

# SERVED ON TERRACE ONLY 12pm-9pm

# MARINARA ve tomato, garlic, olive oil, oregano WOOD-FIRED FLAT BREAD v theese, garlic GORDAL OLIVES ve, gf 7.00 SMOKED MIXED NUTS 6.50 cashew, almond, peanuts

We have teamed up with our friends at Shepherds Purse Artisan Cheeses to create two signature dishes showcasing;

Harrogate Blue (it's not just for Christmas!) and Mrs Bell's Salad Cheese paired with a drizzle of honey from our hives in the Rudding Park Nuttery



Home made dough with san marzano tomato (gluten free base available on request)

HARROGATE BLUE' SUMMER	17.00
Harrogate Blue cheese, speck, honey	
DEDDEDONI	17.00



MORTAZZA 18.00 white base, fior di latte, mortadella, stracciatella, pesto

SALSICCIA E FRIARIELLI 17.00 white base, fior di latte cheese, neapolitan broccoli, fennel sausage, chilli flakes

VESUVIUS 18.00 fior de latte, fennel sausage, salami, pepperoni

ZUCCA 17.00 pumkin base, provel cheese, n'duja

NAPOLI v\* 15.00 fior di latte cheese, capers, olives, anchovies

MARGHERITA v fior di latte, basil

14.00

# TABLE SHARER FOR TWO

ANTI PASTI PLATTER 22.00
Yorkshire Lishman's cured meats, focaccia,
Mrs Bell's Salad Cheese, pickles, chutney, oil,
balsamic

MEZZE PLATTER ve\*,v 20.00 flat bread, vegetables, gordal olives, halloumi, houmous, whipped feta

FISH PLATTER 30.00 Severn & Wye moked salmon, salt & pepper squid, peppered mackerel,

potted shrimps, lemon & dill prawns, cockels

## SALAD

HERITAGE TOMATO	, , ,	14.00
cold pressed rapes smoked sea salt	add burrata	18.00
CAESAR SALAD		14.00
parmesan, anchovide focaccia	es, add grilled chicken	18.00

## PUDDING

STRAWBERRIES & CREAM	10.00
ICE CREAM & SORBETS	10.00
SICILIAN CANNOLI v	12.00
LEMON DELICE	12.00



SCAN for allergen information (v) vegetarian, (ve) vegan, (gf) gluten free,(\*) adaptable on request

Please inform your server of any allergens or special dietary requirements.

A discretionary 10% service charge will be added to your bill.