

Our produce you should know what you eat and where it's from, we believe it's important!

We rear our own **Pork** only 100 metres from the restaurant! They are Saddlebacks, traditionally reared and free range. **Beef** is bought direct with Steven Airey in High Newton, they are sometimes Galloway, sometimes Aberdeen Angus. Eric Taylforth in the Langdale Valley provides us with Herdwick **Lamb**.

Johnson & Swarbrick's sole producers of Goosnargh **Chicken & Duck** provide us with the best quality poultry.

Venison is sourced in Yorkshire from Holme Farm Estate.

We are members of Local Shoots in particular the Belmont Estate, our **Pheasant** can be seen around and about.

Veal is from Heaves farm in Levens, Roger Mason prides himself on his Rose Veal which is 100% welfare friendly.

Grouse are shot on either Darwen Moor or Withnell Moor when in season.

We are ethical as possible with our **Fish**, the majority caught by line boats, from Cornwall, Scotland & North Sea.

Fruit & Vegetables are from R.Noone & son at Smithfield market.

Imported Produce is of the finest quality such as Olives, Olive oil and Balsamic vinegars, all from G & O Foods.

Breads

Garlic bread with garlic oil	£2.95
Focaccia, extra virgin olive oil, rock salt, rosemary	£3.25
Flat bread, garlic, fresh tomato, basil, olive oil	£3.95
Flat bread, garlic, mozzarella, oregano	£4.25
Flat bread, mozzarella, Scottish smoked Salmon, garlic	£4.75
Homemade Bread of the day, olive oil, balsamic vinegar	£1.95
Bruschetta, tomato, basil, garlic, olive oil	£4.25

Nibbles

Marinated olives (v)	£1.95
Hummus, olive oil, carrots, cucumber (v)	£1.75
Tzatziki, olive oil, carrots, cucumber (v)	£1.75
Grilled Haloumi, sweet red peppers (v)	£2.25

Soup

MINISTRONE (v)	
Traditional Italian rustic vegetable soup, served homemade with bread	£3.95
SOUP OF THE DAY	
Seasonal chef's special soup of the day, freshly made served with homemade bread	£3.95

Starter Course

MELIZANES (v)	£5.95
Baked half Aubergine, Napoli Sauce, parmesan, basil, Mozzarella	
FUNGHI E HALOUMI (v)	£6.55
Mushrooms, garlic butter, sun dried tomato, white wine, Haloumi cheese	
SCARMORZA ALLA BRACE (v)	£6.95
Goats cheese in filo pastry, tzatziki, watercress, lemon dressing	
POLPETTE AL POMODORO	£5.95
Aberdeen Angus meatballs, basil, garlic, tomato, chilli	
FEGATINI MARSALLA	£5.95
Pan fried Goosnargh Chicken livers, pancetta, rosemary, marsala wine, chilli, cream	
CHORIZO DI VINO ROSSO	£6.55
Flambéed Spanish chorizo sausage, red wine, onions, chilli	
SALMONE ROSA PEPE	£7.55
Scottish Smoked Salmon, pink peppercorns, lime juice dressing	
GAMBERONI CINZANO	£7.55
King prawns in the shell, flambéed with Cinzano finished with a touch of cream	
CAPE SANTE PANCETTA	£8.55
King Scallop's, sautéed pancetta, extra virgin Olive oil, lemon dressing	
BRIE FRIT (v)	£6.55
Fried French Brie in breadcrumbs, orange marmalade	
POMODORO CON MOZZARELLA (v)	£6.95
Fresh Tomato, mozzarella, extra virgin olive oil, basil pesto	
ANTIPASTO ITALIANO	£7.95
Prosciutto di crudo ham, Mortadella, Salami Milano, rocket, sundried tomato, olives, pecorino cheese	
HUMOUS, TZATZIKI (v)	£6.25
Humous, Tzatziki, olives, feta cheese, cucumber, tomato, olive oil, pitta bread	
MAIALE ROSSO	£5.95
Saddleback Pork belly, roasted butternut squash, red wine & honey drizzle	
ESCARGOTS A L'AIL	£5.55
Oven baked Snails stuffed with garlic butter	

Pasta

GNOCCI SICILIANA (v)	£8.55
Fried Potato Gnocci, red pesto, olive oil, tomato, shredded mozzarella, basil	
PENNE ALL'ARRABIATA	£8.95
Chorizo sausage, roasted red peppers, chilli, onion, tomato sauce	
LINGUINE CON POLPETTE	£8.95
Aberdeen Angus meatballs, Napoli tomato, garlic, basil	
LASAGNE AL FORNO	£7.55
Rustic lasagne, using our chef's recipe with slow cooked beef, tomato and mozzarella	
TAGLIATELLE MANZO	£10.55
Fillet of Beef slices, chilli, tomato, roasted shallots	
PENNE VEGETALI (v)	£8.25
Mediterranean vegetables, garlic, pine nuts, basil, cherry tomato	
TAGLIETELLE GAMBERONI	£9.95
Sautéed prawns, chilli, garlic, olive oil, white wine, parsley	
LINGUINE CON CAPE SANTE	£11.95
Scottish scallops, cinzano, spring onions, cherry tomato, double cream	
PENNE POLLO	£9.55
Chicken breast slices, pancetta, double cream, white wine, garlic and sautéed mushrooms	
PENNE BOLOGNESE	£6.95
Slow cooked beef and tomato ragu sauce, tossed in garlic	

