



# Set Price Menu

Starter and Main course £27.00

Three course £33.00

Please note: a pre-order is required at least 4 days prior to your booking time.

To ensure the smooth running of your party, please arrive 15 minutes before your booking time and inform a member of staff

Should you have any allergies and or dietary restrictions, please state on your pre order, and inform your server

As all our dishes are prepared from fresh, it can take up to 40 minutes for main courses to arrive

## Starters

### Pate Toscana <sup>Go</sup>

chicken liver pate, topped with red onion marmalade, with sourdough soldiers

### Bruschetta <sup>Vegan Go</sup>

vegan cream cheese, guacamole, tomato jam, rocket, toasted sourdough

### Chicken Lollipops <sup>G</sup>

crispy chicken lollipops, sweet chilli sauce

### Mushroom crostini <sup>V Go</sup>

with a mushroom, brandy and mustard sauce, with toasted sourdough, pangratatta

### Tomato and red pepper soup <sup>Vegan Go</sup>

freshly made tomato and red pepper soup, with crusty bread

### Arancini <sup>V</sup>

Tomato, garlic and mozzarella arancini, with spicy arabiatta sauce

## Mains

### Prawn linguine <sup>Go</sup>

pan fried prawns, garlic, tomatoes, chilli, fennel, rocket, tossed through linguine

### Falafel linguine <sup>Vegan</sup>

fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce

### Chicken

pan roasted chicken supreme, sauteed new potatoes, seasonal greens, in a rich, creamy wild mushroom sauce

### Spezzatino di manzo <sup>Go</sup>

braised beef in a red wine sauce, with mash, chantenay carrots, mushrooms, silverskin onions and pancetta crisp

### Meatball pappardelle

braised lamb and beef meatballs, fresh egg pappardelle, pomodorino sauce, Grand Padano

### Porchetta <sup>G</sup>

Italian seasoned pulled pork roll, bacon jam, crushed new potatoes and seasonal greens, spiced apple sauce, jus

### Cod

Spicy chorizo wrapped cod, n'duja potatoes, spinach, sun dried tomatoes, pesto

### Moving Mountain burger <sup>Vegan</sup>

lettuce, tomato, maple glazed vegan rashers, Applewood smoked cheese, Brioche style bun

## Pizza

### Aglione <sup>Go</sup>

roasted garlic cloves, mozzarella, caramelised onion, Parma ham, sun blushed tomatoes, pancetta

### Margherita <sup>V Go</sup>

buffalo mozzarella, tomato, oregano

### Diavola <sup>(SPICY) Go</sup>

Fresh chilli, spicy Calabrian sausage, salsa di fuoco

### Broken meatballs

homemade braised lamb, pork and beef meatballs, rich tomato ragu, buffalo mozzarella

### Carne <sup>Go</sup>

chicken, pepperoni, Parma ham, pancetta

### Meat free <sup>Vegan Go</sup>

chargrilled vegetables, rocket, vegan mozzarella, sun blushed tomatoes, with a sweet chilli sauce

### Quattro formaggio

a blend of four Italian cheeses, Mozzarella, Parmesan, Provolone, Dolcelatte

### Pepperoni <sup>Go</sup>

pepperoni, tomato, mozzarella

## Desserts

### Cheesecake

baked vanilla cheesecake, with fruit compôte

### Cornetti <sup>Vegan</sup>

Italian chocolate cornetti, filled with vanilla ice cream and mixed berries

### Chocolate brownie

with chocolate ice cream and chocolate sauce

### Pizookie

baked chocolate chip cookie dough with vanilla ice cream

### Ice cream

three scoops of your choice, choose from: strawberries & cream, pistachio & almond, double cream vanilla, chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate



Don't forget to validate your parking  
Failure to do so may result in a parking charge

Food prices include a service charge of 9%

All our food is prepared, cooked and served by humans, mistakes can happen. Please inform us if you are not happy with any aspect of your visit. (We do care!)

V These dishes are suitable for vegetarians. <sup>Vegan</sup> These dishes are suitable for vegans. <sup>G</sup> These dishes are suitable for a gluten-free diet. <sup>Go</sup> These dishes can be made suitable for a gluten free diet.

## White wine

175ml / 250ml / bottle

Lupo Nero, Bianco  4.70/6.70 /20.00

Sicily (12%abv)

Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit.

Pinot Grigio, Rocca Estate  5.15/7.35/22.00

Veneto, Italy (12%abv)

A dry, fuller, more floral style, with racy, balanced fruit

Chardonnay, Grande Passolo Rocca Estate  6.60/9.50/28.00

Puglia, Italy (13.5%abv)

Full of tropical fruit pineapple and melon flavours on the palate

Sauvignon Blanc, Frost Pocket 6.20/8.90/26.50

Marlborough, New Zealand (13%abv)

Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.

Zibibbo, Vitese  25.00


Sicily, Italy (12.5%abv)

Fresh, rich and elegant, with a great intensity and a long finish in the mouth

Gavi di Gavi, Villa Casetta  35.00


Piedmont, Italy (12%abv)

Piemonte's most celebrated white wine. Intensity and finesse of the Cortese

Sauvignon Blanc, Cloudy Bay,  50.00


Marlborough, New Zealand (13.5%abv)

Complex and layered, notes of ripe lemon, passionfruit, peach and freshly cut grass

Reisling, Kung Fu Girl  33.00


Washington, USA (12.5%abv)

A lively number with tonnes of character, this wine is bursting with delicious stone fruits and citrus notes

Vermentino, Le Grand Duc,  27.00

Foncalieu, France (13.5%abv)

Tropical and balanced, fragrant and fresh, excellent with fish and shellfish


Soave, Bertani,  35.00

Veneta, Italy (12.5%abv)

Sage and mint, elderflower and cherry blossom waft into the nostrils, followed by an appetising shot of peach and apricot on the tongue.

