

SPECIALS

Served 12:00 – 21:00



STARTERS

PORTOBELLO MUSHROOMS ^(v) 8

In garlic crème fraiche sauce, served over brioche

SALT COD CROQUETAS 9

With alioli, lemon and watercress

ITALIAN NACHOS 9

Mini meat ravioli, fried and tossed in parmesan,
with a side of spicy tomato sauce



PASTA, GNOCCHI

SPINACH, RICOTTA & PINENUT TORTELLONI ^(v) 18

In a red pesto cream sauce with char grilled Mediterranean vegetables

WILD BOAR TORTELLONI 19

In a spicy Arrabbiata sauce with San Marzano tomato, olives, fresh chilli

FRESH SEABASS TORTELLONI 20

In a lobster cream sauce with cherry tomatoes and crab claw meat

POTATO GNOCCHI 20

With seared fillet steak pieces in creamy peppercorn sauce



FISH & SEAFOOD

PAN-FRIED SEABASS FILLET 24

With garlic butter, fries and a rocket and parmesan salad

TEMPURA OF COD 20

Served with chunky chips, tartare sauce and watercress