



Our **new** executive chef John Dickson, presents this seasons a la carte menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.

PRIMI

Slow cooked winter minestrone
served with a Parmesan crostini 5.95

Oven baked Crottin de Chavignol goat's cheese on oven roasted
Surrey beetroots with a cherry vine tomato and rocket salad 7.95

Ballotine of hake and crème fraiche served on a
vine tomato and basil coulis 6.95

Classic mussel marinara finished with cream, parsley,
white wine and shallots
served with freshly baked bread 7.25

Confit of Gressingham duck rilette and crisp mesclun salad served with a
five spiced plum chutney and toasted brioche 7.50

Surrey ham hock and flat leaf parsley terrine wrapped in
24 month aged Parma Ham served with a
white onion compote and toasted homemade Italian bread 7.50

Carpaccio of 28 day aged beef fillet marinated in fresh basil, olive oil and garlic
served with a green bean
mushroom salad and a Parmesan crisp 7.95

Bruschetta made with homemade bread topped with
concasse of seasoned tomatoes,
Kalamata olives, garlic and shallots 3.95

Garlic bread made with toasted homemade bread
and homemade garlic butter 3.25

Selection of fresh bread served with
Umbrian extra virgin olive oil and aged balsamic vinegar 3.95

A selection of Calabrian green olives
and Kalamata olives 3.50

If you have a nut allergy please speak to a member of staff and we will do our best to accommodate you but we cannot guarantee dishes will be free of nut traces

PASTA e RISO

Our homemade free range egg pasta is freshly made every morning by our Italian chef using quality ingredients to provide a taste of Italy!

Vegetable risotto made with shaved Parmesan in a vegetable nage topped with tempura vegetables 10.95

Fresh langoustine and scampi risotto made in a vine cherry tomato, garlic and cream sauce 12.95

Homemade tortellini filled with porcini, ricotta and nutmeg served in a light butter sauce with smoked black garlic 11.95

Conchiglioni (conch shell pasta) made with sautéed baby leaf spinach, king prawns, garlic and vine cherry tomatoes 13.95

Linguini allo scoglio made with fresh mussels, baby clams, king prawns, cherry tomatoes, white wine, red Dutch chilli and fresh garlic 14.95

Homemade ravioli filled with wild boar served with wild forest mushrooms and sautéed baby leaf spinach 13.95

Ferricelli al filetto with strips of lean fillet steak, sautéed wild mushrooms, Soleggiati sunblushed tomatoes and a hint of cream topped with wild rocket 16.95

Spaghetti Bolognese, the classic Italian dish from Bologna, made with a beef ragu using Chianti Classico 9.95

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PIZZE

Our pizza's are all made to order using homemade dough and baked fresh in our authentic open fire pizza oven

Margherita

Homemade tomato sauce, shaved mozzarella and freshly torn basil leaves 9.95

Caprini

Capricorn goat's cheese, caramelised red onions, Soleggiati sunblush tomatoes, Kalamata olives, oven roasted paprika peppers, toasted pine nuts and homemade tomato sauce 11.95

Tonno e Cipolla

Homemade tomato sauce, shaved mozzarella, tuna and onion 11.95

Calzone

Stuffed to bursting with home cooked Umbrian roasted mustard and wild fennel seed ham, mozzarella and sautéed wild mushrooms topped with homemade tomato sauce and Parmesan 12.95

Americana

Homemade tomato sauce, shaved mozzarella and Sardinian spianata piccante salame 10.95

Quattro Stagioni

Homemade tomato sauce, mozzarella, artichokes, mushrooms, 24 month aged prosciutto and Kalamata olives 11.95

Mimosa

Mozzarella, 24 month aged prosciutto, sweetcorn and shaved Parmesan 11.95

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SECONDI

Cassiolette of organic beans in a spiced tomato and herb sauce topped with marinated aubergine and a herb pommé puree 10.95

Classic aubergine Parmigiana made with grilled Mediterranean vegetables, mozzarella di bufala and homemade tomato sauce served with a fresh herb salad 9.95

Grilled fillet of fresh haddock with a polonaise herb crust, new season baby potatoes and parsley cream sauce 14.95

Seared scallops with baby leaf spinach, crisp leeks served with a grain mustard sauce 17.50

Chargrilled fresh bluefin tuna steak nicoise, fresh anchovies, green beans, Kalamata olives, vine tomatoes, paprika peppers, new potatoes and soft boiled quail eggs 14.95

Chargrilled supreme of corn fed chicken filled with mozzarella bocconcini on a bed of creamed cabbage and leeks, forestiere potatoes finished with Marsala jus 15.95

Medallions of 28 day aged British beef served with sarladaise potatoes, onion soubise and a green peppercorn sauce 22.95

Escalope of Dutch veal with sautéed wild mushrooms, Soleggiati sunblushed tomatoes flambéed with brandy and Marsala finished with veal jus and served with fondant potatoes and market vegetables 19.95

SIDE ORDERS

Rocket and shaved Grana Padano Parmesan salad with aged balsamic vinegar 3.95

Mixed organic leaf salad 3.95

Potato of the day *(please ask)* 3.50

Gourmet chips 3.50

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