- Amuse Bouche -

MACHINE GUN KELLY'S PEA SHOOTER, TOPPED WITH CRISPY PANCETTA

- Starters -

AL CAPONE CRAB CAKES & 'KIND OF A BIG DILL' SAUCE
OR
EGGPLANT BRUSCHETTA TOPPED WITH CASHEW CREAM AND TOMATOES (V)

- Mains -

'BLIND PIG' SALTIMBOCCA, SEASONED CHARD, ROSEMARY POTATOES WITH A BACON & LEEK SAUCE
OR
WILD MUSHROOM RISOTTO, SPRINKLED WITH PARMESAN FLAKES & DRIZZLED WITH TRUFFLE OIL (V)

- Desserts -

DOUBLE COFFEE PANNA COTTA, CHOCOLATE SAUCE TOPPED WITH CRUMBED AMARETTI BISCUITS
OR
CHOCOLATE & SALTED CARAMEL TART (V)

- Cocktails -

THE GIN DOCTOR £3.50
Gordon's gin, sugar syrup, fresh lemon juice topped with soda water

JAKE LEG GINGER £3.50
Captain Morgan’s dark rum, fresh lime juice topped with ginger beer

THE SOBER ONE £2.50
Elderflower cordial, fresh lime juice, fresh mint leaves topped with soda water

- Wines -

Fantinel Borgo Tesis Pinot Grigio, Italy 2014 (12.5%)
125ml: £3.00-175ml: £4.25-250ml: £6.50
500ml Carafe: £13.00- Bottle: £18.50

Verdicchio di Matelica, Italy 2014 (12.5%)
125ml: £3.00-175ml: £4.25- 50ml: £6.00-
500ml Carafe: £12.00- Bottle: £17.50

Cabaletta, Venezie Italy 2014 (13%)
500ml Carafe: £15.00
Bottle: £21.00

Primitivo di Salento Doppio Passo, Italy 2016 (13%)
125ml: £4.50-175ml: £5.75
250ml: £7.50
500ml Carafe: £12.50
Bottle: £18.00

Sparkling: Bortolotti Prosecco DOCG, Italy (11.5%) 200ml bottle: £5.00

*Please make us aware in advance of any dietary requirements including intolerances or allergies.