

**Nibbles**

Marinated Kalamata Olives / 4 Skin-On Fries With Aioli / 3.5  
Toasted Sourdough, Bacon Butter, Garlic & Herb Butter / 4

**Small Plates**

Maple Glazed Pumpkin / 8

Goats Cheese, Walnut, Pumpkin Seeds, Cavolo Nero (gf, veo)

Continental Meats / 8

Lomo, Salami & Chorizo

Roasted Squash / 8

Thai Green Curry Sauce, Crispy Onion, Pickled Chilli, Coriander (ve, gfo)

Honey Baked Figs / 10

Whipped Dolce Latte, Pickled & Baked Beetroot, Candied Pecans, Chicory (gf, veo)

**Main Plates**

Steak-Frites / 16

Flat-Iron Steak, Skin-On Fries, Roasted Tomato, Tenderstem (gf, dfo)

Asturian Fabada Stew / 16

Chorizo, Morcilla, Fabes Beans, Saffron, Rosemary, Paprika, Garlic, Toasted Sourdough (gf, dfo)

Wild Mushroom Risotto / 18

Shaved Truffle, Chives, Pecorino, Pickles Shimeji Mushrooms (gf, veo)

Confit Duck Leg / 20

Potato Hash Cake, Orange Braised Carrot, Kale, Jus (gf, veo)

**Bistro Pizzeria**

'Margherita' / 10

Fior De Latte, Pecorino, Smoked Garlic Olive Oil, Semi-Dried Tomato, Basil, Oregano. (v, veo)

Formaggio Di Capra / 13

Goats Cheese, Tenderstem Broccoli, Red Onion Chutney. (veo)

Pollo / 13

Chicken Thigh, Chorizo Jam, Roasted Red Pepper, Fior Di Latte

Prosciutto E Funghi / 13

Ham, Portobello Mushroom, Fior Di Latte, Rocket

Manzo E Blu / 13

Pulled Ox Cheek, Onion Chutney, Cropwell Bishop Stilton, Fior Di Latte

**Cheese Courses**

Cheese Board / 12

3 Cheeses, Honeyed Fig, Pickled Celery, Red Onion Jam, Walnuts (gf, veo)

Baked Camembert / 12

Garlic, Thyme & Rosemary. Red Onion Jam, Baked Sourdough. (gf, veo)

**Desserts**

Apple Tarte / 8.50

Caramelised Apple, Puff Pastry, Vanilla Ice-Cream

Coconut Rice Pudding / 7.50

Toffee Apple Ice-Cream, Almonds. (gf, veo)

Today's Ice-Creams & Sorbets Selection / 2

**Flor-Power**

Our golden-coloured Manzanilla sherry is aged 5 years under flor. Its pungent smoky apricot fruit & dry, salty tang make for a great all-rounder at the table.

Equipo Navazos, Manzanilla En Rama. £20 per ½ Bottle.

**Match Of The Day**

Domaine Fichet Bourgogne Pinot Noir, Burgundy. £30 With

Honey Baked Figs (small)  
Confit Duck Leg (main)

**A New White By The Glass**

With its gentle chamomile and acacia flavours, apple-y acidity and surprising lemon-oil-like texture, our Falerio Pecorino from Marche in Italy is an elegant white for the season.

Falerio Pecorino 6.95 / 8.5 / 26

**Perfect Pizza Red**

If you want to be a perfect pizza wine then depth, plush fruit & well-judged acidity is required & even though our Paso Primero Tinto is a wine oft-described as 'Bordeaux meets Spain' in style – it fits the bill perfectly with Italian pizza & is a real winner here.

Paso Primero Tinto 5.5 / 7.95 / 22

**Red Rhone Season**

We snapped up what we could of this wonderfully 'gourmand' Cotes du Rhone to offer to you by the glass, or bottle. Alluring Grenache & dark fruited Syrah combine harmoniously here. A wine bursting with a Kirsch, thyme & sweet spicy character.

So Rhon! Southern Rhone, Fr 7.5 / 9.95 / 29

**A Sweet Finish**

Mad Tokaji St Tamas (7 per 75ml) is a vivid & lively late harvest wine. Floral, fruity intense with a lingering finish. Perfect with cheese, Apple Tarte or just with a coffee!