

manja manja

CICCHETTI

Meat

Panzerotti fritti stuffed with Nduja and Rosary goats cheese

Rolled lamb leg stuffed with olives, capers and anchovies, and a salsa verde

Chargrilled pork belly with a rhubarb and pink peppercorn compôte

Fish

Creamed salt cod with salsa di cren and caviar on crispy polenta

Citrus cured sole with a raspberry and lemon vinaigrette

Salt and pepper squid with roasted garlic and charred lemon mayonnaise

Cheese

Isle of Wight tomatoes with Tuscan goats cheese truffles

Beetroot and mozzarella arancini

Spinach and ricotta malfatti dumplings with sage butter and parmesan

Vegetable

Seasonal vegetable carpaccio marinated in lemon and elderflower

Chilled beetroot soup with horseradish, cherries and almonds

Smashed broad beans, peas and mint with Fava umami and focaccia

Sweet

Salted caramel chocolate semifreddo with poached peaches and hazelnut praline

Mascarpone and Frangelico tiramisu with chocolate salami

Strawberry and vanilla panna cotta

A selection of sorbets and ice creams

SHARING BOARDS

Charcuterie meat board sourced from Iford Manor and served with a selection of pickles, chutneys and sourdough

West Country cheese board, served with a selection of pickles, chutneys and sourdough

PASTA

Pasta alle olive nere. Black smashed olives capers, lemon and olive oil

Spaghetti in bianco. English rosary goats cheese and ricotta

Rigatoni alla Bolognese. Slow cooked beef and pork ragu in a rich tomato sauce

Casarecce alla Vodka

Rigatoni all' Amatriciana. Braised pork jowl in tomato sauce with pecorino

PIZZA

Margherita with English Mozzarella, tomato and basil

Soppressata salami, roasted peppers and capers

Puttanesca with black olives, anchovies and capers

Confit duck with caramelised onion, gorgonzola and balsamic

Quattro formaggi with local cheeses

SIDES

Thick cut chips

Homemade bread and oil

Marinated olives

