

Aperitifs

House Champagne Moutardier brut

£6.50 125ml glass

Prosecco Di Valdobbiadene

£5.50 125ml glass

Kir Royal £6.00 with Prosecco

£7.00 with Champagne 125ml glass

Peach Bellini £5.50 with Prosecco

£6.50 with Champagne 125ml glass

Bombay or Plymouth and Tonic

£3.75

Port do douro. A delicious dry

white port served chilled £4.75

Beer

Peroni £3.00 5.1%vol lager from Italy

Corona £3.00 4.8%vol lager from Mexico
served with a wedge of Lime

Luscombe organic cider £3.50

4.9%vol

Soft

Luscombes elderflower bubbly £2.25

Luscombes st. clements £2.25

Luscombes Organic Apple Juice

£2.25

Fresh Apple or Orange juice £2.00

Lunch Menu

Entrées

Tomato Mozzarella and Basil
salad £7.00

Parma Ham with Celeriac
remoulade and white truffle
oil £7.50

Dartmouth Smoked salmon
beetroot and horseradish
cream £6.50

Grilled Asparagus, Panceta
and parmesan salad £7.00

Main

Entrecote Steak Frites and
House butter £10.50

Roast Polack fillet with Frites
and Tartare sauce £11.50

Charcuterie Board £8.50

Parma Ham, Milano Salami,
Finochionna, Spianappa and
Bresaola with bread and cornichons

Side Dishes

Frites £2.00

Green salad £2.00

Spinach £2.00

Cabbage with shallot &
garlic £2.00

Tomato and Shallot salad
£2.50

Filled Ciabatta Roles

Parma Ham & Rocket £4.50

Parma Ham and Taleggio
Cheese £5.50

Tomato Mozzarella and pesto
£6.00

Salami, Sundried Tomato
and Rocket £5.50

Dessert

Chocolate petit pot £5.00