

Sunday Menu

Marinated Olives £4.50

Homemade sourdough bread and homemade organic butter £4.5

Faine', Homemade chickpeas flatbread, Extravirgin olive oil £4.5

Frittelle di cicoria e bietola

Chicory, Swiss chard fritters, fresh pecorino cheese, eggs £3 (each)

Melanzane alla Bore

Slowly cooked aubergine, garlic, tomatoes, extra virgin olive oil £9.5

Panada di agnello

Homemade lamb pies, garden peas, potatoes, garlic, Sardinian sun-dried tomatoes £14

Polpetti alla diavola

Baby octopus, chili, tomato sauce £13

Gamberoni grigliati

Grilled King prawns, butter, garlic £12.5

Sardinian Porchetta

Pork belly rolled and stuffed with aromatic herbs £23

Roasted grass fed lamb chops £23

Free range roast chicken £20

Homemade Sardinian sausage £22

Porceddu £30

Suckling pig available ONLY with 3 day in advance pre-order.

Large Mixed roast £30

Lamb chops, porchetta and chicken

Triglia alla salsa ai capperi

(fresh fish subject to availability)

Red mullet fillets, capper sauce, mash potatoes, tenderstem broccoli £26

Vegetarian option of the day £19

All roast are served with bread, grilled tenderstem broccoli, roast potatoes, carrots and homemade gravy

Please let us know if you have any allergies