



Sharing Planks

Bread Bin v £9.95

Focaccia, Flat bread, Grissini sticks, Mixed olives, Hummus, Pesto and Tapenade

Vegetable Patch v £9.95

Tenderstem broccoli, Cherry tomatoes, Spring onion, Baby carrots, Radish,
Mixed olives and Grissini sticks

Fish Tank £14.95

Calamari, Spiced whitebait, Mussel popcorn,
Grissini sticks and Prosecco aioli

Meat Counter £14.95

Prosciutto, Salami Milano, Chorizo, Mixed olives, Sun blushed tomatoes,
Grissini sticks and smoked tomato chutney

Prima

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| Coniglio Terrina | Minestrone GF V | Carpaccio GF |
| Smoked ham, rabbit and Mushroom terrine with quince chutney £6.95 | Summer vegetable minestrone Topped with pesto (Vegan) £5.5 | Beef carpaccio, trivisso lettuce Gorgonzola and crushed walnuts £7.25 |
| Calamari Fritti | Arancini | Bruschetta al Pomodoro |
| Lightly spiced calamari With romesco sauce £6.95 | Beef cheek and mozzarella Arancini with tomato sauce £6.5 | Heritage tomato bruschetta with Taramasalata and basil £6 |
| Sgombro Affumicato GF | Pane e Olive Miste V | Bruschetta ai Funghi V |
| Smoked mackrel with beetroot And sour cream £6.5 | Mixed breads with oil, balsamic And mixed olives £6.5 | Bruschetta of mushroom, goats cheese, cherry tomatoes and rocket salad £7 |

V = Vegetarian GF = Gluten free

Secondi

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| <p>Tagliatelle Ai Gamberi Fresh tagliatelle pasta with sauteed king prawns and fresh clams in an americana sauce £16.5</p> | <p>Tortellini Di Zucca V Fresh tortellini pasta filled with butternut squash and topped with crispy sage £13.5</p> |
| <p>Tagliatelle Alla Bolognese Fresh tagliatelle pasta with beef cheek bolognese £13.5</p> | <p>Tortellini Alla Barbabietola V Fresh tortellini pasta filled with beetroot and goats cheese £13.5</p> |
| <p>Polpette e spaghetti Fresh spaghetti pasta with spicy lamb and pancetta meatballs in a tomato ragu £14</p> | <p>Risotto alle verdure V GF Italian risotto rice with Mediterranean vegetable (Vegan) £12.50</p> |
| <p>Branzino Al Forno GF Roast fillets of Seabass with broad bean, pea and chorizo salad with lemon oil £16.5</p> | <p>Trota di mare arrosto GF Pan seared Sea Trout with artichoke puree, swiss chard and dill oil £16.5</p> |
| <p>Passera Di Mare GF Whole Plaice with lemon and capper butter £14.5</p> | <p>The Yard Burger 8oz beef burger with crispy salami, mozzarella cheese, onions rings and chips £14.5</p> |
| <p>Arrosto di agnello GF Roast Rump of Lamb with Mediterranean stewed vegetables and black olive £18</p> | <p>Anatra arrosto GF Roast Duck with swiss chard, seared peaches And fondant potato £18</p> |
| <p>Bistecca Di Manzo GF 10oz Rump steak with mushroom and tomato GF £18</p> | <p>Pollo arrosto GF Roast chicken, sauté potatoes With lemon and rosemary drizzle £13.5</p> |

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Sides

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| Hand cut chips £3.5 | Mixed vegetables £3.5 | Rocket and Parmesan £3.5 | Saute Potatoes £3.5 | Mixed salad £3.5 |
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Sauces

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| Red Wine sauce £2.5 | Peppercorn sauce £2.5 | Blue cheese sauce £2.5 | Diane sauce £2.5 |
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All our ingredients are sourced locally, with our fruit and vegetables coming from Perrys Cheshire produce. Our meat products are supplied by awarding winning butcher Dave Joinston and our eggs are produced by Chrisleton Manor Farm in Cheshire.

Selected pasta dishes can be gluten free, please ask your server about any other dietary requirements

Dolci

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| Meringue Rose and pistachio meringue With lemon curd and strawberries £6 | Tiramisu Nonna's Tiramisu, coffee liquor, Mascarpone cheese and cocoa £6.5 |
| Bakewell Tart Apricot frangipane tart with Tuti fruiti ice cream £6 | Profiteroles Giant profiteroles with Millionaire shortbread cream £5.5 |
| Affogato espresso coffee, vanilla ice cream And a shot of limoncello £6 | Cheese board Selection of Italian cheeses with chutney and biscuits £7.5 |
| Change the liquor for £1 | Add a class of Port for £5 |

Cafe'

American £2.25
Flat white £2.5
Cappuccino £2.75
Espresso £1.80
Double Espresso £2.5
Latte £2.70
Macchiato £3
Mocha £3.25
Hot Chocolate £3.2
Liquor coffee £5.95
Tea £2.5

Decafe available