

OLD
NEA

826

DESSERTS

Chocolate Brownie V
Our homemade brownie served warm with vanilla ice cream, Chantilly cream, strawberry slices & a drizzle of chocolate 8.6

Profiteroles N NEW
Filled with fresh Chantilly cream, strawberries & drizzled with Nutella 7.6

Coppa Fragole N NEW
Fresh strawberries, caramelised bananas, Chantilly cream, drizzled with Nutella 7.8

Apple & Forest Berry Crumble V N
Homemade, topped with toasted almond flakes, served with vanilla ice cream or custard 7.8

Tiramisu V
Our homemade Italian classic with layers of sponge fingers, coffee, mascarpone, cream & coffee liqueur 8

Sticky Toffee Pudding V
Homemade served with custard & butterscotch sauce 8.5

Vanilla Cheesecake N
With vanilla ice cream & a smooth red fruit puree or Nutella 7.8

Banoffee Pie V
Homemade served with vanilla ice cream 8

GELATO
Affogato N
Double scoop of vanilla ice cream, Kahlua liqueur, espresso coffee & Cantucci biscuits 7.5

Old Guinea Sundae N
Vanilla ice cream layered with red berry puree, Chantilly cream & a butterscotch sauce topped with caramelised walnuts 7.9

Italian Ice Cream V or Ve
Two scoops of vanilla, chocolate or strawberry 5.9

Lemon Sorbet V Ve
Zesty and refreshing 5.6

MINI DESSERTS
Served with a coffee or tea of your choice

Figs in Syrup V
Homemade served with mascarpone cheese 8

Torta V N
Slice of homemade carrot cake topped with Chantilly cream and caramelised walnuts 8

SOFT DRINKS

DRAUGHT | JUICES - Prices are for glass | pint

Coke 3.2 4.2	Cranberry 3.5 4.6
Diet Coke 3.2 4.2	Pineapple 3.8 5.5
Lemonade 3.2 4.2	Fresh Orange Juice
Apple 3.5 4.6	'The Village Press' 4.5 6.5

BOTTLED & CANS

San Pellegrino 4.2
Orange Blood Orange Lemon
Coca Cola 3.9
Diet Coke/Coke Zero 3.9
Elderflower Presse 4.4
Big 'Tom' Spiced Tomato 3.6
Still Water 3.1 | 4.1
Sparkling Water 3.1 | 4.1
Fever-tree 3.2
Tonic Water Naturally Light Ginger Beer

SIGNATURE COOLERS

Refreshing drinks made to order

Elderflower Sip
Elderflower cordial, apple juice, lime juice, fresh mint & soda 5.5

Pink Citrus
Fresh strawberries, grenadine syrup, lime juice, fresh mint & lemonade 7.5

Tropical Fizz
Fresh passionfruit, pineapple & orange juice, lime juice & soda 6.5

Blue Burst
Blue curacao syrup infused with orange aromas, lemon juice, fresh mint & lemonade 5

HOT DRINKS

Decaf and milk alternatives available

Espresso 3.1	Pot of Tea 3.5
Americano 3.8	Fresh Mint Tea 3.6
Cappuccino 3.9	Mocha 4.8
Caffe Latte 3.9	Hot Chocolate 4
Flat White 4.1	Vanilla Latte 4.8

BEER & CIDER

DRAUGHT - Prices are for half pint | pint

Moretti 3.6 | 6.2
Camden Pale Ale 3.4 | 5.8
St Austell Tribute Cask Ale 3.2 | 5.7
Kentist Pip Skylark Cider 3.4 | 5.8
Cruz Campo 3 | 5.6
Guinness 3.7 | 6.6

BOTTLED - BEER & CIDER

Old Mout Cider 6.4	Corona 5
Berries & Cherries	Peroni 5
Pineapple & Raspberries	Peroni Gluten Free 5

LO & NO

Peroni 0.0 % 5	Guinness 0.0 % 5
-----------------------	-------------------------

When you dine with us, an optional service charge of 10% which goes directly to staff, will be added to your bill.

THE C
GUII

est. 1

OLIVES & BREADS

Marinated Mixed Olives ✓ 4.7

Garlic Bread - Plain ✓ 4.8
 - With Mozzarella ✓ 6

Mini Doughs ✓
Served with garlic butter 4.5

Marinara Pizza Bread ✓ **Ve**
Garlic bread with tomato sauce, Kalamata olives,
garlic & basil 7.5

Stracciatella Bread ✓ **NEW**
Stracciatella Burrata cheese, rustica tomatoes, basil on
rosemary bread 9.50

Truffle Bruschetta ✓ **NEW**
Creamy Burrata cheese, rocket, cherry tomatoes, truffle oil on
homemade rustic bread 8.50
🌿 Add Prosciutto Crudo Ham 3.5

Bruschetta **N**
Vine tomatoes, red peppers, onion, cucumber, herbs,
pesto on homemade rustic bread 8.2

