

OSTERIA

— WINE • FOOD • COCKTAILS —

A LA CARTE MENU

STARTERS

BEETROOTS, BALSAMIC, ROBIOLA CHEESE, WALNUTS, WILD ROCKET 7.50

PICKLED MACKEREL, SICILIAN PLUMS 7.50

HERITAGE TOMATOES, SHEEP'S RICOTTA, OLIVE PUREE, TOASTED HAZELNUT, BASIL
7.50

SPRING MINISTRONE, SALSA VERDE 6.50

PASTAS

GNUDI, ROMESCO AND PARMIGIANO CREAM 14.50

FRESH PEAS AND MINT RISOTTO, PARMIGIANO REGGIANO 17.00

SEAFOOD LINGUINI, FENNEL, GARLIC BUTTER, 18.25

WILD BOAR RAGU, PAPPARDELLE PASTA, SOFT HERBS 16.00

MAINS

BAKED AUBERGINE, MIRINDA TOMATO, BUFFALO MOZZARELLA, PINE NUTS 13.50

PAN-FRIED COD, BORLOTTI BEAN PUREE, SPRING GREENS, ONIONS, SAMPHIRE
17.00

PAN-ROASTED SPRING CHICKEN, PANCETTA, CRUSHED HERITAGE POTATOES,
LEMON AND PARSLEY SAUCE 19.00

BRAISED LAMB SHANK, BRAMATA POLENTA, WILD MUSHROOM 22.50

SIDES

CRISPY ZUCCHINI FRIES, TOMATO DIPPING SAUCE 4.50 / GREEN BEANS, GARLIC
4.50

MIXED LEAF SALAD 3.50 / TOMATO AND ONION SALAD 3.50

ROAST HERITAGE POTATOES, ROSEMARY, GARLIC 4.50

PUDDINGS AND CHEESE

TIRAMISU 6.50

BUTTERMILK PANNA COTTA, BLUEBERRY COMPOTE, OAT CRUMBLE 6.50 PEAR
TART, PISTACHIO ICE CREAM 6.50

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS 5.00

ITALIAN CHEESE SELECTION, SEA SALT CRACKERS 11.00

ALL PRICES INCLUDE VAT. A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL. ALL GRATUITIES ARE TRANSFERRED TO THE TEAM ALONE. FOOD DESCRIBED WITHIN THIS MENU MAY CONTAIN NUTS, DERIVATIVES OF NUTS OR OTHER ALLERGENS. IF YOU SUFFER FROM AN ALLERGY OR FOOD INTOLERANCE, PLEASE NOTIFY A MEMBER OF THE SEARCY'S TEAM WHO WILL BE PLEASED TO DISCUSS YOUR NEEDS WITH THE DUTY MANAGER.

