

Starters

Potato Skins (V) (GF)

With garlic mayonnaise
£4.95

Funghi Crostini (V)

Wild mushrooms sautéed in a garlic butter, finished with a touch of cream and served on a garlic crostini
£6.95

Fresh Steamed Mussels (GF)

Served in a white wine, garlic and cream or chilli and tomato sauce
£7.25/13.95

Baked Spicy Meatballs (GF)

Pork and beef meatballs baked in a spicy tomato sauce with melted mozzarella cheese
£7.25

Salmon & Sweet Potato Fishcakes

Served with a sweet chilli mayo and red pepper salsa
£6.95

Crispy Squid

Lightly floured squid rings dressed in lemon and served with a garlic mayonnaise
£7.25

Arancini

Tomato & garlic rice balls, mozzarella centre, deep fried in breadcrumbs and served with pesto & dressed rocket
£6.95

Pork Belly

Celeriac remoulade, black pudding fritter, apple gel
£7.50

Perfect For Sharing..

Baked Camembert

Served with a sweet red onion compote and a bread selection
£7.95

Homemade Bread & Marinated Italian Olives (V) £3.95

Garlic Pizza Bread (V)

With tomato, cheese or cheese & balsamic shallots £5.75/£6.75

Hot Sharing Platter

Squid rings, meatballs, fishcakes, arancini rice balls, balsamic glazed breaded Camembert & garlic king prawns
£7.95 Per Person
(Minimum 2 people)

*Please be aware that all "gluten free" (GF) dishes are prepared in the same kitchen as all other dishes. If you have an allergy, you **must** speak to a member of staff prior to ordering*

Pasta And Risotto

Gluten free penne pasta available

Penne Salmone

Smoked salmon, cherry tomatoes and garlic in a tomato and cream sauce

£8.95

Spaghetti Carbonara

Smoked bacon, Parmesan, black pepper, cream and egg yolk

£8.95

Spaghetti Bolognese

Traditional beef ragu

£7.95

Fettuccini Gamberoni

King prawns, Norwegian prawns, garlic and anchovies in a butter and white wine sauce

£12.95

Fettuccini Manzo

Strips of beef fillet and wild mushrooms with a touch of garlic, cooked in a French mustard, red wine and cream sauce

£12.50

Risotto Asparagi e Piselli (V) (GF)

Asparagus, pea and mint cooked in a creamy broth and finished with rocket and Parmesan shavings

£8.95

Risotto Toscana (GF)

Grilled chicken breast, pancetta, spicy Tuscan sausage and wild mushrooms in a tomato sauce, finished with butter and Parmesan

£10.95

Risotto Pollo e Asparagi (GF)

Grilled chicken breast and asparagus in a creamy sauce finished with butter and Parmesan cheese

£8.95

Lasagna al forno

Layered fresh pasta sheets, Bolognese sauce and topped with cheese and béchamel sauce

£7.95

Lasagna Vegetariana (V)

Layered fresh pasta sheets, mascarpone cheese, peppers, spinach, roasted aubergine and topped with leeks, cherry tomatoes and mozzarella cheese

£7.95

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Pizzas

Gluten free pizza bases available - £2.50 Supplement

All our pizzas are 12", hand stretched, stone baked and made to order using fresh Italian ingredients and 100% mozzarella cheese

Pizza Margarita (V)

Tomato, mozzarella
£7.75

Pizza Pepperoni

Tomato, mozzarella, spicy pepperoni
£8.75

Pizza Prosciutto e Funghi

Tomato, mozzarella, mushrooms, cooked prosciutto
£8.75

Pizza Vegetariana (V)

Tomato, mozzarella, peppers, onions, mushrooms
£8.25

Pizza Mexicana

Tomato, mozzarella, onions, Jalapenos, Nduja
£8.95

Pizza Dolcelatte

Blue cheese, a touch of mozzarella, balsamic shallots, pancetta, rocket, Parmesan
£12.50

Pizza Americana

Tomato, mozzarella, spicy Tuscan sausage, pepperoni, peppers, red onion, jalapenos
£10.50

Pizza Genovese (V)

Basil pesto, a touch of mozzarella, crispy spinach, marinated artichoke, goats cheese, balsamic reduction
£12.50

Pizza Carne

Tomato, mozzarella, chicken breast, pepperoni, salami, prosciutto crudo
£11.95

Pizza Gamberoni

Tomato, mozzarella, king prawns, chorizo, touch of garlic, chilli
£12.50

Pizza Milano

BBQ sauce, grilled chicken breast, scamorza cheese, pancetta
£11.95

Extra Toppings

Jalapenos - Sweetcorn - Pineapple - Peppers - Mushrooms - Red Onion - Olives - Artichoke **50p**

Anchovies - Spinach - Balsamic Onions - Goats Cheese - Smoked Cheese - Mozzarella - Dolcelatte - Rocket - Parmesan Shavings - Pancetta - Chicken - Ham - Pepperoni **£1.00**

Spicy Tuscan Sausage - Mussels - Tuna - Salami - Parma Ham - Baby Prawns - King Prawns - Smoked Salmon - Chorizo **£1.50**

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Christmas Menu

Starters

~ A classic prawn cocktail of Norwegian prawns in a marie rose sauce with shredded baby gem and a wedge of lemon **(GF)** £6.95

~ Honey roasted parsnip soup with a hint of spice served with focaccia bread £4.95

~ Smoked salmon, horseradish & watercress bruschetta £5.95

~ Game terrine, apple chutney & toast £6.25

Mains

~ Portabello mushrooms filled with basil pesto, goats cheese and pine nuts, served with a mixed salad, chips and balsamic reduction **(GF)** **(V)**

~ 8oz 28 day aged Northumbrian rump steak, thyme tomatoes, roasted wild mushrooms, garlic butter, chips

All below are served with, goose fat 'roasties', honey roast carrots, golden parsnips, tenderstem broccoli & braised red cabbage

~ Roast Turkey, pigs in blankets, sage and onion stuffing, gravy

~ 24hr slow cooked pork belly, apple puree, crispy crackling, cider sauce

~ Balsamic glazed salmon fillet, pesto mash

~ Duck breast, creamy mash, apricot sauce

All main courses are priced at £15

Sides

~ Cauliflower Cheese £3 – Pigs In Blankets £2 – Creamy Mash £3
– Chips £3 – Sweet Fries £3 ~ Mixed Leaf Salad £3

Desserts

~ Sticky toffee pudding served with butterscotch sauce and vanilla ice cream

~ White chocolate & cranberry bread & butter pudding, Satsuma compote, custard

~ Vanilla cheesecake, passion fruit jelly, orange drizzle **(GF)**

~ Warm dark chocolate brownie, hazelnut and chocolate crumb, honeycomb ice cream

All desserts are priced at £5.50

3 Courses Lunchtime - £18

3 Courses Evening - £22