



May 2017

Dinner Menu

Why not kicking off the evening with our cocktail of the day?

Kir reale - £ 7.50

Our platters to share

Nice to meat you	£ 17.50
Selection of Italian and French cured meats	
So cheesy (v)	£ 17.50
Selection of artisan Italian and French cheeses	
Half & Half	£ 19.75
Mixed selection of Italian and French cheeses and cured meats	

The hunter	£ 13.75
Homemade pate's, pickles, toasted sourdough	
Le panelle (v, gf)	£ 10.50
Deep-fried chickpea flat bread served with buffalo ricotta, home-made red chilli jam and Nocellara olives	
Les crudites (v, df)	£ 9.75
Seasonal vegetables and Provençal dips	

To start

Fregola risottata	£ 9.50
Sardinian pasta, taggiasche olives, bottarga, celery, dill	
Burratina e indivia (v)	£ 9.25
Burratina from Puglia, roasted chicory, balsamela, cocoa beans, carasau bread	

Foie gras Gourmand	£ 11.75
Duck foie gras & almond ballotine, quince & muscat wine jelly, mini croissant	
Soupe de cresson (v, gf)	£ 7.50
Watercress soup, horseradish, crème fraiche and Jerusalem artichokes	

Carrying on

Risotto seppia e scorzonera (gf)	£ 15.75
Braised cuttlefish and salsify risotto	
Gnocchi neri in bianco (v, gf)	£ 15.25
Homemade potato and buckwheat gnocchi, white asparagus and wild garlic	
Pappardelle al ragu di anatra	£ 16.25
Homemade pappardelle pasta with confit duck and Tuscan sausage ragu'	

Agneau aux saveurs du Sud	£ 18.75
Slow cooked lamb neck fillet, parsley root purée, "tomate farcie" with ewe milk tomme from Corsica, anchovy sauce	
Loup de mer et montagne (gf)	£ 17.75
Pan fried sea bass fillet, polenta, clams and samphire	
Porc aux poireaux et haricots (gf)	£ 17.25
Pork belly, creamy leeks, cannellini beans and yogurt, grelot onions	

On the side **bread basket - mixed salad - seasonal vegetable tempura** £ 4.25