

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

Winter Spritz
Aperol Spritz with a seasonal twist
Aperol, Prosecco, cranberry, soda & orange
9.95

DINNER MENU

Sharing Platters

Homemade bread selection V
with salted butter & extra virgin olive oil 3.95

Provençal olives 3.95

Antipasto Italiano
selection of Italian cured meats with provençal olives, hummus, garlic sourdough bruschetta, sun-dried tomato & bocconcini of mozzarella
19.00 (supplement 4.00)
(also available for one person 10.00)

Antipasto vegetariano V
hummus with crudité, sun-dried tomatoes, olives, bocconcini of mozzarella, tomato & basil bruschetta, garlic sourdough bruschetta 15.00
(also available for one person 8.00)

Starters & Pasta

Soup of the day V
5.95

Bishop Stilton salad V
with butternut squash, crispy leaves, toasted walnuts and balsamic vinaigrette 10.50

Salt cod frita
Neapolitan style with olives and a tomato sauce 11.50

Gnocchi ai Gamberi
prawns with potato dumpling, crispy Jerusalem artichoke & gremolata 12.50
(available as a main dish 15.50)

Tagliatelle venison
ribbon pasta with venison and tomato ragu 12.50
(available as a main dish 15.50)

Risotto al ai porcini V
arborio rice with cep mushrooms and thyme 12.50
(available as a main dish 15.50)

Mains

Healthy Options & Fish

Ugo's autumn salad V
rainbow carrots, piccolo parsnips, edamame beans, pomegranate, pumpkin seeds, spinach leaves, radicchio di Treviso & Ugo's dressing
9.50
Add a protein booster
chicken 17.00 salmon 18.00 boiled egg 10.00

Red lentil & chickpea curry V
with spinach and broccoli, served with rice 15.50

Timballo V
puff pastry parcel with winter vegetables and a fontina cheese sauce
17.50

Loch Duart salmon fillet
with local farm greens, potato & chunky tartar sauce 18.00

Cioppino fisherman stew
with cod, monkfish, mussels, clams & prawns, with sourdough bruschetta 22.00

Charcoal Grill & Meat

Chateaubriand
succulent 180z sharing fillet steak with dauphinoise, jus & tender stem broccoli, for two people to share
58.00 (supplement 20.00)

Sirloin steak
deliciously tender with a richer flavour, recommended medium rare served with your choice of fries, rocket leaves, parmesan oil & truffle dressing
28.00 (supplement 8.50)

Capriolo con pastinache
loin of venison, parsnip croquette, forest mushrooms and vine tomato 22.00

Pollo al borlotti
Roasted chicken breast and braised leg with borlotti beans & king's cabbage 18.50

Lamb Lebanese
braised leg of lamb with tomato & baharat spices, padron pepper & giant cous cous salad 20.00

Sauces

peppercorn, stilton, garlic & herb butter 3.50
(all supplements as priced)

Sides

mixed salad leaves with tomato 3.20 *tender stem broccoli & sugar snaps* 3.60 *battered new potatoes* 3.40
dauphinoise potatoes 4.50 *Italian fries* 3.60 *garlic & rosemary potato wedges* 3.60
(all supplements as priced)

Should you have a food allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Most vegetarian dishes can also be prepared as suitable for vegans, please ask a member of staff. 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.