Risotto & Pancake

RISOTTO FRUTTI DI MARE	£9.95
Arborio rice, mixed shellfish & seafood, garlic, chilli, tomato, saffron	
RISOTTO TARTUFO (v)	£8.95
Arborio rice, oyster mushrooms, shallots, truffle oil, parmesan	
RISOTTO SCARMORZA (v)	£8.55
Arborio rice, Goats cheese, sweet red pepper, fresh spinach	
CREPELLE CON POLLO	£9.95
Pancakes, chicken breast, mushrooms, double cream, garlic, spinach, tomato, mozzarella	

Pizza

MARGHERITA (v)	£6.55
Mozzarella, tomato, oregano	
TUSCANA (v)	£7.95
Goats cheese, Tomato, sun dried tomatoes, basil and olives	
RUSTICA (v)	£7.55
Mozzarella, tomato, courgette, aubergine, peppers, garlic, rocket	
CALABRESE	£8.55
Mozzarella, tomato, meatballs, ham, olives, chilli	
CALZONE SICILIANA	£8.95
Folded pizza, tomato, mozzarella, meatballs, parmesan, onions, chilli, garlic	
PESCATORE	£9.55
Tomato, Scottish smoked salmon, tuna and prawns (no mozzarella)	
FUNGHI PESTO	£7.55
Mushrooms, parmesan, basil pesto	
SAN MARINO	£8.95
Gorgonzola cheese, Prosciutto di crudo ham, olives and rocket	
CREATE YOUR OWN	£8.95
Margherita pizza with any choice of toppings	

Salad

GREEK SALAD (v)	£5.25
Feta cheese, oregano, red onion, cucumber, tomato, olive oil	
GORGONZOLA (v)	£6.25
Gorgonzola cheese, walnuts, apple, baby gem lettuce	
ANATRA	£7.95
Confit Goosnargh Duck leg, orange slices, watercress, red wine & honey reduction	
RUCCOLA (v)	£4.95
Rocket leaves, balsamic reduction, olive oil, cherry tomato, parmesan shavings	
POLLO GRIGLIA	£10.55
Grilled Goosnargh Chicken breast, olive oil, rosemary, mixed leaves, cherry tomato, lemon dressing	

Meat

Please note, all main courses are NOT with vegetables or potatoes, please choose from our side orders to accompany your meal, we have designed our menu to enable our customers to choose what they would like.

PORKO DI ROSMARINO	£12.55
Adam Chapman's rare breed Pork loin steak, rosemary, garlic, cherry tomato, shallots, white wine	
MOUSAKKA	£11.25
Spiced mince meat, layered potatoes, layered aubergines	
POLPETTES ITALIANO	£9.25
Aberdeen Angus Mince burger, garlic, chilli, basil, mozzarella, tomato	
SOUVLAKI	£12.95
Char grilled marinated Pork kebab skewers, lemon, coriander, garlic, tzaitiki	
LAMB KLEFTICO	£13.95
Slow braised shoulder of Lakeland lamb cooked with baby shallots, rosemary and red wine	
PORKO CON MELE	£13.55
Adam Chapman's rare breed Pork Loin steak, roasted apples, brandy, gorgonzola, walnuts	
PAELLA ESPANA	£15.95
Our version of Spanish paella, mixed fish, chorizo, chicken, rice, garlic, saffron, olive oil	
AGNELLO ALLA GRIGLIA	£14.55
Lakeland Lamb chops grilled with rosemary, garlic and olive oil	
FILLETO AL PEPE	£19.95
Fillet of Beef, peppercorns, brandy, cream, beef stock	
FILLETO TARTUFO	£19.95
Fillet of Beef, sautéed oyster mushrooms, black truffle, cream	
FILLETO GORGONZOLA	£19.95
Fillet of Beef, Gorgonzola cheese, parma ham, port reduction	
LAMB TAGINE	£13.95
Lakeland Lamb chops, red wine, spices, butternut squash, red peppers, apricots, Greek yoghurt	
BISTECCA BALSAMICO	£15.95
Char grilled Sirloin of beef, balsamic tomatoes, lemon dressing, extra virgin olive oil	
VENISON MARSALA	£15.55
Yorkshire Red Venison steak, pancetta, rosemary, marsala wine, cream	

Poultry

CANARD AUX POIRES	£14.95
Johnson & Swarbricks Goosnargh Duck breast, poached pears, honey, red wine	
POLLO FUNGHI	£11.95
Goosnargh Chicken breast, truffle oil, wild mushrooms, white wine, cream	
POLLO GAMBERETTI	£12.55
Goosnargh Chicken breast, King prawn, prawns, tomato, basil, white wine, cream	
POLLO PANCETTA	£11.95
Goosnargh Chicken breast, pancetta, tomato, extra virgin olive oil, roasted peppers	
KEBAB DI POLLO	£9.55
Goosnargh Chicken breast slices 'char grilled', garlic mayo, rocket, tomato salsa, wrapped in flat bread	

Fish

BRANZINO	£16.25
Whole baked Sea bass, olive oil, rosemary, garlic, sea salt	
FRITTO MISTO	£15.25
Crispy fried seafood of the day, tartar sauce, lemon dressing	
ZARZUELA PESCE	£16.95
Mixed fish and shellfish platter, white wine, garlic, tomato, basil	

Vegetarian Special

PIATTO VEGETARIANO (v)	£9.25
Stuffed pepper with couscous & sultana, Aubergine parcel with mozzarella, Tzatziki, hummus, pitta bread	

Side orders

Courgette Fritters	£2.55	Vegetables of the day	£0.65
Mixed salad, olive oil, balsamic	£1.25	Potatoes of the day	£0.65
Seasoned Fries	£2.55	Sautéed spinach, olive oil, garlic	£1.95
Couscous, lemon, garlic, olive oil	£1.25	Creamy Buttered Mash	£1.65