STARTERS

Homemade Soup ✓
Served with homemade rustic bread 7.9

Arancini **NEW**
Homemade rice balls filled with bolognese ragu, peas, served on a
bed of Nduja & tomato sauce, Grana Padano 11

King Prawns In Sauce **🍲**
In rich tomato sauce, green chilli, spinach, rustic bread 9.5

Calamari
Deep fried squid served with an Aioli dip 10.5

Halloumi Chips ✓
Served with sweet chilli dip 7.5

Beef Meatballs
Homemade beef meatballs, rich tomato sauce,
Grana Padano, rustic bread 10

Chicken Wings
In BBQ glaze 8.5

Burrata Piccante **NEW**
Smoked Burrata on a bed of tomato & Nduja sauce, basil oil
& homemade rustic bread 12

Smoked Salmon & Avocado Salad
With rocket, spring onion, Grana Padano, cherry
tomatoes, mascarpone & dill cream, lemon dressing 12

Prawn Cocktail
King Prawns, crispy lettuce, Marie Rose sauce, rustic bread 12

Caprese & Fichi ✓ **NEW**
Avocado, mozzarella, tomato, fresh fig, basil oil 7.9

SIDES

Arcobaleno Salad ✓ **NEW**
Heirloom & vine tomatoes, spring onions, mascarpone cream,
basil £7.20

House Salad ✓
Mixed leaves, tomato, cucumber & house dressing 6.5

Skinny Fries ✓ 4.6

Truffle & Grana Padano Fries 6.5

Spinach ✓
Sauteed in butter & garlic 4.5

Tenderstem Broccoli ✓
With lemon oil & sea salt 5

French Beans ✓ **N**
Cooked in butter, garlic & toasted almonds 5.5

PIZZA

Our pizza dough is prepared daily and then proved
for 48 hours giving us the finest quality & flavour

Margherita ✓ or **Ve**
Traditional pizza with tomato & mozzarella [or vegan style cheese] 10.8

Tiberius
Pepperoni & mozzarella 13

Diabola **🍲**
Pepperoni, green chillies, jalapeno & mozzarella 14.2

Bosco
White base, spiced red peppadew, mushrooms, black olive
tapenade, spinach, rocket, Grana Padano 14

Bianca
White base, pancetta, caramelised onions, fried egg, Grana Padano,
parsley 13.8

Pizza Ragu **NEW**
White pecorino base, braised beef ragu, red onions, mixed peppers,
Grana Padano, parsley 14

Carne **NEW** **🍲**
Pepperoni, meatballs, Prosciutto Crudo ham, Cajun chicken,
peppadew, onions, jalapeno & mozzarella 16.5

Calabrese **N** **🍲**
Spicy nduja sausage, chicken, Prosciutto Crudo ham, pesto
& mozzarella 15.2

- Classic Base** Our standard pizza base
- Magnum Base** Our larger, thinner & crispier pizza base 2
- Gluten Free Base** available in Magnum size only

Piccante **N** **🍲**
Spicy nduja sausage, pepperoni, chilli flakes,
rocket, pesto, baby mozzarella & Grana Padano 15.20

Capricciosa
Artichokes, pancetta, olives, mushrooms,
mozzarella, fresh basil, garlic & oregano 14.8

Giardinera ✓ or **Ve** **NEW**
Aubergine, peppers, artichokes, peppadew, courgette &
mozzarella (or vegan cheese) 14.2

Vegetarian ✓ or **Ve**
Mushrooms, mixed peppers, mozzarella (or vegan cheese),
sweetcorn, red onions & black olives 14

Fiorentina
Spinach, Grana Padano, egg, black olives,
mozzarella & garlic 13

Dulcis ✓
Goats cheese, spinach, caramelised onions,
red onions, garlic & mozzarella 14

Spicy Beef Calzone **🍲**
Large pizza dough puffed pocket filled with beef, spicy
Nduja Italian sausage, red onions, jalapeno peppers,
herbs & mozzarella served with a salad garnish 16.2

- 🌿 Prosciutto Crudo cured ham 3.5
- 🌿 Smoked Salmon 5
- 🌿 Chicken 3.5
- 🌿 Extra Vegetable Toppings 2.2
- 🌿 Extra Meat Toppings 3.2

PASTA

Pasta Arrabbiata ✓ **Ve** **🍲**
Penne or Spaghetti in a spicy tomato sauce 12.5

Casarecce Ortolana ✓ **Ve** **🍲**
Fresh Casarecce pasta with mixed peppers, mushrooms, chilli,
onions & garlic in a spicy tomato sauce. 15

Genovese Casarecce **NEW**
Slow cooked braised beef, with fresh Casarecce pasta, mirepox
carrots, celery, onions, truffle parmesan, parsley 19

Spaghetti Bolognese
With a homemade rich beef & tomato sauce 15.3

Rigatoni Meatballs **NEW**
Homemade beef meatballs, with fresh Rigatoni pasta in a rich
tomato sauce & Grana Padano 16.50

