

First

House Sourdough bread, extra virgin and cultured Butter	V/NF	5
Seared local scallops with Parma crudité and house aioli	DF/GF/NF	20
Salmon gravalax, fennel and courgette frittata, horseradish	GF/V/NF	19
“Croquetas” of prosciutto and manchego, romesco sauce		18
Grilled chorizo on a bruschetta, organic peas tendril	GF/DF/NF	19
Berkshire pork belly slow Roasted, rhubarb and apple Martini	GF/DF/NF	18
“Patatas Bravas” pan tossed potatoes with spicy sauce	V/GF/DF/NF	12
Prosciutto di Parma 18 months, olives and bread	GF/DF/NF	26
Pan fried haloumi, beets, watercress and beetroot dressing	GF/V	16

Second

House made pasta with the sauce of the day	V/NF	24
Carnaroli Risotto with sautéed field mushrooms and kale	GF/V/NF	28
Duck breast pan tossed in Calvados, pear rosti, eschallots	GF/DF/NF	32
Free range chargrilled chicken breast	GF/DF/NF	29
Fresh Fish of the day		MP
Pan tossed then oven roasted with extra virgin	GF/NF/DF	

With the chicken and the fish included a choice of side and a sauce

Grilled and Slow Roasted

GF/DF/NF

Black Angus Rib eye on the bone	400gr	59
Black Angus fillet tenderloin	250gr	49
Black Angus Tomahawk	1-2 KG	MP
Suckling Lamb, 6 hours	400gr portion	45
Suckling pig, 11 hours	400gr portion	45

All served with included a choice of side and a sauce

Sides

GF/NF

9

Hand cut fresh local sweet potatoes chips
Field mushrooms “trifolati” sautéed
Dutch Yellow potatoes roasted in herbs and garlic
Tomatina of fresh Roma tomatoes, capers and oregano
Arucola Salad, crispy prosciutto and parmesan scales
Pan fried Haloumi and beets salad

Condiment sauces

GF/V/P/DF

Roquefort cognac
Horseradish relish
Scented apple
Roasted garlic aioli
Shiraz beef jus
Romesco chilly and almond