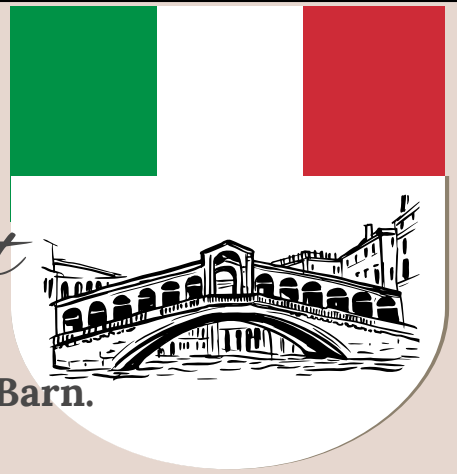




Italian Night



Dine our 17th Century Tithe Barn.
Friday 19th June 2026.
Just £52.95 per person for 6 Courses.

Chef's selection of nibbles
(served to your table on arrival)

Beef Ragu & Parmesan Arancini
Spiced Nut & Aubergine Involtini
Puccia Bread Chips - crispy Olive Bread topped with Speck (juniper-scented, lightly smoked, air-cured ham)

Food served to table at 7.15pm prompt.

San Marzano Tomato Soup, Basil Pesto & whipped Ricotta.

Vitello Tonnato - Round of Rose Veal, pot roasted with bay & rosemary, then shaved & layered with a classic mayonaise of anchovy, tuna & capers.

Homemade Gnocchi, sauted with Pancetta, Sage & Asparagus.

Cacciucco alla Livornese - Rich Fish Casserole of Monkfish, Clams, Mussels, Squid & Prawn. Served over Garlic rubbed toasted Sourdough.

To conclude

Andy's spectacular, Pistachio Tiramisu!
Silky mascarpone & pistachio cream,
layered with Espresso & Marsala sponge,
Cocoa dusted & toasted Pistachio crumb.

