

Ancient Grains Menu


Sardinian Sunday Roast

booking is suggested




Small Plates


Melanzane alla Bore

Slowly cooked aubergine with garlic and tomatoes.  £8.5 G.F.

Coccoi de tamatta

Sardinian Tortino with courgettes onion tomatoes Sardinian pecorino cheese & eggs.  £9

Coccoi Prena

Pecorino potatoes and mint Sardinian open pies.  £9

Sartizzu e Casu

Sardinian cured sausage with Sardinian pecorino cheese and bread. £11

Polpetti alla diavola

Baby octopus slowly cooked in a rich chili, garlic and wine sauce, served with sourdough bread. £12.5

Gamberoni grigliati

Grilled reg king prawns. £12.5 G.F

Roast

Sardinian herbs porchetta

Pork belly and tenderloin rolled & stuffed with Sardinian aromatic herbs
£23

Roasted lamb shoulders £23

Free range uttery roast chicken £20

Salsiccia Grigliata

Grilled Homemade Sardinian sausage with onions and peas. £22 G.F.

Strudel Salato

Wellington with veg and chickpeas
£19

All roast served with roast veg roast potatoes garlic bruschetta and homemade gravy

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Please let us know if you have any allergy