SEASONAL SET MENU

1 Course 12 / 2 Courses 16 / 3 Courses 20 (Mon-Fri from 12 to 17)
2 Courses 18 / 3 Courses 23 (Sat 12 to 15)
2 Courses 18 / 3 Courses 23 (Sun 12 to 17)

STARTERS

SOUP OF THE DAY (V)
Chef's freshly prepared soup of the day, served with a slice of sourdough bread.

COZZE AL POMODORINO GIALLO E SALICORNIA
Mussels cooked in a rich yellow tomato sauce, garlic and chilli, finished with samphire and served with garlic bread. (1,8,12)

BURRATA E PEPERONI (V) (£2 supplement)
Creamy burrata with piquillo red pepper cream, grilled mixed peppers & toasted almonds. (8,6)

ZUCCA ARROSTO E STRACCHINO (V)
Roasted butternut squash with stracchino cream & toasted pine nuts. (8,6)

BRUSCHETTA CLASSICA (V)
Toasted sourdough bread with roasted cherry tomatoes, caramelised onion gel, basil & pecorino crumble. (1,8)

FRITTURA DI PESCE (£3 supplement)
Crispy fried seafood with grilled polenta stick & rich crab bisque. (1,3)

MAINS

SPAGHETTI ARRABBIATA 2.0 (V)
Spaghetto Quadrato in a rich yellow tomato sauce, finished with fresh chilli gel and basil oil (1)

RISOTTO MILANESE
Traditional creamy saffron risotto (8)

POLLO ARROSTO E PEPERONI
Slow-cooked roasted corn-fed chicken served with grilled mixed peppers and a smooth spring onion cream. (8,2,11)

OX CHEEK LASAGNE
Layers of pasta, béchamel & slow-braised ox cheek ragù with red wine and aromatic spices. (1,4,8,11)

MEZZE MANICHE AL PESTO ROSSO (V)
Mezze Maniche pasta tossed in a creamy sun-dried tomato, toasted almond and parmesan pesto. (1,6)

SPAGHETTI GAMBERI E LIMONE (£3 supplement)
Spaghetto Quadrato with prawns in a rich cherry tomato and crab bisque sauce, finished with chilli and fresh lemon zest. (1,3,11)

CERNIA ALL'ACQUA PAZZA (£2 supplement)
Grilled stone bass fillet served in a rich cherry tomato, black olive & caper sauce. (5)

PIZZA

MARGHERITA (V)
San Marzano base, parmesan cheese, fresh basil, fior di latte (1,8)

CICORIA E PEPERONI (V)
Yellow tomato base, grilled white chicory, mixed grilled peppers, chilli gel (1)

PROSCIUTTO E FUNGHI
Fior di latte base, cotto ham, roasted mixed mushrooms, spicy parmesan fondue and beef jus (1,8,2,11)

ADD ONS: VEG £1.50 CHEESE £2.50 MEAT £2.50

SIDES

ROSEMARY FOCACCIA 7.5
Freshly baked focaccia with rosemary. (1)

ROASTED CHERRY TOMATO FOCACCIA 9.5
Freshly baked focaccia with roasted cherry tomatoes. (1)

KOFFMANN SKIN ON FRIES 5

SOURDOUGH BREAD 5

MIXED OLIVES 6.5

GARLIC BREAD (1,8) 5

CHEESY GARLIC BREAD (1,8) 6.5

MIXED SALAD 6

RUCOLA CON ZUCCA ARROSTO 8
Rocket, Grana Padano, toasted almonds & roasted butternut squash salad (8,6)

SPAGHETTI AL POMODORO 7
Spaghetti with a classic Napoli sauce. (1)

DESSERT

DOLCE DEL GIORNO
Please ask your server for today's dessert.

Should you suffer from any food allergies can you please inform your server.

Unfortunately we cannot guarantee that our kitchen will be free of peanut or nut traces.

Gluten free pasta is available upon request.

A 10% discretionary service charge is automatically applied to all bills

This menu will not be available on Mother's Day, Father's Day, Valentine's Day, During Easter, the Festive and Graduation period

List of allergens

1. Gluten
2. Celery
3. Crustaceans
4. Eggs
5. Fish
6. Nuts
7. Soy
8. Dairy
9. Mustard
10. Sesame
11. Sulphites
12. Molluscs
13. Peanuts
14. Lupin