Rigatoni Carbonara **NEW**
Fresh Rigatoni pasta with smoked Pancetta, egg & cream,
Grana Padano 15.2

Truffle Tortelloni
Handmade Tortelloni pasta filled with ricotta cheese, Grana
Padano, black truffle, in a creamy mushroom sauce 19

Spaghetti ai Gamberi
King Prawns, cherry tomatoes, chilli, courgettes, basil in a
white wine sauce 18.5

Seafood Spaghetti
Spaghetti pasta with mixed seafood, onions, chillies,
tomatoes in a white wine sauce 18.9

Crema e Salmone
Fresh Casarecce pasta with smoked salmon, sauteed onion in a
creamy lemon sauce, rocket, Grana Padano 17.5

PASTA ‘AL FORNO’

Gnocchi Alla Sorrentina ✓
In a rich tomato sauce, mozzarella & bread sticks 12.5
Add Chicken 3.5

Gnocchi Gratinati **NEW**
In a pecorino creamy sauce, spinach, topped with
toasted breadcrumbs 13.2
🍲 Add Chicken 3.5 **🍲** Add Smoked Salmon 5

Beef Lasagna
Homemade beef ragu, egg pasta & bechamel sauce 15.9

Conchiglioni ✓
Pasta shells filled with spinach, ricotta cheese, onions, garlic,
bechamel & tomato sauce 15.2

Pulli Pesto **N**
Chicken, mushrooms, onions, penne pasta in a
pesto & bechamel sauce, mozzarella 15.5

Involtini di Melanzane ✓
Grilled aubergine stuffed with mozzarella cheese in a rich
tomato sauce with mini doughs 15.8

- ✓ **Vegetarian** - These dishes are suitable for Vegetarians
- ✓ **Ve Vegan** - These dishes are suitable for Vegans
- N** **Contains Nuts** - These dishes contain nuts and should be avoided
if you have a nut allergy

Please always inform your server of any allergies or intolerances before placing
your order. Not all ingredients are listed on the menu, and we cannot guarantee
the total absence of allergens. Detailed information on the fourteen legal allergens
is available on request, however we are unable to provide information on other allergens.

MEAT

Rib Eye Steak
Panfried Rib Eye, Bearnaise & peppercorn sauce, truffle fries
with Grana Padano 29.5

Agnello Alla Veneziana
Lamb cutlets, new potatoes, creamy gnocchi & white wine sauce,
sage, fennel, rosemary, garlic, topped with crispy fried onions. 25.9
🌿 Add Broccoli 5 🌿 Add Spinach 4.5 🌿 Add French Beans 5.5

Pollo Primavera
Chicken in a white wine cream sauce, mushrooms, fennel,
spinach, new potatoes, topped with crispy fried onions 20.5

Cotoletta Alla Milanese
Chicken breast in breadcrumbs, salad & Grana Padano,
served with one of the following choices; 19.5
🌿 Spaghetti in a rich tomato sauce 🌿 Spaghetti Bolognese
🌿 Skinny Fries 🌿 Mixed leaf salad

FISH

Spigola in Crosta
Panfried seabass with layered courgettes, tenderstem broccoli,
rustica tomatoes, new potatoes, lemon dressing 21

Zuppa di Pesce **NEW**
Seabass fillets, king prawns, mussels, cherry tomatoes,
new potatoes, Kalamata olives, homemade rustic bread 28

Cozze Alla Crema
Mussels, white wine cream sauce, onion, parsley, garlic,
skinny fries, rustic bread 19

Cozze Alla Tarantina
Mussels, spicy tomato sauce, onions, white wine, parsley,
skinny fries, rustic bread 19

SALADS

Served with homemade salad dressing on the side
& oven baked bread

Nicoise Salad
Tuna, anchovies, capers, tomato, boiled egg, french beans,
olives, mixed leaf salad & house dressing 15.8

Chicken Caesar Salad
Breaded chicken, anchovies, egg, green beans, cos lettuce,
garlic croutons, Grana Padano & Caesar dressing 18

Burrata & Fichi ✓ **N** **NEW**
Burrata cheese, fresh fig, heirloom tomatoes, black olive tapenade,
pine nuts, garlic croutons, micro herbs, basil oil 17
🌿 Add Prosciutto Crudo ham 3.5
🌿 Add Smoked Salmon 5

‘Silva’ Salad ✓
Avocado, mozzarella, rustica tomatoes, rocket, spinach
leaves, topped with garlic mushrooms & balsamic syrup 15.5
🌿 Add warm chicken 3.5

CHILDREN’S MENU

For children under 10 years old
choose one dish from each course £10.95

Starter

Mini doughs with garlic butter

Main Course

- 🌿 Mini Margherita Pizza - with any 2 toppings
- 🌿 Spaghetti Bolognese
- 🌿 Creamy Tomato Pasta 🌿 Chicken in breadcrumbs with fries

Dessert

- 🌿 Scoop of ice cream 🌿 Vanilla 🌿 Chocolate 🌿 Strawberry