



Our small plates are designed for sharing as starters or mains.

For The Table
Carlingford Irish oysters with Prosecco mignonette & blood orange £4.50 (each)
Rosemary focaccia with extra virgin olive oil & aged balsamic vinegar (vg) £6.00
Marinated olives (vg) £6.50

Antipasti

Arancini with radicchio, dolcelatte & pear (v)	£6.50
Truffle salami, San Daniele ham & aged pecorino sardo	£12.50
Bruschetta with ricotta, Cantabrian anchovies, Taggiasca olives & pumpkin seeds (v)	£9.00
Spring lamb arrosticini with mint salsa verde	£8.50
River Test trout crudo with blood orange, chilli, basil & pistachios	£12.50
Flatbread with woodland mushrooms black truffle & gorgonzola (v/vg)	£14.00
Grilled leeks with mustard & tarragon vinaigrette (v/vg)	£9.50

Pesce

Mussels alla Marinara	£14.00
Baked queen scallop with garlic butter & breadcrumbs	£14.00
Red mullet with chilli, garlic, monk’s beard & white wine sauce	£22.00
Roasted stone bass with fennel, marinda tomato & Tropea onions	£24.00

Verdure

Burford Brown egg frittata with romana courgettes & taleggio (v)	£12.50
Green asparagus and broad bean salad with Burford Brown egg & Pecorino Romano (v/vg)	£14.00
Burrata di Puglia with beetroot, Italian bitter leaves, pear & balsamic vinegar (v/vg)	£14.50

Contorni

Rocket, Parmesan & aged balsamic salad (v/vg)	All £6
Portobello mushrooms with garlic butter & breadcrumbs (v/vg)	
Roasted potatoes with garlic & rosemary (v/vg)	
Cavolo nero with confit shallots (v/vg)	

Bernie’s Cocktails		
Caronte Monkey 47, Rinomato Aperitivo, Lychee Liqueur £15.00	Negroni Bianco Hampton, Del Professore, Cinzanano Dry £15.00	Spicy Negroni Tanqueray 10, Select, Ancho Reyes, Cocchi Torino £15.00

Carne

Durslade Farm rack of spring lamb with smoked aubergine, yoghurt & tomato salsa	£21.00
Roasted beef rump steak tagliata with radicchio, gorgonzola, rocket & aged balsamic	£24.00
Florentine T-bone steak (for 2)	100g/ £11.80
Sauces: Barolo wine or gorgonzola	£2.50

Pizzette

Pizzetta with baby artichoke, stracchino & mint pesto (v/vg)	£10.50
Pizzetta bianca with caramelised red onions, lardo & Pecorino Romano (v/vg)	£12.00
Pizzetta rossa with mozzarella & spicy Ventricina salami	£12.00

Pasta

Wild garlic spaghetti with chilli & crispy Jerusalem artichokes (v/vg)	£14.50
Cuttlefish risotto with peas & wild garlic	£18.00
Pappardelle with beef shin ragù & ricotta salata	£16.50

Italian wine recommendations

	Glass 175ml	Bottle 750ml
<b>Bianco</b>  Le Pianure Bianco <i>Friuli Venezia Giulia, Italy 2023</i>	£10.50	£40.00
Falanghina ‘Vulpis’ I Borboni <i>Campania, Italy, 2022</i>	£13.50	£52.00
Gavi ‘Pleo’ La Raia <i>Piedmont, Italy 2023</i>	£14.00	£56.00

Rosso

Sangiovese Rubicone San Patrignano ‘Luppiter’ <i>Emilia Romagna, Italy 2023</i>	£10.50	£40.00
Primitivo del Salento Mocavero <i>Puglia, Italy 2022</i>	£14.00	£56.00
Merlot Riserva Stocco ‘Vecchie Viti’ Friuli, Venezia Giulia, Italy 2019	£16.50	£68.00

Rosato

Sassi Rosato <i>Abruzzo, Italy 2023</i>	£12.50	£46.00
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Ask for the full wine list for more.

(v/vg) indicates dish can be vegetarian or vegan. Before ordering please speak to our staff about any allergies or intolerances.  
An optional 12.5% service charge will be applied to your bill.

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