Cicchetti

Nocellara del belice green olives	3.50
Wood fired garlic bread	4.00
San Marzano tomato & basil bruschetta	4.00
Parma ham croquettes, aioli	4.00
Padron peppers, paprika salt	4.50
Sautéed chorizo, fennel seeds & lemon	4.50
Cod & parsley fritters, black olive aioli	5.00
Paprika fried squid, aioli	5.00
Manchego & spicy candied apricot	5.00
Mackerel pâté stuffed piquillo peppers, sourdough	5.00
Crab & prawn croquettes, lemon & dill aioli	6.00
Seared tuna, lemon, chives, red chilli & capers	6.00
Grilled beef tagliata, salsa verde	6.00

Starters

Charred goats cheese, pickled walnuts & garden beets, watercress & honey dressing	7.75
Burrata d'Andria, Parma ham & grilled sourdough	8.50
Octopus salad, roast peppers, green tomatoes, spring onions, parsley & caper aioli	9.00
Seared scallops, green pea pureé, watercress & crispy pancetta	9.50
Grilled oyster mushrooms, Italian purple aubergines, red peppers & courgettes, hand tied burrata, Sicilian caponata & grilled sourdough	10.50
Morcón iberico de bellota, Salchichon de vic, pistachio salami, Cecina de leon, Manchego, pickled kumquats, caperberries & grilled sourdough	11.50

Sides

New potatoes, fresh mint	3.75
Shaved fennel, orange, capers & sorrel	3.75
Rocket & parmesan salad	3.75
Heritage tomato salad, basil & aged balsamic	4.00

An optional 12.5% service charge will be added to your bill. Please let us know when ordering if you have any allergies; we have an allergens menu we can give you for clarification of the allergens in the menu.

Mains

Handmade wild mushroom ravioli, sage butter & pine nuts	11.75
Slow cooked rabbit ragu, homemade pappardelle, lemon, fennel & mustard	14.50
Clams & mussel fettuccini, coriander & chilli salsa	14.75
Pan fried seabream fillet, romesco, new potatoes, parsley, capers & pancetta salad	16.50
Chargrilled beef tagliata, basil, parsley & wild rocket salad, grilled courgette, salsa verde & parmesan	17.50
Seared tuna loin, french beans, avocado & roasted plum tomato salad, lime & coriander aioli, watermelon salsa	18.25

Pizza

Margherita: tomato, mozzarella, basil	8.75
Napoli: tomato, cooked buffalo mozzarella, brown anchovies, black olives, capers, garlic & oregano	12.00
Bufala: tomato, fresh buffalo mozzarella, slow roasted San Marzano tomatoes, Genova's pesto & basil	12.00
Stagioni: tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives	12.25
Diavola: tomato, mozzarella, ventracina salami, fresh chilli & thyme oil	12.50
Contadina: tomato, mozzarella, porcini mushrooms, caramelised onions, fresh goats cheese, rocket & truffle oil	12.50
Golosa: tomato, spicy n'duja sausage, pancetta, rosemary & fresh buffalo mozzarella	13.00
Siena: tomato, Tuscan sausage, garlic, fresh buffalo mozzarella & stracchino cheese	13.00
Parma: tomato, mozzarella, parma ham, rocket & shaved parmesan	13.50

Desserts

Polenta cake, strawberry coulis & pistachio ice cream	5.00
Chocolate brownie, poached apricots & vanilla ice cream	5.00
Vanilla & cardamom rice pudding, rum & cantaloupe mel	5.00
Sticky toffee pudding, salted caramel ice cream	5.00
Ice cream & sorbet selection (3 scoops)	4.50
La Fromagerie Cheese selection, grapes, grilled walnut bread & apple calvados chutney	Sml 7.50 Lrg 11.50