



Tuesday 8<sup>th</sup> June 2021

### **SNACKS**

Olives | Pretzel | Rosemary Focaccia | 3

### **SMALL PLATES**

Burrata with roasted asparagus, burnt butter, toasted breadcrumbs, sage and parmesan | 9

Quinoa salad with grilled vegetables, honey and thyme | 7.5

Toasted sourdough bread salad, heritage tomatoes, capers, anchovy, grilled yellow peppers, basil, cucumber and red wine vinegar | 8

Veg Fritto Misto: Crisp fried violet artichokes, asparagus, squash, portobello, tenderstem broccoli, sage and herb vinegar | 9

Crispy cuttlefish, aioli | 8

Twice baked Fontina soufflé with spinach cream, Parmesan | 10

### **SLICES**

Sea salt, rosemary and olive oil focaccia topped with Prosciutto di Parma, buffalo mozzarella and marinated artichokes | 8.5

Mixed greens, sweet onions, olives, thyme and ricotta | 7

Grilled aubergines, courgettes, red peppers, black olive tapenade and wild rocket | 7

Roasted porchetta, salsa verde, roasted fennel and wild rocket | 9

Focaccia with nduja, scarmoza cheese and tomatoes | 7

### **SALADS**

Red radish and baby gem salad with anchovy sauce | 5

Green bean, asparagus, pea, tender stem broccoli, baby spinach and toasted sunflower seeds | 6.5

### **LARGE PLATES**

Beer Hall Platter: marinated roasted vegetables, mixed olives, fennel salami, Prosciutto di Parma, bresaola, pecorino, burrata, focaccia, pretzels (sharing 4-6 people) | 28

Sliced, grilled Hereford beef sirloin with fresh borlotti beans,

Datterini tomatoes and salsa verde (to share 2 people) | 25

Fresh pappardelle with ragu of slow cooked beef in red wine and San Marzano tomatoes | 15

Ravioli with Swiss chard, rocket, cime di rapa, ricotta, butter and sage - 13

Roasted sea bream fillet with potatoes, Datterini tomatoes, capers, Taggiasche olives and white wine | 19

### **DESSERT**

Amalfi lemon tart creme fraiche | 6 Chocolate and almond caprese tart | 6

Ice cream, Sorbet | 3 per scoop