

RAGÙ

June '26 – Nut free

Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil v	6
Nocellara Castelvetro olives v	5
Calabraitica anchovies from Calabria	9.9
Tuscan fennel salami	7.5
Roman artichoke fritti, aioli v	9.9
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The Newt buffalo mozzarella, peach, tomato dashi, basil v	12.5
Romana courgette,, bagna cauda, rocket, 30-month parmesan	13.9
Retato melon, Cuore Di Bue tomatoes, prosciutto di Parma	13.9
Cipollotti onion, caprino fresco from Piedmont, brown butter, grape must v	13.9
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Risotto, San Marzano DOP, pangrattato	19.9
Tagliolini, prawn alla Calabrese	21.9
Pappardelle, Somerset goat ragu bianco	21.9
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Slow cooked lamb shoulder, pea ragu, anchovy, gremolata	27.5
Cornish sole, River Teign mussels, vermouth, caper butter sauce	29.9
Ashton Court venison, gorgonzola dolce, bone marrow butter, aged balsamic	29.9
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Crispy potatoes, rosemary & garlic v	6.9

Please let us know if you have allergies or dietary requirements

Vegetarian options on our menus are with a v some dishes can be made vegetarian upon request

We add a discretionary 12.5% service charge to every bill

50p from every artichoke is donated to BS3 Community

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Formaggio

Gorgonzola piccante, pear	
<i>Cow's milk, aged 12 months, pasteurised, from Lombardy</i>	9
Robiola Rocchetta, fig mostarda	
<i>Triple creamed, aged 2-4 weeks, pasteurised, from Piedmont</i>	9
Taleggio Valsassina, millefiori honey	
<i>Cow's milk, aged 4-8 weeks, pasteurised, from Lombardy</i>	9
Selection of cheeses – <i>all three served with focaccia crostini & grapes</i>	23

Dolce

Tiramisu, orange, nutmeg, cocoa v *panettone	9.5
Vignola PGI cherries, dark chocolate budino v	9

Gelato

Fior di latte & aged balsamic vinegar of Modena v	3.9
Apricot and thyme sorbet v	3.5

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