STARTERS

Moules & Crevettes a la creme £11 (GF available)
Seared king prawns & mussels in a white wine, pancetta creamy sauce with focaccia

Scallops £10
Seared scallops in a chorizo & lemon butter sauce

Bruschetta £9 (GF available)
Roasted butternut squash & goat cheese on artisan bread

Fritto misto £10.50
Deep fried parmigiano dusted calamari, king prawns, salmon with sweet chili sauce

Beef £9
Sweet chilli crispy beef, sesame seeds, on rocket & carrot salad

SHARERS to start.. or as Mains.. £24.50

Antipasto della casa platter (GF available)
Cured meat, pesto-hummus, sundried tomatoes, cheese, olives, sundried tomatoes, served with a salad & artisan bread

Fondue & meat platter (GF available)
Melting camembert cheese & truffle with thyme, garlic, chutney & honey glaze, served with cured meat & artisan bread

Frutti di Mare platter (GF available)
Panfried kings-prawns & mussels in white wine, chilli, garlic & chorizo, served with aioli & artisan bread

MAIN PASTA & RISOTTO

Pasta all' arrabiata di chorizo £17
Rich hot-hot tomato sauce with smoked chipotle & fresh chilli & parmigiano

Pasta allo scoglio £18.50
Pan-fried King prawns & mussels, fresh tomatoes, white wine, chilli & garlic

Pasta alle polpette £17
Beef meatballs, fresh chilli, garlic, rich tomato creamy sauce with parmigiano

Risotto di mare £22 (GF)
Carnaroli risotto, seared prawns, mussels, & scallops with saffron flavours

Risotto di Zucca £17 (V,GF, PB available)
Carnaroli risotto rice with roasted butternut squash, pancetta, thyme & taleggio cheese

MAIN MEAT & FISH

Chicken alla Boscaiola £21 (GF)
Grilled chicken breast, mushroom, pancetta & gorgonzola sauce, fries & charred cabbage

Chicken al chorizo £21 (GF)
Grilled chicken breast in a creamy Camembert & chorizo sauce, fries & charred cabbage

Pork al Marsala £21 (GF)
Grilled pork fillet medallions, creamy Marsala & pancetta sauce, mash & charred cabbage

Ribeye Steak £30 (GF) (Add peppercorn or Gorgonzola sauce £2)
Grilled 9oz ribeye steak, garlic butter, roated tomato & mushroom with fries

Tagliata steak £58 (GF)
Share 18oz of our grilled Ribeye steak, served with Chimichurri sauce, fries & a rocket with parmigiano salad

Blade Bourguignons £22.50
8hrs slow cooked beef, red wine sauce, carrots & mushrooms, mash & charred cabbage

Arno's Bouillabaisse £22.50 (GF)
Prawns, mussels, squid & white fish in a rich Provencal sauce, potatoes & aioli

Plaice £22 (GF)
Baked fillet of plaice on a saffron & chorizo risotto with charred cabbage

Seabass £21.50 (GF)
Seared fillet of seabass with a lemon dressing, mash & charred cabbage

MAIN SALADS £16.50

The Roasted Ceasar
(GF available)
Roasted chicken breast, lettuce, parmigiano, croutons & Caesar dressing

The goat (GF)
Roasted peppers, thyme, goat cheese, Sunflower seeds, leaves, tomatoes, onion marmalade & vinaigrette

The salmon (GF)
Smoked salmon, pots, leaves, tomatoes, lemon, mustard & horseradish mayonnaise dressing

SIDES £4.50

Chips & Parmigiano £5
Chips
Tomato & onion salad
Mash potato
Garlic bread & cheese £6
Mixed salad
Charred cabbage

HOME-MADE PUDDINGS £8.50

Cheese platter £9.75 - Ania's tiramisu - Arno's sticky toffee & gelato
Warm brownie & panna gelato - Gelato

Nibbles £4.50

Marinated olives - Sundried tomatoes
Garlic bread & parmigiano £6
Bread & oil - Red pesto-hummus & pitta £6
Bowls of crisps £3 – Sea salt
Nuts £3 – Salted peanuts, Dry roasted peanuts

Gins 40% Single 6 Double 10

Cotswold dry gin
Bombey Sapphire dry gin
Malfi with Lemon
Malfi Rosa with Pink Grapefruit

