



SAMPLE MENU

SNACKS

Olives | 3.5

Fresh baked pretzel with mustard | 3.5

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

Fennel salami with homemade pickles | 5

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

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

PIZZA SLICES

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

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

Burrata – San Marzano tomato with burrata, cherry tomato and rocket | 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

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 latte, parmigiano, breadcrumbs, basil | 10

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

Porchetta – Roasted, rolled pork belly stuffed with fennel seed and herbs, roasted potatoes, veal jus, salsa verde | 18

PASTA

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

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

Risotto with portobello mushrooms, 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 Mascarpone and Marsala sauce | 6

Warm Chocolate and almond Caprese tart with vanilla ice cream | 6

Tiramisu | 6

Mango / Strawberry Sorbet - | 3 per scoop

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