

Sharing Plates

- Baked taleggio cheese with tomato salsa, pesto and toast 8.45
- Greek mezze with taramasalata, hummus, tzatziki, feta, flat breads 9.95
- Plate of mixed crostini with chorizo, salami, tomato, mozzarella and cipolinos 13.95
- Garlic pizzette and sea salt with rocket and parmesan 5.95

Starters

- Freshly made soup 3.95
- French onion soup au gratin 4.45
- Confit duck terrine with plum compote and toast 4.95
- Potted salmon and prawns with crostini 5.95
- Seared pigeon breast, roast cherry tomatoes and black pudding 5.45
- Scallops of the day 7.95
- Roast mushrooms, pinot grigio and cream with garlic pizzette 4.45
- Chilli and fennel crusted squid with mango and pomegranate salsa 5.95
- Red onion tarte tatin with goats cheese and rocket 5.95

Leaves

- Crispy duck yakitori, mouli, spring onion, carrots and plum sauce 5.95/10.45
- Chorizo, roast baby beetroot with feta and watercress 5.95/10.45
- Seared salmon caesar with parmesan, cos and anchovies 6.45/10.95
- Dolcelatte, honey roast pear and endive with toasted pine nuts 5.45/9.95

Pizza and Pasta

- Margherita pizza – tomato, mozzarella, oregano and basil 6.95
- Piccante pizza – pepperoni, chorizo, tomato and jalepenos 8.45
- Quattro formaggi pizza – mozzarella, dolcelatte, parmesan and goats cheese with red onion marmalade 7.95
- Gamberetti piccante pizza – prawns, chargrilled courgette, chilli, tomato and basil 8.45
- Baked pumpkin ravioli with tomato and basil 5.95/10.45
- Spaghetti with prawns, tomato, chilli, capers and anchovy 5.95/10.45
- Pappardella with braised rabbit, mushrooms and pancetta cream 6.45/10.95
- Risotto of the day - see specials

Fish

- Fish of the day – market price
- Sea bass fillets with crayfish, tomato fondue, beurre blanc and baby potatoes 14.95
- Hot smoked salmon and spring onion fishcakes with lemon mayo and frites 9.95
- Beer battered haddock, minted pea puree, tartare sauce and frites 10.95
- Organic cod with pancetta, tuscan bean stew and rosemary 14.45
- Monkfish with leeks, mussels, prawns and baby potatoes in saffron broth 14.95

Entrees

- Spit chicken, roast garlic, lemon, thyme, aioli, salad and frites 10.95
- Spit chicken, mushroom forestiere sauce, salad and frites 12.45
- Calves liver, smoked bacon, baby spinach and truffle mash 14.45
- 10oz ribeye steak with blue cheese butter, crispy onions and frites 15.95
- Classic burger, onion, gherkin, mustard mayo and fries 9.95 add cheese and bacon 0.95
- Spit roast loin of pork with roast pears, black pudding and mash 12.45
- Red wine braised lamb shank with sweet potato mash, roast pumpkin and rosemary 13.95
- Pie of the day, see specials 10.95
- Chateaubriand with sauce bearnaise, roast tomatoes, mushrooms and frites for 2 people 37.95
- Venison fillet with baked sweet potato, horseradish crème fraiche and roasted beets 17.45

Sides

- Belgium fries and mayo 1.95
- Vegetables of the day 2.45
- Baked sweet potato with horseradish cream 2.45
- Cabbage, leeks and peas 1.95
- Green salad 1.95
- Tomato, rocket and red onion 1.95
- Mash 1.95

An optional service charge of 10% will be added for parties of 6 or more
All items may contain nuts or nut derivatives. Please make staff aware of any food allergies or dietary restrictions