

Chefs Weekly Menu

Ash Reshteh

A comforting Persian classic made with nourishing beans, aromatic herbs, and tangy "kashk" (whey), bursting with flavour Starter £9.00 Main £12.00

Wild Mushroom Miso Soup

Earthy blend of wild mushrooms infused with umami miso broth, creating a deeply comforting & aromatic bowl of warmth £9.00

Sauteed Spicy Calamari

Mediterranean-inspired version. calamari rings are lightly sauteed in a tomato sauce bursting with flavour from shallot & chilis £11.00



Tagliatelle al ragu d'anatra

Silky tagliatelle tossed with tender, slow-cooked duck and earthy forest mushrooms, all simmered in a rich and tangy tomato sauce. £16.00

Risotto ai funghi selvatici e tartufo

A luxuriously creamy risotto infused with wild mushrooms and a delicate hint of truffle, delivering deep, earthy flavours. £18.00

Risotto con zucca butternut, pollo e funghi

A creamy and comforting risotto with tender chicken, earthy mushrooms, and sweet butternut squash, finished with a touch of Parmesan. £18.00

Pizza Quattro Formaggi

A cheese lover's dream—tomato sauce, mozzarella, Comté, Roquefort, Brie, all melted to perfection. £16.00

Pizza Prosciutto & Burrata

creamy burrata, salty prosciutto and a squeeze of olive oil. It's a trio of perfection £19.00

Pizza Siero

Smoky aubergine slow-cooked with caramelized onions, garlic, & Persian whey, creating a rich & creamy dip £18.00

Pizza Tonno e Cipolla

Tuna and red onions £12.00



Tartufo Nero

An indulgent Italian classic—rich chocolate and zabaglione ice cream with a luscious chocolate sauce centre, dusted in cocoa. £6.50