85 HIGH STREET

CENA

TRATTORIA

NON GLUTEN MENU

TOASTED GLUTEN FREE BREAD (V) £8
GREEN OLIVE TAPANADE

MARINATED OLIVES £5.00

GARLIC BREAD(V)
GLUTEN FREE PIZZA-BASE WITH FRESH GARLIC BUTTER £9

STARTERS

CHILLI & GARLIC KING PRAWNS £14
TOASTED GLUTEN FREE BREAD

OVEN ROASTED HALLOUMI (V) £11
SAUTEED OLIVES, SUNDRIED TOMATOES, ARTICHOKES & BASIL AIOLI

ANTIPASTO MISTO £11 PER PERSON
A SELECTION OF MEATS & CHEESE WITH TOASTED GLUTEN FREE TOAST

TOMATO & RED ONION BRUSCHETTA (V) £10
RED & YELLOW CHERRY TOMATOES, GARLIC & BASIL TOPPED WITH ROCKET & BALSAMIC

SWEET POTATO HUMMUS (V) £10
CRISPY CHICKPEAS, BASIL MARINATED FETA & TOASTED GLUTEN FREE BREAD

PASTAS & RISOTTO

CARBONARA £17
SMOKED BACON, PEAS & PARMESAN TOPPED WITH A POACHED EGG

CHICKEN & CHORIZO PASTA BAKE £18
PULLED CHICKEN, CHORIZO & TARRAGON CREAM

LENTIL BOLOGNAISE (VE) £17
RED PEPPER, FENNEL & LENTIL RAGU WITH LEMON MASCERPONE

SMOKED HADDOCK & PEA RISOTTO £18
POACHED EGG & CHIVE OIL

CELERIAC & SMOKED CHEESE RISOTTO(VE) £17
AGED BALSAMIC & CHIVES

NON GLUTEN PIZZAS

MARGHERITA (V) £13
TOMATO SAUCE, FIOR DI LATTE MOZZARELLA

PEPPERONI £16
TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, PEPPERONI, ROCKET, CHILLI MAPLE SYRUP

CHICKEN & CHORIZO £18
TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, PULLED CHICKEN, CHORIZO. BASIL & PINE NUT PESTO

MUSHROOM & RICOTTA(V) £17
TOMATO SAUCE, MOZZARELLA, PINE NUTS & TRUFFLE OIL

- Extra Topping Veg: £2.50 / Meat: £3

RED ONION, OLIVE & FETA (V) £17
TOMATO SAUCE, VEGAN MOZZARELLA, FRESH OREGANO &CONFIT GARLIC

MEAT FEAST £19
TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, SALAMI, PEPPERONI & CHORIZO

SPICY NDUJA £18
TOMATO SAUCE, MOZZARELLA, NDUJA SAUSAGE & ROQUITO RED PEPPERS

- Aioli £2

MAINS

MOZZARELLA STUFFED CHICKEN WRAPPED IN PROSCIUTTO HAM £22
WITH ROSEMARY CRUSHED POTATOES & SUNDRIED TOMATO CREAM

PAN-FRIED LEMON SOLES £26
SAFFRON POTATOES, HAZELNUT SALSA VERDE & CAPER BUTTER SAUCE

OVEN ROASTED SALMON £24
SWEET POTATO RISOTTO, HUMMUS, CAVELO NERO & GARLIC AIOLI

ROASTED BUTTERNUT SQUASH(VE) £18
BEETROOT RELISH, BEETROOT KETCHUP WITH QUINOA & CAVELO NERO SALAD

8oz BAVETTE STEAK £32
ROSEMARY CRUSH, ROCKET, SUNDRIED TOMATOES & PEPPERCORN SAUCE

SIDES/DESSERTS

ROCKET & PARMESAN SALAD £5
SHALLOT & HONEY MUSTARD DRESSING

ROSEMARY CRUSHED POTATOES (VE) £5
NEW POTATOES, ROSEMARY AND OLIVE OIL

ROASTED WINTER VEGETABLES (VE) £5

VANILLA PANNA COTTA £8
STICKY CHERRIES WITH CHOCOLATE & ALMOND BISCUIT CRUMB

AFFOGATO (VE) £8
VANILLA ICE CREAM & A SHOT OF ESPRESSO
ADD 25ML AMARETTO OR FRANGELICO

CHOCOLATE TART (VE) £8
CHOCOLATE & ORANGE ICE CREAM & CHOCOLATE SAUCE

(V) Denotes Vegetarian (VE) Denotes Vegan
We handle all 14 major allergens. Please inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu. While we take care to avoid cross-contamination, we cannot guarantee the absence of allergens,
as all dishes are prepared in a kitchen where allergens are present.
An optional gratuity of 12.5% will be added to all tables, all of which is shared equitably amongst the team.

