

BREAD & OLIVES

Boscaiola Green Olives – Mixed olives with garlic & herbs (v)	4.5
Gluten free bread – With extra virgin olive oil & balsamic (v)	5.9

STARTERS

Bruschetta – Vine tomatoes, garlic, basil & rocket on gluten free bread (v)	8.9
Sautéed Spicy Calamari – Baby squid sautéed with cherry tomatoes, white wine, garlic & chilli, served with gluten free bread	10.5
Goat Cheese Crostini – Grilled goat's cheese on toasted gluten free bread, with beetroot, roasted red pepper & rocket salad and toasted pine nuts & balsamic dressing (v)	9.9
Wild Mushroom & Chicken Liver Paté – Wild mushroom & chicken liver paté with gluten free bread & red onion marmalade	9.5
Smoked Salmon Crostini – Smoked salmon with lemon & dill mascarpone on toasted gluten free crostini	10.9
Sautéed King Prawns	12.9
- King prawns sautéed with cherry tomatoes, white wine, garlic & chilli, served with gluten free bread	
- King prawns sautéed with garlic butter, white wine, lemon & parsley, served with gluten free bread	

Gluten Free Menu

Our fresh fish, meat and vegetables are sourced daily from Billingsgate, Smithfield and New Covent garden markets.

A dietionary service charge of 12.5% will be added to the bill.  
This goes directly to our staff.

(v) – Vegetarian Dish

FROM THE GRILL

Pollo Diavola – Char-grilled marinated half chicken with spiced 'Nduja sausage, roasted red peppers, onions & chilli in a rosemary, red wine & tomato sauce. With your choice of either new potatoes or herb mash	20.9
Salmone Arrosto – Pan-roasted fillet of salmon in a lemon butter sauce with sauteed baby new potatoes, green beans & shallots	22.9
Char-Grilled Sashimi Tuna steak – Char-grilled sashimi tuna steak on baby new potatoes, wilted cherry tomatoes, olives & capers	22.9
Branzino – Fillet of sea bass, served with mash potatoes and tender stem broccoli in a spring onion, white wine & cream sauce	22.9
Gamberoni Saltati	24.9
- King prawns sautéed with cherry tomatoes, white wine, garlic & chilli, served with mixed salad & gluten free bread	
- King prawns sautéed with garlic butter, white wine, lemon & parsley, served with mixed salad & gluten free bread	

STEAK

We use award winning british butchers who supply our steaks from ethically reared grass-fed cattle.  
We simply season them with sea salt and cracked black pepper before cooking to your liking.

Steaks are served with either roasted new potatoes OR herb mash

Rib Eye	10oz
Known as the butchers favourite, this cut has beautiful marbling that melts during cooking to give amazing flavour.	30.9
Fillet	8oz
The most tender cut of beef, full of flavour and exceptionally lean. It's very fine marbling gives it a richer flavour.	32.9

WITH YOUR STEAK

Garlic & parsley butter

PASTA

Sauces made from scratch with fresh ingredients from the point of order...

\*All pasta dishes are made with Gluten Free Penne

Penne Arrabbiata – Pomodoro sauce, basil, garlic, chilli & cherry tomatoes (v)	14.9
Penne con Salmone – Fresh salmon & tiger prawns in a cream, tomato, dill & white wine sauce	17.9
Penne Carbonara – A classic Italian dish made with smoked pancetta, egg, parmesan & cream	15.9
Penne con Pesto – Pesto genovese, sun-blushed tomatoes, olives & cherry tomatoes, finished with vegetarian parmigiano (v)	15.9
Penne Pescatore – With fresh mussels, clams, prawns & calamari in a light tomato, white wine, garlic & parsley sauce	19.9
Penne Giardino – Goat’s cheese, courgettes, peas & wilted spinach in a cream & white wine sauce with vegetarian parmigiano (v)	15.9
Penne di Granchio – Cornish crab & prawn in a white wine, cream & tomato sauce	17.9

SALAD

Char-Grilled Chicken Salad – Crispy prosciutto, baby mozzarella, vine tomatoes & mixed leaves, dressed with a creamy italian vinaigrette & parmesan shavings	17.9
Sicilian Char-Grilled Tuna – Fresh sashimi tuna steak, new potatoes, spinach, capers, black olives & cherry tomatoes	22.9

SIDES

Sautéed garlic mushrooms	
Green beans, spinach & garlic	
Tender stem broccoli & parmesan	
House salad	

All at 4.5