



SNACKS

- Olives | 3.5 (VE, GF)
- Fresh baked pretzel with mustard | 3.5 (V)
- House baked bruschetta, datterini tomatoes, burrata, basil | 6.5 (V)
- Fennel salami with homemade pickles | 5 (GF)
- Crispy fried spunta potatoes, roasted garlic, rosemary, saffron aioli | 5.5 (V)
- Venetian style fried chicken with lemon and sage | 7
- Meatballs with nduja, San Marzano tomatoes and burrata | 7
- Parmesan croquettes with homemade basil pesto | 6.5 (V,N*)
- Savoury zucchini and ricotta with cucumber yoghurt and mint dip | 7 (V)

ITALIAN SUNDAY ROAST

£25 per person

Beer hall platter for 1 person

Main of your choice

Dessert of your choice

Ask your server for vegan option

BEER HALL PLATTER

- Marinated roasted vegetables, mixed olives, fennel salami, bresaola, prosciutto, pecorino, burrata, focaccia, pretzel
- Small (up to 2 people) | 16 Large (up to 4 people) | 28

MAIN PLATES

- Ravioli di Erbette with chard, cime di rapa, ricotta, butter, sage and parmigiano | 13 (V*)
- Porchetta – Roasted, rolled pork belly stuffed with fennel seed and herbs, roasted potatoes, veal jus, salsa verde | 18
- Roasted Cornish red chicken, nduja, tomatoes, parma ham, toast | 18
- Risotto with portobello mushrooms, white wine, parmigiano | 13 (V*)

DESSERT

- Amalfi lemon tart with Mascarpone and Marsala sauce | 6 (V)
- Warm Chocolate and almond Caprese tart with vanilla ice cream | 6 (V, N)
- Almond cannoli | 6 (V)
- Mango Sorbet scoop | 3 (V)

CARD PAYMENTS ONLY – Cash is not accepted at this venue

A discretionary Service Charge of 12.5% will be added to your bill –100% of service is distributed to the team.

DISHES MAY CONTAIN ALLERGENS - if you have any dietary requirements please speak to a member of staff.

V – Vegetarian, VE – Vegan, GF – Gluten Free, N – Contains Nuts, * - Ask server for adjustment/information.