## SPRING AND SUMMER MENU

## SAVOURIES

Homemade Rosemary Focaccia (Ve) ..... 6
Extra Virgin Olive Oil with Balsamic Di Modena
Bella Di Cerignola Olives (Ve)(Gf) ..... 8
Marinated Green Olives
Padron Peppers (Ve) ..... 9
Pickled Radishes
Trio Bruschetta (Ve) ..... 9
Mediterranean Cannellini Beans, Marinated Tomatoes, Spiced
Avocado
Crispy Chipirones ..... 9
Squid with Chilli Lime Dressing
Burratina Cheese (V)12
Carasau Crisp Bread, Zaatar, Fresh Oregano, Lemon Pesto
Prawn Ceviche (Gf)14
Citrus Dressing, Plum Tomatoes, Avocado
GRAZING PLATES
Artichoke \& Ricotta Ravioli (V) ..... 16
Tarragon, Chervil with a Butter Emulsion
Roasted Spiced Cauliflower (Ve)(Gf)15
Salsa Verde \& Zaatar
Roasted Sea Bream, Sun Blush Tomato Pesto (Gf) ..... 24
Salmoriglio Dressing \& Fennel Salad
SIDES
Asparagus Salad (Ve)(Gf)9
Asparagus, Broad Beans, Gem Lettuce, Cucumber,
Cider Vinaigrette
Grilled Artichokes (Ve)(Gf)9
Farro, Chickpeas, Spinach, Alfalfa Sprouts, Herb Dressing
Jersey Royal (Ve)(Gf)8
Harissa Relish
Tenderstem Broccoli (Ve)(Gf)8
Seafood Fregola ..... 30
Sea Bream, Prawns and Clams Cooked with San Marzano Tomatoes, Chili, Garlic, Parsley and Lemon
Grilled Luganega Sausage Cannellini Bean Salad ..... 18
Chargrilled Fillet Steak 6oz (Gf) ..... 31
Chimichurri, Shaved Pickled Onions
DESSERTS
Affogato AI Caffè ..... 8
Vanilla Ice Cream, Coffee Liqueur, Espresso Shot
Eton Mess (V)8
Seasonal Fruits, Cream
Chocolate Profiteroles (V) ..... 8
Filled with Ice Cream, topped with ChocolateVanilla/Chocolate Ice Cream (Ve)8
Mango/Lychee Sorbet (Ve) ..... 8

Chili Lime Dressing




