Wine Offer

*Offer only available with set menu

Primitivo £8 / £10 / £30

Chenin Blanc £7 / £9 / £27

Christmas Drinks

Arno's Mulled Wine £7

Stunning Sangiovese Mulled wine, spice with cinnamon, cloves, berries, orange & lots of Brandy!

Boozy Hot chocolate £8

Melted Belgian chocolate with your choice of Liqueur
Disaronno – Cointreau – Brandy – Whiskey - Baileys

Bombardino £8

Drink like you are skiing on the Dolomites!
Boozy Eggnog & whipped cream

Festive Menu 2026

2 Courses £28.50

3 Courses £37.50

Work do & Week-days evenings offer! T&Cs

2 Courses + Coffee & Limoncello £31

3 Courses + Coffee & Limoncello £40

Throughout December, Lunch & Dinner.

*Offer only available with a full table order.

*Some dishes might vary depending on Marco's mood from now until Christmas

Please speak to one of our management team if you suffer from any allergy or intolerance. Food described on the menu may contain nuts or other allergens. A 12.5% service will be added to your bill

STARTERS

Zuppa (V,GF available)
Spiced butternut squash, artisan bread

Bruschetta (V,GF, PB available)
Roasted artichokes, cured ham & parmigiano,
On toasted artisan bread

Arancini (V)
Deep fried rice balls with Brie, served with cranberry sauce

Arno's terrina d'anatra (GF available)
Confit duck legs terrine, fig jam, cornichons & sourdough

MAINS

Pasta al ragu di cinghiale
Linguine pasta with a braised wild boar & pork ragu
in Cabernet red wine, served in a tomato
creamy sauce with Parmigiano

Risotto (V,GF, PB available)
Carnaroli risotto rice with artichokes, pancetta,
taleggio cheese & chestnuts

Tacchino (GF available)
Roast turkey breast, gravy, roasted carrots,
lemon & sage stuffing, cranberry sauce,
mash potato & winter vegs

Porchetta (GF)
Pork belly cured in Provencal herbs & pesto,
light gravy, mash potato, winter vegs

Bistecca (GF) (£10.50 surcharge)
9 oz grilled Ribeye, garlic & thyme butter, fries,
tomatoes & mushrooms (peppercorn/blue cheese sauce £2)

Arno's Bouillabaisse GF)
Prawns, mussels, squid & white fish in a rich Provencal
sauce, potatoes & aioli

Branzino (GF)
Seared fillet of seabass, lemon dressing,
fondant potato & winter vegs

Coda di rospo (GF) (£4 surcharge)
Oven baked fillet of Monkfish, wrapped in cured ham,
Bearnaise sauce, fondant potato & samphire

PUDDINGS

Warm Panettone & Cointreau custard

Ania's Caramel flavour tiramisu

Arno's Treacle sponge pudding
with gelato alla panna

Cheese selection, crackers,marmalade (£2 surcharge)