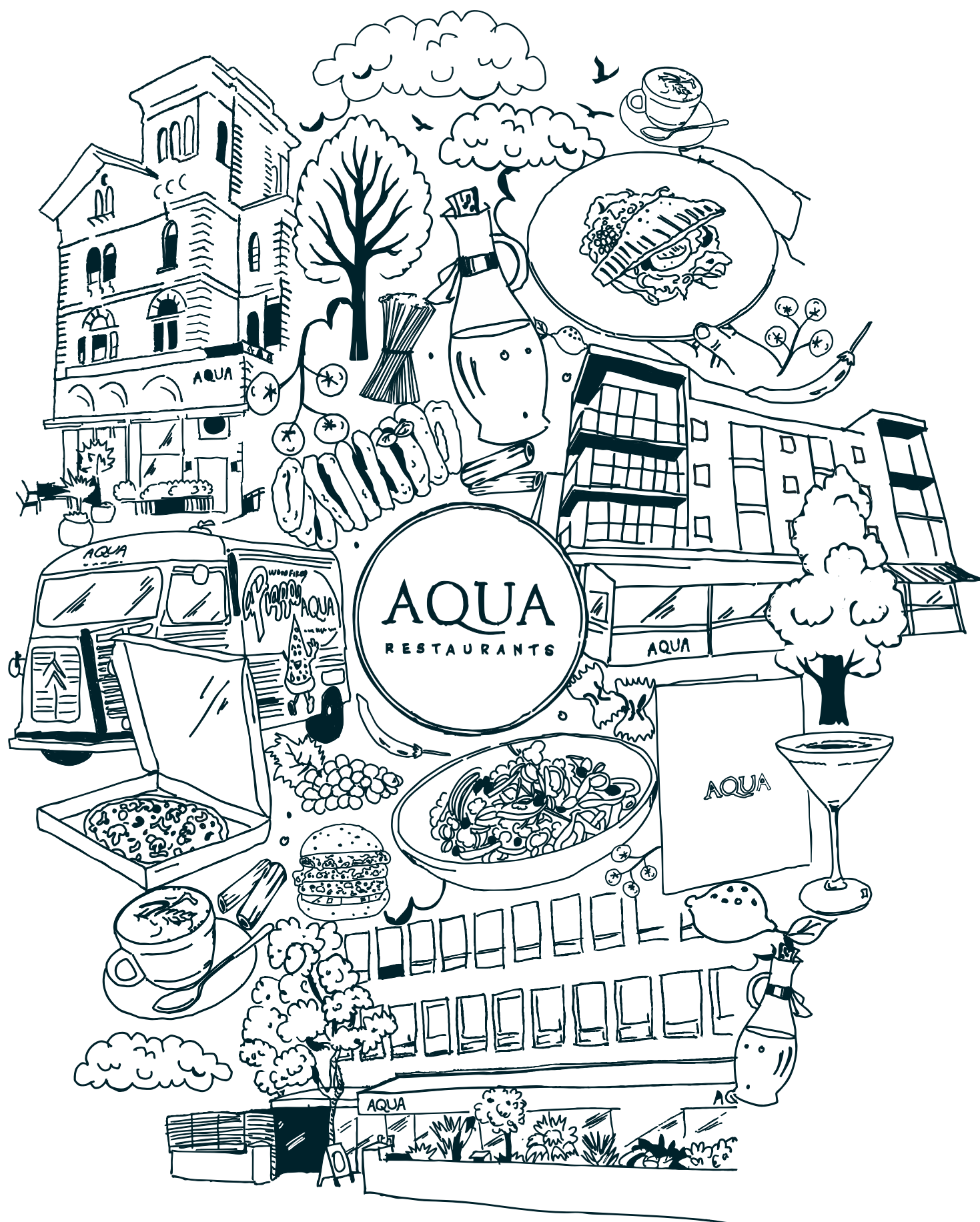
Cheese burger Smashed aged beef, hash brown, Montgomery cheddar, red Leicester, shredded iceberg, tomato, pickles, burger sauce, seeded bun	16
Buttermilk chicken burger Fried buttermilk chicken, candied jalapeno slaw, hot honey, pickled shallot, shredded iceberg, tomato, pickles, burger sauce, seeded bun	16

Fillet steak 8oz, fries, peppercorn sauce	35
Rib-eye steak 10oz, fries, béarnaise sauce	33

Please ask to see our Lunch & Early Dinner set menu
Served Mon - Thurs 12pm - 7pm, Fri 12pm - 5pm
2 courses 21, 3 courses 24

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.



For our extensive wine & cocktail range, and to view our daily offers, please ask to see our drinks book