

GROUP DINING MENU

3 COURSES 45.00

PRIMI

BRUSCHETTA CLASSICA (VG)

Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

BRUSCHETTA GAMBERONI

Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley
(£2.50 supplement)

CAPELANTE

Pan-seared king scallops, saffron sauce, creamed potatoes, garlic spinach & crispy breadcrumbs
(£2.50 supplement)

ARANCINA (V)

Crispy fried saffron & pea risotto balls, spicy ve-duja, mozzarella, chilli mayonnaise & matured Italian cheese

TARTARE DI TONNO

Sashimi grade tuna tartare, red pepper, semi-dried tomato, capers, stracciatella, basil & parsley oil
(£2.50 supplement)

PEPERONI GRIGLIATI (V)

Grilled red peppers, buffalo mozzarella, rocket, pine nuts

SECONDI

RAVIOLI GRANCHIO

Hand-picked Devonshire crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives

ANATRA

Crispy slow cooked duck leg, Mediterranean vegetable caponata, capers, garlic, lemon & parsley gremolata

PARMIGIANA (V)

Fried layers of aubergine, tomato, mozzarella, & basil pesto

BRANZINO

Pan-fried sea bass, fried courgettes, mint, garlic & lemon sauce
(£2.50 supplement)

TAGLIATELLE BOLOGNESE

Slow cooked beef ragù, tomato & fresh basil

Steaks are served with fries and one of our freshly prepared sauces

SIRLOIN 275G

Angus & Hereford | Argentina | 28 day aged
(£3.50 supplement)

FILLET 225G

Angus & Hereford | British Isles | 21 day aged
(£5 supplement)

SIDES

FRIES (VG)

5.50

COURGETTE FRIES (V)

6.00

GARLIC BABY SPINACH (V)

6.00

ROAST POTATOES (VG)

6.00

TENDERSTEM BROCCOLI (VG)

6.00

HOUSE SALAD (VG)

6.00

DOLCI

BOMBOLONI (V)

Italian doughnuts, raspberry & chocolate sauce

CREMA CARAMELLATA (V)

Baked caramel custard, rum poached prunes & vanilla cream

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

SEMIFREDDO (V)

Chocolate & amaretto iced parfait, white chocolate coating, cherry molasses & hazelnut brittle & Amarena cherries

TIRAMISÙ

Homemade Tiramisu made with espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

ICE CREAM / SORBET

Selection of award-winning ice cream
Vegan flavours available on request

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code



NH SS25



PICCOLINO