



Wednesday 15<sup>TH</sup> DECEMBER

#### SNACKS

Olives | 3.5

Fresh baked pretzel with mustard | 3.5

Crispy fried spunta potatoes, roasted garlic, rosemary, saffron aioli | 5.5

House baked bruschetta, datterini tomatoes, burrata, basil | 5

Fennel salami with homemade pickles | 5

#### BEER HALL PLATTER

Marinated roasted vegetables, mixed olives, fennel salami,  
bresaola, prosciutto, pecorino, burrata, focaccia, pretzel

Small | 16 Large | 28

#### PIZZA SLICES

Margherita – San Marzano tomato, fiori di latte mozzarella and basil | 7

Nduja – Spicy Calabrain sausage with San Marzano tomato, fiori di latte mozzarella, salami, oregano and rocket | 8

Burrata – San Marzano tomato with burrata, cherry tomato and basil | 8

Vegan – Slow cooked sweet onions and red peppers, cherry tomatoes, olives, capers, grilled zucchini and basil | 7

Prosciutto di Parma – San Marzano tomato, fiori di latte mozzarella, oregano, rocket, Prosciutto di Parma, Parmesan shavings | 8

Porcheta- Roasted, rolled pork belly stuffed with herbs, salsa verde and rocket | 8

#### PLATES

Burrata with prosciutto, rocket, tomatoes, & aged balsamic vinegar | 9

Quinoa salad with grilled vegetables, agave and thyme | 7.5

Mixed Italian leaves, basil, mint, cucumber and datterini tomatoes with fresh goat's cheese and aged balsamic vinegar | 8.5

Panzanella salad - sourdough bread, heritage tomatoes, capers, anchovy, grilled yellow peppers, basil and cucumber | 8

Melanzane alla parmigiana – sweet aubergines baked with tomatoes, fiori di late, parmigiano, breadcrumbs, basil | 10

Sliced, grilled Hereford beef sirloin with fresh borlotti beans, slow roasted datterini tomatoes and salsa verde | 25

#### PASTA

Homemade cappelletti filled with slow cooked duck, porcini mushroom, parmigiano | 13

Ravioli with sweet delica squash, ricotta, butter, sage, parmigiano | 13

Risotto with portobello mushrooms, chesnuts, white wine, parmigiano | 13

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

#### DESSERT

Amalfi lemon tart with crème fraiche | 6

**CARD PAYMENTS ONLY** – Cash is not accepted at this venue

**DISHES MAY CONTAIN ALLERGENS** - if you have any dietary requirements please speak to a member of staff.  
A discretionary Service Charge of 12.5% will be added to your bill – 100% of service is distributed to the team