

Ancient Grains

Set Menu:

2 courses

£16.9 pp

3 courses , Starter, Main & Dessert

£19.9 pp

Small Plates

Favette alla laconese

Broad beans with onion, Italian extra virgin olive oil and fresh melted Sardinian pecorino cheese 🌱

Melanzane alla Bore

Slowly cooked aubergine with garlic and tomatoes with Italian extra virgin olive oil 🌱

Cocci de tamatta

Sardinian Tortino with courgettes onion tomatoes Sardinian pecorino cheese & eggs. 🌱

Gamberoni grigliati

Grilled red king prawns sautéed in Vernaccia wine and extra virgin olive oil,
*Shell off

Main Courses

Zuppa di Ceci & Cavolo Verza

A brothy and earthy soup with chickpeas, Savoy cabbage, onion, garlic and carrots, served with bread. 🌱

Campidanese

Homemade and handmade fresh pasta with Sardinian sausages ragú.

Agliata di Merluzzo

Cod filet in white wine, garlic and tomato sauce, served with tenderstem broccoli

Desserts

Affogato

Homemade ice cream and espresso

Tartufo and coffee

Homemade dark chocolate and orange truffle, served with coffee of your choice

Please let us know if you have any allergie