

Startors	
Starters	
Soup of the Day with Fresh Home Baked Italian Bread 6 V	
Tuscan Fish & Seafood Soup served with Crostini (6) (8)	M G 10
Baby Calamari Fritti with Sweet Chilli Dipping Sauce (S)	
Sautéed Garlic Tiger Prawns (9) (0)	13
Buffalo Mozzarella Aubergine Parmigiana topped w	ith Rocket (v) (b) 10.5
Social Grazing Platter Antipasto with Prosciutto, Salami, R.	oasted Mediterranean Vegetables (b) 13.5
Buffalo Mozzarella, Ricotta stuffed Chilli, Sun Blushed Tomatoes, Basil	Oil infusea with Fresh Pesto & Focaccia (N)
Pasta 6	4.4.5
Spicy 'Nduja Gnocchi with a Chunky Pomodoro Sauce &	14.5
L'inguine with Fresh Seafood, Garlic, Chilli + Pars	
Spaghettini Bolognese made with Organic Beef c so 12.5	
Lasagne al Forno made with Organic Beef D & C 50 12.	, ,
Ossobuco Tortelloni 6 b with a Creamy Herb Sauce	15
Paccheri with Lobster, Crab and Brandy (s) (c) (c)	
Girolles and Field Mushroom Risotto with Tarragon	<i>y</i> 60 14.5
Mains	
Grigliata of Mixed Fish 🕝 🗞 🔞	22
Organic Salmon, Sea Bream and Madagascar King Prawn. Simp	
Organic Chicken Milanese 6  Flattened and Breaded Organic Chicken Brea	ct Samued with Spacehettini Populadoro
Prime Rib Eye Steak   O  Prime Rib Eye Steak	22
Grape mustard, Madagascan Green Peppercorn or Garlic Parsley	
	9
Bangers and Mash With Red Onion Gravy (50)	9
Bangers and Mash with Red Onion Gravy (b) (so)	7
Salads 69 80	
Salads (6) (8) Warm Chicken Liver Salad with Baby Spinach, Chestnuts of	and a Sherry Vinaigrette (N) (So) 12.5
Salads (5) (5) Warm Chicken Liver Salad with Baby Spinach, Chestnuts of Primavera Salad (7) (6) Superfood Salad with Snow Peas, But	and a Sherry Vinaigrette (N) (SO) 12.5 tternut Squash, Pomegranate, 13.5
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Salads © © Warm Chicken Liver Salad with Baby Spinach, Chestnuts of Primavera Salad © © Superfood Salad with Snow Peas, But Coriander, Parsley, Watercress, Mixed Leaves, Tender Stem Brock Caesar Salad Romaine Lettuce, Croutons, Parmesan & Classic Cowith Grilled Organic Chicken 14 or Tiger Prawns © Corganic Grilled Chicken & Avocado Salad Honey and Control of the Control of the Chicken & Avocado Salad Honey and Chicken & Avocado Salad Honey and Chicken & Control of the Chicken & Control of the Chicken & Chicken	and a Sherry Vinaigrette (N) (SO) 12.5 tternut Squash, Pomegranate, 13.5 coli, Edamame Beans, Radish & Couscous treamy Caesar Dressing (D) (E) (F) (SO) 9 15.5 or Grilled Organic Salmon (F) 15.5 nd Grain Mustard Dressing (SO) 14
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Symbols for Foods containing allergens















Desserts Warm Chocolate Brownie

Tiramisu