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## Starters

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- o bread basket with balsamic vinegar and extra virgin olive oil... 3.75
- o marinated olives... 3.50
- o garlic bread... 3.50 o with mozzarella... 1.00
- o mint & lemon hummus with crispy tortilla chips... 4.50
- o lemon peas bruschetta with marinated courgette ribbons... 6.00
- o black olives tapenade bruschetta with grilled cherry tomatoes... 6.85
- o lamb kofta or pork belly with mint tzatziki and lebanese bread... 8.50
- o king prawns, squid, red onion, peppers, coriander, tomatoes with prosecco, aperol red pepper sauce served with focaccia... 8.50

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## Pasta, Risotto & Gnocchi

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- o penne puttanesca - tomato, olives, capers & courgette... 11.50
- o spaghetti bolognese... 12.50
- o penne with vodka & tomato sauce, bacon & red onion... 11.50
- o spaghetti, prawns, squid, red peppers and spinach in a coconut and coriander sauce...16.90  
available as a risotto
- o garden peas and beans risotto with red onion and sweetcorn... 11.50
- o truffle & wild mushroom risotto... 11.50
- o vegan coconut & lime risotto with turmeric & curry cauliflower and toasted almonds... 12.50
- o tuscan butter gnocchi bake - tomato, red pepper, spinach & mozzarella bake... 11.50
- o mushroom gnocchi bake with chicken, bacon & broccoli topped with mozzarella... 12.50

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## Main Courses

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- o crispy pork belly, braised savoy cabbage, roast potatoes, mustard sauce... 16.50
- o chicken milanese, spaghetti and sweet red pepper sauce... 16.50
- o one pan baked curried cauliflower, tomato passata and new potatoes ... 12.50
- o salmon filet with prosecco and courgette spaghetti, red onion and cherry tomatoes...16.50

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## Desserts

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- o strawberry tiramisu... 5.00
- o vegan brownie & ice cream... 5.00
- o raspberry posset... 5.00