

STARTERS

Perfect as a starter, a light lunch or to share.

Soup with Baker Ben's bread	5.50
Autumn leaf and salad with a honey and mustard dressing	4.50
Buffalo mozzarella with chilli, mint, parsley, capers and spiced violet aubergine	6.00
Chicken liver and marsala pate on seeded toast with balsamic roast caramelised Tropea onions	5.75
Ham hock and quince rilette terrine wrapped in pancetta on crostini with candied mustard fruits	6.00
Lamb and rosemary meatballs in a fresh tomato sauce with baked polenta	5.75
Smoked salmon with salt baked beetroot, crostini and horseradish cream	6.00
Crayfish tails in a tomato mayonnaise with citrus fruits leaves and sun dried tomatoes	6.50
Pan fried Scottish scallops with a brandy and Amalfi lemon noisette butter, capers and pancetta	8.50

MAIN COURSE

Butternut squash risotto with Parmesan, fried sage and toasted walnuts	11.00
Ricotta, spinach and nutmeg gnudi dumplings baked in tomato with mozzarella	10.00
Spaghetti carbonara - cured guanciale, cream, parsley, pecorino and Parmesan	11.00
Penne with a Pipers farm red ruby beef and red wine ragu	10.00
Lasagne of Parma ham and cremini mushrooms with Fontina and Parmesan, mixed leaves	10.00
Slow braised feather blade of Red Ruby beef in red wine with baby pearl onions, pancetta, mushrooms, pureed celeriac and a fried salt beef hash	17.50
Tuscan pork and fennel sausages with spiced Umbrian lentils, cremini mushrooms, candied mustard fruits and rocket	11.50
Pan fried fillet of wild Cornish hake, roast potato terrine, chorizo, char grilled courgette, confit San Marzano tomatoes and basil oil dressing	18.00

