

RUGBY MENU

Bread & butter £2.50 (V)

Olives £3.95 (VG)

Rock oyster, lemon, tabasco sauce £3 each (minimum order x3)

STARTERS

Calamari - squid, lightly coated in rice flour and deep fried, served with lemon (GF)

Parfait di Pollo - chicken liver parfait served with toasted brioche and apple chutney

Gamberoni - king prawns, garlic & white wine butter (GF)

Zuppa del Giorno - soup of the day, warm bread (VG)

Coppa di Gamberetti - classic shrimp and avocado cocktail salad (GF)

Bruschetta - toasted ciabatta bread topped with marinated tomatoes, red onion, basil and garlic (VG)

Caprese - mozzarella and tomato with olive oil (V)

MAIN COURSE

*All marked main courses are served with vegetables of the day

*Saltimbocca - pan fried veal escalopes topped with cured ham, sage and white wine

*Pollo con Pancetta - breast of chicken, pancetta crisp and red wine jus

*Costata di Manzo - 10oz Welsh dry aged rib eye steak (£6.00 supplement))

*Salmone al Forno - oven baked salmon fillet in a dill and cream sauce

Spaghetti Marinara - thin laces of pasta, squid, king prawns, mussels, chilli, garlic and cherry tomatoes

Spaghetti Abruzzese - thin laces of pasta with lamb meatballs, diced pancetta, sliced roasted peppers, tomatoes and chilli

Spaghetti con Verdure - thin laces of pasta with tenderstem broccoli, asparagus, onions, cherry tomato, garlic and olive oil (VG)

*Porchetta - roasted belly pork filled with garlic, rosemary and breadcrumbs served with red wine jus

Risotto - arborio rice, truffle oil, seasonal mushroom and leek (VG)

DESSERTS

White chocolate cheesecake, blueberry compote

Pannacotta with passionfruit coulis (GF)

Tiramisu (V)

Sticky toffee pudding, salted caramel, vegan vanilla ice cream (VG)

Affogato al Caffé (GF)

SAUCES AND SIDES

Mushroom, onions, white wine and cream £2.95

Brandy and Peppercorn £2.95

Fries £3.95

House Salad & Dressing £4.95

Green Leaf Salad £2.95

3 Courses £34.95 per person

Please note that an optional 10% service charge will be added to your final bill

All allergen information is available on request, please ask your server for details. Please note, we cannot guarantee that our dishes are free of nuts

SPARKLING & CHAMPAGNE

	Btl
Prosecco DOC, Erfo Sartori, Veneto, Italy	£29.95
House Champagne, France	£49.95
Champagne, Laurent Perrier La Cuvee Brut, France	£59.95
Champagne, Pol Roger Brut Reserve, France	£79.95
Champagne, Laurent Perrier Rose, France	£89.95

WHITE WINE

	175ml	250ml	Btl
Pieno Sud Bianco, IGT, Italy	£5.25	£7.50	£22.50
Sauvignon Blanc, Foncanelles, Pays D'OC, France	£5.40	£7.65	£22.95
Chardonnay, Kintu, Maule Valley, Chile			£22.95
Pinot Grigio, Montecelli, DOC, Delle Venzie, Italy	£6.40	£9.15	£24.95
Rioja Blanco, Marques De Caceres Excellens, Spain			£24.95
Vermentino/Nuragus, Silenzi Bianco, Pala, Italy			£26.95
Grillo Angelo, DOC, Terre Siciliane, Italy			£26.95
Sauvignon Blanc, Allan Scott, Marlborough, New Zealand			£32.95
Greco di Tufo, Villa Matilde			£36.95
Albarino, Esencia Divina, Spain			£39.95
Gavi Di Gavi, la Contessa, Piemonte, Italy			£39.95

RED WINE

	175ml	250ml	Btl
Pieno SUD Rosso, IGT, Italy	£5.25	£7.50	£22.50
Merlot, Foncanelles, Pays D'OC, France	£5.40	£7.65	£22.95
Malbec, Bodega Privada Bonarda, Argentina	£6.50	£8.50	£23.95
Montepulciano, DOC, Itynera, Italy			£28.95
Appassimento, Borgo del Mandorlo, Puglia, Italy			£28.95
Malbec, Picada P15, Patagonia, Argentina			£32.95
Chianti Classico, Peppoli, DOCG, Antinori, Italy			£34.95
Chianti Classico Riserva, DOCG, Antinori, Italy			£39.95
Rioja, Marques De Caceres Excellens Reserva, Spain			£39.95
Barolo Superiore, DOCG, Prunotto, Italy			£59.95
Brunello di Montalcino, DOCG, Antinori, Italy			£64.95
Costasera Amarone della Valpolicella, Classico, DOCG, Masi, Italy			£69.95

ROSE WINE

	175ml	250ml	Btl
Pieno Sud Rosato, IGT, Italy	£5.25	£7.50	£22.50
Zinfandel Rose, Buffalo Ridge, California, U.S.A	£5.40	£7.65	£22.95
Pinot Grigio Rosato, IGT, Villa Molino, Italy	£6.40	£9.15	£24.95

DESSERT WINE & DIGESTIFS

Sauternes 37.5cl, France	£24.95
Graham's Six Grape, Portugal 50ml	£4.95
Graham's Tawny 10yr Old 75cl, Portugal	£59.95

Other Digestifs and Cognac available upon request

APERITIFS

Calice di Prosecco	£6.95
A flute of refreshing prosecco	
Bellini	£7.50
Italian classic, peach purée and prosecco	
Rossini	£7.50
Strawberry purée and prosecco	
Aperol Spritz	£8.95
Aperol, prosecco and soda	
Negroni	£8.95
Gin, campari and vermouh rosso	
Negroni Sbagliato	£8.95
Prosecco, campari and vermouh rosso	

COCKTAILS £8.95 each

MOJITO
white rum, fresh mint, sugar syrup, fresh lime and crushed ice, topped with soda

COSMOPOLITAN
vodka citron, cointreau, cranberry juice and fresh lime

ESPRESSO MARTINI
vanilla vodka, kahlua and espresso

PASSIONFRUIT MARTINI
passoa, vanilla vodka, lime, sugar syrup and a shot of prosecco

COOLERS

Cool Cucumber £3.95
Elderflower cordial, cucumber and tonic
Fiery Berry £3.95
Cranberry and apple juice with ginger ale

SPIRITS

A wide selection of spirits are available from £4.00 per 25ml, Please ask your server
Mixers £2.00 per bottle

BEERS & CIDERS

Peroni Nastro Azzurro 33cl, Italy	£5.50
Peroni Nastro Azzurro-Gluten Free 33cl, Italy	£4.95
San Miguel 330ml 0%, Spain	£4.50
Ichnusa 33cl, Italy	£4.95
Double Dragon 500ml 4.2%, Wales	£5.95
Orchard Gold Cider 500ml 4.9%, Wales	£5.95

SOFT DRINKS

Coca Cola 200ml Btl	£2.50
Diet Coke 200ml Btl	£2.50
Lemonade 200ml Btl	£2.50
Soda Water 200ml Btl	£2.00
Tonic Water	£3.00
San Pellegrino (Lemon, Orange, Blood Orange)	£2.95
Selection of Fruit Juices	£2.95
San Pellegrino, Sparkling Water (50cl)	£2.95
Acqua Panna, Still Water (50cl)	£2.95