



DINNER MENU

Sharing Platters


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


Provençal olives 3.95


Antipasto Italiano
g-d-f-sd-s-mu
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 
g-d-sd-s-mu
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  5.95

Bishop stilton salad 
d-n-sd
with butternut squash, crispy leaves, toasted walnuts and
balsamic vinaigrette 10.50

Salt cod frita 
e-f-g-sd
Neapolitan Christmas style with olives and a tomato sauce 11.50


Spaghetti vongole
g-sd-m
a classic Italian dish with clams, garlic, parsley and white wine 12.50
(available as a main dish 15.50)


Tagliatelle al sugo d'anatra
e-d-ce-sd-g
ribbon pasta with duck and tomato ragu 12.50
(available as a main dish 15.50)


Risotto al tartufo autunnale 
ce-d-mu-sd
arborio rice with autumn black truffle 12.50
(available as a main dish 15.50)

Mains


Healthy Options & Fish

Ugo's autumn salad 
s-sd-se
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 
sd
with spinach and broccoli, served with rice 15.50

Timballo 
d-e-g
puff pastry parcel with winter vegetables and a fontina cheese sauce
17.50

Loch Duart salmon fillet
f-mu-sd-e
with local farm greens, potato & chunky tartar sauce 18.00


Cioppino fisherman stew 
c-f-g-m-sd
with cod, monkfish, mussels, clams & prawns,
with sourdough bruschetta 22.00

Charcoal Grill & Meat

Chateaubriand
ce-d-mu-s-sd
succulent 180g sharing fillet steak with dauphinoise, jus
& tender stem broccoli, for two people to share
58.00 (supplement 20.00)

Sirloin steak
sd-ce-d-mu-d
deliciously tender with a richer flavour, recommended medium rare
served with your choice of fries, rocket leaves,
parmesan oil & truffle dressing 27.00 (supplement 7.50)

Capriolo con pastinache
ce-d-e-g-sd
loin of venison, parsnip croquette, forest mushrooms
and vine tomato 22.00

Turkey breast & slow roasted leg 
ce-d-n-sd
with shredded Brussel tops and a chestnut & swede purée 18.50

Lamb Lebanese
ce-mu-d-g
braised leg of lamb with tomato & baharat spices,
padron pepper & giant cous cous salad 20.00

Sauces
d-s-ce-sd
peppercorn, stilton, garlic & herb butter 3.50

Sides

mixed salad leaves with tomato *mu-sd* 3.20 tender stem broccoli & sugar snaps 3.60 buttered new potatoes *d* 3.40
dauphinoise potatoes *mu-d* 4.50 Italian fries 3.60 garlic & rosemary potato wedges 3.60

allergens key

d dairy | f fish | g gluten | n nuts | ce celery | e eggs | p peanuts | l lupin | m molluscs | mu mustard | s soya
sd sulphur dioxide | se sesame seeds | c crustaceans

 vegetarian  vegan  festive dishes

we are unable to guarantee a 100% nut-free preparation environment