85 HIGH STREET

CENA

TRATTORIA

NON DAIRY MENU

ROSEMARY & SEA SALT FOCACCIA (VE) £8
GREEN OLIVE TAPANADE

MARINATED OLIVES(VE) £5

GARLIC BREAD(VE)
PIZZA-BASE WITH FRESH GARLIC OIL £9

STARTERS

BEEF & PORK MEATBALLS £11
BAKED IN A SLOW ROASTED TOMATO SAUCE WITH VEGAN CHEESE & TOASTED FOCACCIA

SWEET POTATO HUMMUS (VE) £10
CRISPY CHICKPEAS, BASIL MARINATED FETA WITH TOASTED FOCACCIA

TOMATO & RED ONION BRUSCHETTA (VE) £10
RED & YELLOW CHERRY TOMATOES, GARLIC & BASIL TOPPED WITH ROCKET & BALSAMIC

PASTAS & RISOTTO

OVEN BAKED WILD MUSHROOM & TRUFFLE LASAGNE (VE) £17
SPINACH & SOYA BECHAMEL WITH SLOW ROASTED TOMATO SAUCE

LENTIL BOLOGNAISE ORICHIETTE (VE) £16
SLOW-COOKED AUBERGINE BOLOGNAISE

PRAWN LINGUINE £19
ROAST TOMATO SAUCE, GARLIC, WHITE WINE & FRESH BASIL

SMOKED HADDOCK & PEA RISOTTO £18
POACHED EGG & CHIVE OIL

CELERIAC & SMOKED CHEESE RISOTTO (VE) £17
AGED BALSAMIC & CHIVES

SOURDOUGH PIZZAS

MARGHERITA (VE) £13
TOMATO SAUCE, VEGAN CHEESE

MUSHROOM & PROSCIUTTO £17
TOMATO SAUCE, VEGAN CHEESE, MUSHROOMS & PROSCIUTTO

CHICKEN & CHORIZO £18
TOMATO SAUCE, VEGAN CHEESE, CHORIZO & PULLED CHICKEN

RED ONION, OLIVE & FETA(VE) £17
TOMATO SAUCE, VEGAN CHEESE, FRESH OREGANO & CONFIT GARLIC

PEPPERONI £16
TOMATO SAUCE, VEGAN CHEESE, PEPPERONI, ROCKET, CHILLI MAPLE SYRUP

MEAT FEAST £19
TOMATO SAUCE, VEGAN CHEESE, SALAMI, PEPPERONI, CHORIZO

- Extra Topping Veg: £2.50 / Meat: £3

MAINS

- Aioli £2

PAN ROASTED SALMON £24
SWEET POTATO RISOTTO, HUMMUS, CAVELO NERO & GARLIC AIOLI

8oz BAVETTE STEAK £32
ROSEMARY CRUSHED POTATOES, ROCKET, SUNDRIED TOMATOES & PEPPERCORN JUS

ROAST BUTTERNUT SQUASH(VE) £18
BEETROOT RELISH, BEETROOT KETCHUP WITH QUINOA & CAVELO NERO SALAD

STUFFED PORCETTA £22
SAUSAGE & HERB STUFFING, OLIVE OIL SPINACH, HAZEL NUT SALSA VERDE & MADEIRA JUS

SIDES/DESSERTS

ROASTED WINTER VEGETABLES (VE) £5

ROCKET & SHALLOT SALAD £5
HONEY MUSTARD DRESSING

ROSEMARY CRUSHED POTATOES(VE) £5
NEW POTATOES, ROSEMARY AND OLIVE OIL

CHOCOLATE TART (VE) £8
CHOCOLATE & ORANGE ICE CREAM, MALTED HONEY COMB & CHOCOLATE SAUCE

AFFOGATO (VE) £8
VANILLA ICE CREAM & A SHOT OF ESPRESSO
ADD 25ML AMARETTO OR FRANGELICO £9

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