



**Mother's Day Menu
Sunday 15th March 2026**

TO START

Lasagna - Short rib lasagna with Parmigianofondueandsautéed wild mushrooms 13.5

Burrata - Parma ham, marinated artichoke,sun-dried tomatoes, crispy bread 15.5

Flan - Courgette and goat cheese flan, spicytomatosauce, black olive crumble 11

Salmone - Beetroot cured salmon, pickledfennelsalad, orange citronette, dill 14

MAIN COURSES

Agnello - Braised shoulder of lamb, creamy mashpotatoes,honey glazed carrots, pak Choi 28

Branzino - Grilled fillet of wild seabass, sautéed spinach,crushedpotatoes, lemon sauce, cauliflower purée 29.50

Vitello Saltimbocca - Pan fried veal escalope, Parma ham, butter&sage,mash, French beans wrapped in pancetta 27.5

Melanzane alla Parmigiana - Warm aubergine,tomatosauce, mozzarella cheese 17

ROAST

All served with roasted potatoes, glazed carrots, Frenchbeanswrapped in pancetta, peas, celeriac purée

Roast chicken, Yorkshirepudding,chicken gravy 24

Roast beef, Yorkshirepudding,beef jus 28

PASTA

La Bolognese - Chef's signature tagliatelle Bolognese withveal,sausage, beef ragù and Parmigiano fondue 19.5

Arrabbiata - Mezzi rigatoni pasta, spicy tomato sauce,creamyburrata, black olives crumble, basil 18

Ravioli - Spinach and ricotta ravioli, sautéed wildmushrooms, pecorino and black truffle 19

DESSERT

"La Cantina" homemadetiramisu 9

Burnt Basque cheesecake, berries compote,whitechocolate, orange segments 9

Panettone pain perdu, chocolateChantilly,toasted hazelnuts 9

Ice CreamandSorbet9

Please inform us of any allergies on arrival. All pricesinclusiveof VAT and quoted in £ Sterling
An optional service charge of 12.5% will be added – CHILDREN'S MENU AVAILABLE

