DINNER MENU

"Consigli" Suggestion

Pane Cafone V	G-SD-D	5
Sourdough bread, with Bungay Suffolk butter & extra virgin olive oil		
Olives	SD	4
Italian green olives marinated with lemon & oregano		
Antipasto Italiano	G-D-SD-S-MU-SE	25
A selection of finest Italian cured meats, baked ricotta cheese, sundried tomato in	Supplement	6
olive oil, nocellara olives, 24 month aged parmesan cheese, cipollotti in balsamic vinegar, artichoke hearts in oil, tomato and oregano bruschetta	for 1 person	12
Antipasto Vegano 💚	G-SD-S-MU-SE	17
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	For 1 person	10

"Per incominciare" Starters

Minestrone di verdure 🌾	SD-CE	7.5
A classic Italian soup of seasonal vegetables sourced from our local farms		
Radicchio variegato di Castelfranco alle nocciole V	SD-D-N	10
Castelfranco radicchio salad leaves with poached apple in Montepulciano red wine, Beenleigh blue cheese & toasted hazelnuts		
Carpaccio di Baccala affumicato	SD	11
Smoked Haddock carpaccio marinated with Sicilian red orange. Served with blood orange and fennel salad		
Crostino di fegatini Toscano	SD-F-D-G-CE	9.5
One of the best Tuscan style starters. Chicken liver crostino with celeriac, pomegranate and chicory leaves		

Paste e Risotto

		Starter	Main
Ravioli di rucola e patate	G-D-E-SD	10	13.5
Our homemade pasta filled with potato, rocket & chilli, served with an olive oil and rocket sauce, topped with shaved pecorino Romano scorza nera			
Bucatini all'Amatriciana	G-SD-CE-D	10	13.5
Ugo's favourite pasta dish with pancetta slow cooked in a rich tomato and red wine sauce topped with a sprinkling of aged pecorino			
Risotto Primavera & Asparagi	D-SD	12	15
Tendring area asparagus & spring vegetable risotto "mantecato" with parmesan cheese			

Allergens key

Main Course

"I Classici della Nostra Cucina" Classic dishes of the Lifehouse Kitchen

Peperone Imbuttunate 🛛 🌾	SD	18
Bell pepper stuffed with locally sourced seasonal vegetables, served with a tomato and basil salsa		
Cavolfiore al curry 🌾	SD	20
Vibrant curry Brookelynne farm cauliflower, chickpeas and coconut rice		
'Cioppino'	C-F-G-M-SD-CE	25
Seafood stew with the catch of the day and mussels, clams & prawns, Sardinian style giant cous cous & sourdough bruschetta		
Pesce del giorno con salsa di cozze	SD-D-CE-C	28
Fisherman catch of the day, served with seasonal vegetables from our local farm, mussel butter sauce, new potatoes and garlic chives		
Costata di Maiale ai peperoni	SD	22
Wicks Manor pork chop, grilled red peppers dressed with olives, capers and served with roast potatoes		
Petto di pollo alle verdure di stagione	E-MU	22
Free range chicken breast served with local asparagus, seasonal green vegetables, roasted new potatoes and mayonnaise infused with wild garlic from our woods		

"Carne" Chargrilled Meat Dishes

Our 42 day dry aged beef (Limousine crossed with Belgium Blue)

"Filleto di manzo" Chateaubriand	SD-CE-D-MU	76
Succulent 18oz sharing fillet steak for two to share. Served with seasonal local farm vegetables and roast potatoes in beef fat	Inclusive dinner package s	upplement 40
"Contro filleto di Manzo" Sirloin steak 10oz	SD-CE-D-MU	35
Served with fries and rocket leaves, parmesan and truffle dressing	Inclusive dinner package s	upplement 15
"Salse" Sauces for Steak		3.8
Peppercorn, diane, or café de paris butter		
Petto d'Anatra con gnocchi al pesto	D-N-SD-G	25
Gressingham duck breast, gnocchi with basil & rocket pesto, slow roast tomatoes & zucchini.		

"Contorni" Sides

Mixed salad leaves with tomato	4
Tomato & red onion salad	4
Tender stem broccoli	4
Sautéed mushrooms	4
Fries	4
Buttered new potatoes	4
Roast potatoes in beef fat	4