

SMALL PLATES

PECORINO FRITTER, BLACK GARLIC, BASIL VINEGAR 8.00

BRAISED COURGETTE & RICOTTA CAMELLE PASTA 8.50

RIBEYE CARPACCIO, PARMESAN, LEMON OIL, CAPERS 10.50

LAMB AND WILD GARLIC MEATBALLS, PAPPARDELLE 10.00

CEP RAVIOLI, TRUFFLE OIL, PARMESAN 9.00

PORK FILLET, SAGE BUTTER, POLENTA 10.00

FRITTO MISTO, CALAMARI, MUSSELS, SAMPHIRE, COURGETTE, SMOKED AIOLI 11.00

DOLCELATTE CALZONE, 24 HOUR BAKED TOMATOES 8.50

CHARRED CALAMARI, TAPENADE BREAD, FENNEL 9.50

ROAST PEPPER & MASCARPONE TAGLIATELLE, PECORINO 8.50

LARGE PLATES

PORK FILLET, SAGE BUTTER, POLENTA, SERRANO HAM 17.00

AIR DRIED RIBEYE, DOLCELATTE, RED WINE JUS, BEER BATTERED ONION RINGS 28.00

CEP RAVIOLI, TRUFFLE OIL, PARMESAN 16.00

PECCARINO BURGER, 60Z BEEF PATTY, SERRANO HAM, PECORINO, BRIOCHE BUN, TWICE COOKED WEDGES 14.00

ITALIAN SMALL PLATES.

5 - 11PM 22ND AND 23RD FEB

MAYBE OUR FAVOURITE CUISINE AND MAYBE OUR FAVOURITE EVER MENU

We recommend 2-3 small plates per person

DESSERTS . . .

ZEPPOLE. CHOCOLATE CUSTARD, POACHED CHERRIES 6.50

WHITE CHOCOLATE & RASPBERRY SEMI FREDO, LIMONCELLO JELLY 6.50



AFTER HOURS MENU
AVAILABLE 5-9.30PM FRI & SAT

epicurebarandkitchen.co.uk

Allergies: Please make us aware of any allergies or dietary requirements you may have.