Draft beers from Clavell & Hind in the Cotswold

Pilsner Outlaw 5%	2/3 - Pint	5 / 7
Pale Ale Blunderbuss 5%	2/3 - Pint	5 / 7

Bottle/Can Beers & Cider

Italian Lager Btl 4.8%	5 330ml
Butty bach Ale Wye Valley Btl 4.5%	7 500ml
San Miguel 0 Btl 0%	5 33ml
Cider Can 5%	6 440ml

White Vino

	175ml/250ml/Btl
House white 12.5% Crisp & refreshing from Emilia Romania, Italy	7.25/9.25/27
Pinot grigio 2024 12.5% Dry from Veneto, Italy	8/10/29
Sauvignon blanc 2024 12.5% Crisp & fruty from Pays D'oc, France	8.50/10.50/30
Chenin Blanc 2024 13% Refreshing & fruity from South africa	31
Albarino 2024 12% Refreshing, crisp & dry from Spain	35
NZ Sauvigno 2023 12.5% Refreshing dry-crispy from New Zeland	37
Gavi di gavi 2024 13% Refreshing & dry from Piemonte, Italy	38
Sancerre 2024 13% Aromatic dry-crispy from France	40

Soft drinks £4

Sanpellegrino drinks, Aranciata or Limonata 330ml
Coca cola & Diet Coke 330ml
Elderflower presse 200ml
Apple juice 250ml
Orange juice 250ml
Still water 330ml £3
Sparkling water 330ml £3

Franklin & Sons drinks £3.85

Tonic 200ml
Light tonic 200ml
Ginger Beer 200ml

Aperitivi & Cocktails – 12.75

Aperol spritz Aperol, Prosecco, soda
Negroni Spritz – Campari, Martini rosso, Prosecco
Hugo spritz Elderflower liqueur, Prosecco & soda
Lemoncello Spritz – Limoncello, Soda, Prosecco
Porn Star Martini – Vodka, Passoa, Vanilla, Prosecco
Spiced Margarita – Tequila, Amaretto, Lime, Chilli
Amaretto Sour – Amaretto, Bourbon, Lime, Egg white
Negroni – Campari, Bombay Gin, Martini rosso
Espresso Martini – Vodka, Kalua, Espresso
Old Fashioned – Bourbon, Angostura bitters

Fizz Vino

	125ml/Btl
Prosecco 10.5% Extra-dry refreshing fizz from northern Italy	8 / 36
Bottega Rose Brut Prosecco Extra-dry refreshing Rose fizz from northern Italy	45
G.H. Mumm Champagne 12.5% Churchill's favourite from France	62
Lauren Perrier Rose Champagne 12.5% Our favourite from France	110

Red Vino

	175ml/250ml/Btl
House red 12% Cabernet-Sauvignon, medium-bodied from Italy	7.25/9.25/27
Sangiovese 12% Light-bodied & fruty, blended with Nero D'avola, Emilia Romania Italy	8/10/29
Merlot 2023 12.5% Smooth & fruity from Pays d'Oc, France	8.50/10.50/30
Primitivo 2023 13% Smooth warm & spicy from southern Puglia, Italy	32
Montepulciano 2019 13.5% Smooth & fragrant, blended with Aglianico, Molise, Italy	34
Malbec Riserva, 2023 13% Well balanced medium-bodied from Argentina	34
Valpollicella Ripasso 2022 13.5% Intense & velvety from the hills of Veneto, Italy	38
Pinot Nero, 2024 13.5% Light & ruby, Dad's favourite.. from Trentino, Italy	40
Barolo 2021 14.5% Fragrant rich & full-bodied from the hills of Piemonte, Italy	51

Rose Vino

	175ml/250ml/Btl
Pinot blush 2024 12.5% Dry & crispy blush from Veneto, Italy	8.50/10.50/32
Rosé, Côtes de Provence 2024 12.5% Light & delicate from south-eastern France	10/13.50/37

Spirits 25% upwards Single 6 Double 10

Amaretto, White rum, Dark rum, Spiced rum, Vodka, Baileys, Cotswold whiskey +1.5, Grappa +1, Brandy +1, Cointreau, Wild turkey bourbon, Limoncello

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. The service charge is shared with all our lovely staff.