



Verde Kitchen

Inspired by the cuisine of Naples and Campania, each dish bursts with the authentic flavours of Italy. With a mouth-watering selection of freshly made pasta and Neopolitan-style pizza, each dish on the menu has been lovingly prepared using a combination of the finest British produce and ingredients from Jemima's Kitchen Garden.

Antipasti and Cicchetti

STONE BAKED FOCACCIA Extra virgin olive oil	£5
PEPERONI ALL'ACCIUGA Roasted peppers, Anchovies from Calabria, salsa verde	£12
PROSCIUTTO E MELONE Trio of melon, Parma ham, rocket leaves, honey and mustard dressing	£13
BURRATA 'CAPRESE' (V) Garden heirloom tomatoes, kale pesto	£12
HOUSE MARINATED BABY ARTICHOKES (VE) Grilled courgette flowers, fresh oregano	£11
CORNISH CALAMARI FRITTI Liliput capers, fennel salad	£13
OCTOPUS SALAD Ratte potato, Calabrian chilli, Amalfi lemon	£13

Artisan Pasta

MORECAMBE BAY PRAWN AND CRAB LINGUINI Garlic, chilli and lemon	£21
HEREFORD BEEF RAGU ORECCHIETTE 24hr cooked short rib, seasonal mushrooms	£19
NATIVE LOBSTER PACCHERI San Marzano cherry tomatoes, white wine, wild garlic pesto	£23
SPAGHETTI ALLA PUTTANESCA Anchovies, capers, olives, colatura di alici	£18
JEMIMA'S AUBERGINE PARMIGIANA (VE) Fregula Sarda, garden basil	£16

Neapolitan Pizza

CARMARTHENSHIRE AIR DRIED HAM Truffle ricotta, charred courgettes, roasted pine nuts	£17
AUTHENTIC MARGARITA (V) British mozzarella, heirloom tomatoes, baby basil	£16
MARINATED ORGANIC CHICKEN AND PANCETTA Quails egg and confit tomato	£16
POLPETTE CALZONE Braised meatballs, scamorza cheese and Napoli sauce	£17
PEPPERONATA AND MARJORAM (VE) Plant based 'Parmesan', crispy onions	£15

Dolci and Cheeses

AMALFI LEMON TART Crème fraiche	£8	GELATO & SORBET SELECTION Please ask your server for details	£7
BABA NAPOLETANO Rum Baba, Limoncello, apricots, whipped cream	£8	ITALIAN CHEESE SELECTION Please ask your server about today's Italian cheese selection	£14
CLASSIC TIRAMISU Marsala, cocoa and mascarpone	£8		