

Starters

BRUSHETTA £8.95

Pea, mint and lemon bruschetta *VG GFD* add parma ham £2 *GFD*

ARANCINI £9.25

Mushroom arancini with parmesan mayo

TEMPURA PRAWNS £10.75

Pickled cucumber, citrus mayo & lime

ASPARAGUS £9.45

Poached egg, parmesan and olive oil

BURRATA £10.95

Burrata, heritage tomatoes & pangrattato *V GFD*

CARPACCIO OF BEEF £11.95

Rocket, parmesan, truffle mayo & crispy shallots

Mains

CARBONARA £18.95

Bucatini carbonara, guanciale cooked in egg and parmesan cheese.

*Add 'Nduja £2 *GFD*

DEVON CRAB LINGUINE £23.95

Linguine with Devon white crab, white wine and cherry tomatoes in a fennel, chilli and brown crab sauce *GFD*

AUBERGINE RAGU £18.95

Slow cooked aubergine, tomato sauce, rigatoni and pangrattato *GFD VG*

BEEF RAGU £19.95

Slow cooked beef shin ragu, gremolata, tagliatelle

PRAWN LINGUINE £21.75

Prawns, courgette ribbons & lemon cream sauce *GFD*

Pizzas

MARGHERITA £14.95

Mozzarella, tomato sauce and basil *V GFD*

VEGANO £15.95

Red onions, olives, roasted red peppers, mozzarella and tomato sauce *V GFD*

TUSCAN £16.65

Fennel, tuscan sausage, tomato sauce and mozzarella

ASPARAGUS £16.45

Asparagus, sun-ripened tomatoes, courgette ribbons, tomato sauce, mozzarella and balsamic glaze *GFD*

PORTOFINO £16.45

Prosciutto, mushrooms, tomato sauce and mozzarella *GFD*

PEPPERONI £16.95

Double pepperoni, tomato sauce, mozzarella *GFD*

SABATINI SPECIALE £17.95

Pepperoni, 'Nduja, honey, tomato sauce and mozzarella *GFD*

Vegan cheese available

Sides

GARLIC BREAD £4.95

Focaccia galic bread

FRIES £4.95

Skin on fries with rosemary salt

BABY GEM SALAD £4.25

Baby gem, parmesan salad

NEW POTATOES £4.95

With rosemary

TENDERSTEM BROCOLLI £4.95

With lemon oil

Secondi carne e Pesce

10oz SIRLOIN STEAK £34.95

Served with rocket and skin on fries - add peppercorn sauce £2

WHOLE SOLE £26.95

Rosemary roast new potatoes & orange and fennel salad *GFD*

CHICKEN MILANESE £23.95

Breaded chicken, rocket, sun-ripened tomatoes, skin-on fries with parmesan mayonnaise



V vegetarian, *VG* vegan, *GFD* gluten free option. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Allergen information for food and drink is available upon request.

We add a discretionary 10% service charge to your bill.

If the service wasn't up to scratch, don't pay for it, but do let us know what we could do better. - 100% of the tips go to our great staff.

Dessert's

TIRAMISU £8.95

Amaretto soaked sponge biscuit, espresso coffee, mascarpone cream and cocoa dusting V

AFFAGATO £10.45

2 scoops of vanilla ice cream, espresso coffee, amaretto biscuit, choice of liquor GFO

CHOCOLATE TART £8.95

Chocolate sauce, raspberry sorbet & hazel nut crumb VG GFO

STICKY TOFFEE PUDDING £9.45

Sticky toffee pudding with toffee sauce and vanilla ice cream

VANILLA PANNA COTTA £8.75

Strawberry compote VGFO

GELATO £5.95 / £7.95

VGFO

Two scoops

Three scoops

Coffee

ESPRESSO
AMERICANO
CAPPUCCINO
CAFÉ LATTE
FLAT WHITE
MOCHA
HOT CHOCOLATE
SELECTION OF TEAS

£2.85 / £3.30
£3.25 / £3.80
£3.75 / £4.15
£3.75 / £4.15
£3.90
£3.85 / £4.20
£3.50
£2.95