



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

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

Antipasti

Arancini with Piedmont pepper, Dolcelatte & saffron aioli (v)	£6.50
24-month aged San Daniele ham, Zerbinati Honeymoon melon	£12.50
Bruschetta, ricotta, Cantabrian anchovies, Taggiasca olives & pumpkin seeds (v)	£9.00
Lamb arrosticini with mint salsa verde	£8.50
River Test trout crudo, pickled strawberries, 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

Cornish octopus, roasted melon, crispy ham, sun-dried tomato mayonnaise & red wine reduction	£18.00
Roasted fillet of hake with mussels, peas, monk’s beard & Prosecco sauce	£24.00
Whole roasted plaice with fennel & chilli salad	£22.00

Verdure

Baby gem salad, cucumber, Vesuvio tomatoes & pickled red onions (v/vg)	£12.50
Violetto di Romagna artichoke salad with celery, Parmesan & fig leaf vinegar (v/vg)	£13.00
Burrata di Puglia with grilled peach, Italian bitter leaves & Sicilian tomato pesto (v/vg)	£14.50

Contorni

Rocket, Parmesan & aged balsamic salad (v/vg)	All £6.00
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		
Fresh & Sour Tanqueray 10, Italicus Lemon & Sugar £15.00	Night in Capri Absolut Elyx, Tanqueray Lillet Blanc & Olive Oil £15.00	Rosemary Negroni Campari, Malfy Originale Antica Formula £15.00

Carne

Durslade Farm rack of lamb with smoked aubergine, yoghurt & tomato salsa	£21.00
Corn-fed chicken breast escalope with green beans, Datterini tomatoes & aged balsamic	£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 courgette flower, pancetta & smoked Scamorza	£12.00
Pizzetta rossa with mozzarella, spicy Ventricina salami	£12.00

Pasta

Rigatoni alla Siciliana with aubergines & buffalo mozzarella (v/vg)	£16.50
Cornish lobster linguine with chilli, basil & San Marzano tomato sauce	£28.50
Pappardelle with Durslade Farm Wagyu x beef shin ragù & Ricotta salata	£18.00

Wine Recommendations

	Glass 175ml	Bottle 750ml
Bianco 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	£53.00
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
Rosato Maid of Bruton Rosé <i>Bruton, Somerset, UK 2022</i>	£12.50	£50.00

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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