## Rosé wine

175ml / 250ml / bottle

Lupo Nero Rosato  4.70/6.70 /20.00

Puglia, Italy (12%abv)

Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits

White Zinfandel, Jack Rabbit 4.70/6.70 /20.00

California (9%abv)

Delicate floral aromas, and a fresh, light sweetness

Château Miraval Rosé 38.00

France (13%abv)

Light-medium bodied, Aromatic, Crisp, Delicate, Dry. Elegance personified..



Aperol Spritz 8.00

Aperol, prosecco, topped with soda

Tablerone 8.00

Baileys, Kahlua, Frangelico, milk, honey

Frozen Strawberry Daiquiri 8.00

Havana Club rum, lime, strawberries

East 8 Hold-up 8.00

Gin, Aperol, pineapple juice, lime juice, sugar syrup

Scroppino 8.00

Vodka, Prosecco, lemon sorbet and mint leaves

Rosso 43 8.00

Vodka, Liqueur 43, orange juice, prosecco

Havana Mojito 8.00

Havana Club, fresh lime, mint, sugar, soda

Negroni Rosso 8.00

Gin, Martini Rosso, Campari, orange marmalade, over ice

Espresso Martini 8.00

Vodka, Kahlua, fresh espresso

French Martini 8.00

Vodka, Chambord, pineapple juice

Pornstar Martini 8.00

Vodka, passionfruit syrup, passionfruit liqueur, house prosecco

## Red wine

175ml / 250ml / bottle

Malbec, Amaru High Vineyards  6.20/8.90/26.50

Valles Calchaquies Argentina (14%abv)

Juicy Malbec with notes of baked plums, raisins and hints of chocolate and vanilla

Rioja Crianza, Bodegas Carlos Serres  6.50/9.00/27.00


Rioja, Spain (13%abv)

Mature red fruit, spices and licorice hints, well structured, fresh & fruity

Shiraz, The Black  6.60/9.50/28.00

South Australia, Australia (14.5%abv)

Blackberry and plum, toasty vanilla and spicy oak

Cabernet Sauvignon, Armonia  5.15/7.35/22.00

Maule Valley, Chile (13%abv)

fruity, medium bodied with black fruit flavours and vanilla notes on the finish

Lupo Nero, Rosso  4.70/6.70 /20.00

Puglia, Italy (12.5%abv)

Dark berry fruit with a ripeness that only the Mediterranean sun can bring

Merlot, Rocca Estate  5.40/7.70/23.00

Veneto, Italy (12%abv)

Youthful, fruity style from the soft, fleshy character of the Merlot grape

Primitivo, Papale  48.00

Manduria, Italy (14.5%abv)

If you enjoy rich, full bodied, velvety red wine, then this is the one for you! (The Pope's Favourite)

Valpolicella, Lenotti  33.00

Bardolino, Italy (13%abv)

Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds

Sangiovese Primitivo, Amoruccio 25.00

Puglia, Italy (13.5%abv)

This wine shows a deep red colour. Its bouquet is complex with notes of violet and ripe red fruit. It has a round and smooth taste with well-balanced acidity and good structure. A very versatile wine to be enjoyed with food

## Fizz

125ml/bottle

House Prosecco 4.50/25.00

Veneto, Italy (from 11%abv)

Rose Prosecco 25.00

Milan, Italy (11%abv)

Prosecco Bottega Gold

Prosecco Bottega Rose

Veneto, Italy (11%abv)

Mini bottle 200ml 10.00, Bottle

750ml 45.00, Magnum 1500ml 90.00

Jereboam (The Ultimate Show-

stopper) 3000ml 150.00

Prosecco

Bottega ZERO gold 23.00,

ZERO rose 23.00

Veneto, Italy (0%abv)

Veuve Cliquot 85.00

Moet et Chandon 75.00

Bollinger 85.00

Laurent Perrier Rose 120.00

The following drinks are made with full 50ml (double) measures of award winning Gin or Vodka, complete with a **FEVER-TREE** mixer, which contain only the best naturally sourced ingredients from around the world and no artificial flavourings or sweeteners

Hot Lips 8.00

Gin or Vodka, with Fever-Tree Ginger Beer, over ice, garnished with a slice of orange

Ginger Spice 8.00

Gin or Vodka, with Fever-Tree Spiced Orange Ginger Ale over ice, garnished with a slice of orange

Strawberry Fields 8.00

Gin or Vodka, with Fever-Tree Aromatic Tonic Water, over ice, garnished with crushed strawberries

Amalfi Coast 8.00

Gin or Vodka, with Fever-Tree Sicilian Lemon Tonic Water, over ice with an (italian) lemon strip

English Garden 8.00

Gin or Vodka, with Fever-Tree Light Cucumber Tonic Water over ice, garnished with cucumber

Flower Power 8.00

Gin or Vodka with Fever-Tree Elderflower Tonic Water in an ice-filled tumbler garnished with a twist of orange

Lemon and Lime 8.00

Gin or Vodka, with Fever-Tree Premium Indian Tonic Water, in an ice filled tumbler garnished with a slice of lemon



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