OSTERIA

BE ITALIAN

Menu

MENU

ANTIPASTI

Ham hock and pea broth, soft boiled egg

Burrata Pugliese, delicata pumpkin, Treviso, balsamic pearls (V)

Pan-seared scallops, sweetcorn, crispy pancetta £6.50 supplement

Pan fried red mullet, Jerusalem artichoke, pickled cucumber, sea herbs, sorrel

Baked figs, robiola cheese, lardo, frisee lettuce (VEO)

PASTA

Beetroot, gorgonzola, radicchio risotto (VEO) sml/lrg

Pumpkin tortelloni, roasted chestnuts, pumpkin seeds, sage butter (VEO) sml/lrg

Pappardelle pasta, braised venison, pecorino cheese, toasted hazelnuts sml/lrg

Seafood tagliolini, plum tomatoes, garlic butter, sea herbs
£9.00 supplement - lrg

SECONDI

Pan fried Chalk Stream trout, potato rosti, courgettes, mussels, fennel cream

Seared turkey roulade, smoked salsify puree, fig and chestnut compote

Porchetta, cauliflower puree, red currents, flaked almonds

Salt baked pigeon, sweet potato terrine, chicory, blackberries £9.00 supplement

CONTORNI

Rocket and Parmesan salad £5.00 (VEO)

Caramelised balsamic glazed Brussel sprouts £5.75 (VE)

Soft Polenta £5.25 (VEO)

Zucchini fries, tomato sauce £5.50 (VE)

DOLCI

Osteria's Tiramisu (V)

Cannoli, Amalfi lemon sorbet (VEO)

Persimmon, meringue, frozen yoghurt, lemon verbena (V)

Clementine, bergamot, frangipane tart (V)

Selection of homemade ice-cream and sorbets, biscotti (VEO)

Italian cheese selection, pane carasau £4.50 supplement

1 COURSE 19.00 | 2 COURSES 25.00 | 3 COURSES 29.50

V = Vegetarian | VE = Vegan | VEO = Vegan option

sml/lrg = available as a starter or main course portion

Foods described within this menu may contain nuts and other allergens.
Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at a prevailing rate.
A discretionary 12.5% service charge will be added to the final bill.