

Aperitivo

Sandeman White Port & tonic
Served with a fresh orange garnish, a refreshing palate cleanser and a great lower alcohol (19.5%) alternative to a G&T! Pairs perfectly with fish, seafood and salty snacks
6.50

Aperitivo

Ugo Spritz
Northern Italy's answer to the Aperol Spritz, this is your new Summer drink! Prosecco, Elderflower cordial, mint & soda
9.95

DINNER MENU

"Consigli" Suggestion

Pane Cafone V
Sourdough bread, with Bungay Suffolk butter & extra virgin olive oil 4.50 G-SD-D

Olives
Italian green olives marinated with lemon & oregano 4.00 SD

Antipasto Italiano
A selection of finest Italian cured meats, baked ricotta cheese, sundried tomato in olive oil, nocellara olives, 24month aged parmesan cheese, cipollotti in balsamic vinegar, artichoke hearts in oil, tomato and oregano bruschetta
19.00 (supplement 4.00)
(also available for one person 10.00) G-D-SD-S-MU-SE

Antipasto Vegano V
Classic & Pepper Hummus with crudités, sun-dried tomatoes in olive oil, nocellara olives, tomato & oregano bruschetta, garlic sourdough bread, giardiniera, cipollotti in balsamic vinegar and artichoke heart in oil.
15.00 (also available for one person 8.00) G-SD-S-MU-SE

"Per incominciare" Starters

Minestrone con verdure d'estate V
A soup of Summer Vegetables 5.95 SD-CE

Insalata di verza con Borlotti V
Grilled celeriac and Italian cipollotti, borlotti beans, primo cabbage, pomegranate dressing sourdough bread 10.00 SD

Mr. Hederman Salmone Affumicato
Smoked salmon, crispy salad of courgette and fennel, served with Emma's rye bread (New York Times quote: Mr. Hederman smokes fish, which is like saying Steinway makes Pianos) 10.50 SD-F-G

Prosciutto & pesche arrostate
Parma ham with roasted nectarine toasted hazelnuts and watercress leaves
10.50 N

Paste e Risotto

Orecchiette ai Broccoletti viola e Noci V
Pasta served with local farm purple sprouting broccoli, toasted walnuts & crumbled Beenleigh blue cheese
12.50 (main 15.50) G-N-SD-CE-D

Gnocchi alla Bolognese
8 hour slow cooked beef & pork dumplings, Italian soffritto & tomato ragu 12.50 (main 15.50) G-SD-CE-D

Risotto al Tartufo d'estate V
Fresh summer truffle risotto served with Parmesan cheese
14.00 (main 17.00) C-D-SD-CE

Main Course

"Carne" Chargrilled Meat Dishes

42 day dry aged Beef (Limousine crossed with Belgium Blue) served with fries and rocket leaves, parmesan and truffle dressing
SD-CE-D-MU

"Filetto di manzo" Chateaubriand
Succulent 18oz sharing fillet steak for two to share 76.00
(supplement 40.00)

"Contro filetto di Manzo" Sirloin steak 10oz
35.00 (supplement 15.00)

Costata di Maiale ai Pepperoncini
Wicks Manor farm pork chop with padron pepper and borlotti beans "maruzzara" style. 18.00 SD

Cervo con Funghi & Crescione
Loin of venison, girolle mushrooms, watercress, pancetta and pickled walnuts dressing 18.00 CE-SD-D-N-MU

"Salse" Sauces
Peppercorn, diane, café de paris butter 3.50
(all supplements as priced) D-S-CE-SD-F

"I Classici della Nostra Cucina"

Classic dishes of the Lifehouse Kitchen

Merluzzo alla Napoletana
Fillet of cod braised with cauliflower, potatoes, taggiasche olives and parsley 18.00 F-CE

Melanzane Inbuttunate V
Neopolitan style stuffed aubergine, with Mediterranean vegetables and a tomato & basil sauce 15.00 SD

Zuppa di Pesce Sarda
Seafood stew with red mullet, monkfish, mussels, clams & prawns, Sardinian style giant cous cous & sourdough bruschetta 22.00 G-SD-F-M-C

Pollo alle verdure dell'orto
Free range chicken breast, braised summer vegetables, new potatoes and lemon thyme 18.00
SD-CE-MU

"Contorni" Sides

Mixed salad leaves with tomato 3.20 - Tomato & red onion salad 3.50 - Tender stem broccoli 3.80 - Sautéed mushrooms 4.50

Buttered new potatoes 3.80 - Roast potatoes in beef fat 4.50 - Fries 3.80

Should you have a food allergy of any kind, please advise your server. A menu detailing allergens is available upon request. Most vegetarian dishes can also be prepared as suitable for vegans, please speak with a member of the team. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes will be free of any traces of allergens, including peanuts. Where supplements are shown, these are additional to your inclusive package, if applicable.

V vegetarian V vegan