



European Classics

We have seasonal menus from Italy, France & Spain
Here's a taster from our Autumn/Winter 2020 menus

Starters

Bayonne Ham, remoulade, pickled apple, pinenuts & winter truffle oil
Nduya & aged parmesan arancini, arabiata sauce
Beetroot bruschetta beetroot, cerney pepper goats cheese & walnut pesto
Mussels, napoli salami, san marzano tomatoes, garlic, chili & white wine
Chicken liver parfait, red onion jam, toasted sourdoughTortilla
Antipasti board of cured Italian meats, olives, pesto, mozzarella & dehydrated tomatoes
Potato caramalised onion tortilla & smoked chilli jam
Salted cod, garlic & parsley croquettes, saffron aioli

Mains

Pappardelle shin beef ragu, pancetta, chianti, regianno parmesan / garlic ciabatta
Paella cornish mussels, chicken, tiger prawns & calamari
King prawn linguini, red pesto, creme fraiche & regianno parmesan / garlic ciabatta
10oz ribeye steak, slow roast tomato, mushrooms, fries & bearnaise sauce
Paella fennel, padron peppers, sweet peas, onions & saffron (ve)
Chicken chasseur, mushrooms, white wine & tarragon
Pumpkin, mushroom & regianno parmesan risotto
Cornish white crab, orange & basil, mascarpone & regianno parmesan risotto

Puddings

'Classic' tiramisu w/ amaretto & tia maria
Vanilla & valencian orange cheesecake
Chocolate profiteroles, salted caramel cream
Blackberry, apple & vanilla pannacotta, amaretti crumble
Chocolate mousse, chocolate crumble & passionfruit
Crema catalana trifle