

APERITIF

Classic Bellini 7.95

Negroni 8.50

Gin Fizz 5.40

APPETISERS

Ideal for sharing

Zucchini fritti (v)	4.75
Classic bruschetta, confit tomato and fresh basil (v)	5.95
Minestrone soup, rosemary focaccia (v)	6.50
Sicilian salted almonds (v)	3.75
Garlic pizza bread, fresh rosemary (v)	4.75
- Add mozzarella (v)	1.00
- Add tomato and basil (v)	1.00
Rosemary focaccia, sea salt, extra virgin olive oil (v)	4.25
Martini green olives, extra virgin olive oil, fresh herbs (v)	3.75
Calamari fritto misto, tomato salsa mayo	7.95
Crunchy chicken goujons, mustard mayo dip	7.25
American style nachos, melted cheese, jalapeños, sour cream and guacamole	7.25
Crispy New York Buffalo wings, blue cheese dip and fresh celery	7.50
1/2 rack hickory smoked baby back ribs, American coleslaw	7.95

BURGERS

All our beef burgers are finished with a BBQ glaze and served in a brioche bun, with French fries

The Alex James, Blue Monday cheese, pancetta bacon, iceberg lettuce, tomato	12.50
The BLT, pancetta bacon, iceberg lettuce, tomato, mayo	11.95
The Great American, Monterey Jack cheese, pancetta bacon, sweet pickled cucumber, iceberg lettuce, tomato	12.25
The Steakhouse, Monterey Jack cheese, crispy onion rings, iceberg lettuce, tomato, mustard mayo	12.25

STEAKS

Finest quality steaks, served with roasted vine tomatoes and French fries

35 day aged 10oz ribeye	22.95
35 day aged 8oz sirloin	19.95
Dry aged 8oz fillet	26.50

SAUCES

Blue cheese	Peppercorn	Chimichurri	2.95
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SIDES 3.25

French fries with rosemary crystal salt / Rocket and Parmesan salad / American coleslaw / Crispy onion rings with Dijon mayo / Italian sautéed potatoes / Baked mac 'n' cheese / Panzanella salad of fresh basil, capers, cherry tomatoes, croutons, red onion, merlot dressing / Steamed young spinach with chilli and garlic / Sweet potato fries

AL FORNO

Macaroni cheese, wild mushrooms, poached egg (v)	10.50
Lasagne, ragù alla Bolognese, béchamel, Parmesan	11.95
Cannelloni, wild mushrooms, béchamel, Parmesan (v)	12.50
Baked salmon fillet, Tuscan bean ragù, herb crust	14.50
Roast chicken, wild mushrooms, macaroni cheese	12.95
Aubergine parmigiana, fresh basil (v)	10.95
Hickory smoked baby back ribs with BBQ sauce, French fries, American coleslaw	13.95

Add garlic ciabatta to any Al Forno dish for just 1.95

STONE BAKED PIZZAS

Mozzarella, tomato, fresh basil (v)	9.50
Ragù alla Bolognese, mozzarella, tomato, red chilli	10.50
Bresaola, wild rocket, beef tomato, pecorino, extra virgin olive oil	12.50
Milano salami, tomato, mozzarella, red chilli	10.50
Anchovies, capers, black olives, tomato, mozzarella	9.95
Buffalo mozzarella, cherry tomatoes, basil olive oil, fresh basil (v)	10.50
Portobello mushroom, pancetta bacon, mozzarella, fresh sage, porcini oil	10.95
Prosciutto di Parma, beef tomato, wild rocket, pecorino, extra virgin olive oil	11.95

PASTAS

Spaghetti, fresh basil pesto, Parmesan (v)	9.95
Penne, pomodoro, red chilli, fresh basil (v)	9.95
Rigatoni, ragù alla Bolognese, Parmesan	10.95
Spaghetti, pomodoro, meatballs, garden peas	12.50

Add garlic ciabatta to any pasta dish for just 1.95

SALADS

	main	side
Buffalo mozzarella, heritage tomatoes, capers, red onion, croutons, fresh basil pesto (v)	11.50	6.25
Roast chicken, avocado, romaine lettuce, anchovies, croutons, Caesar dressing	12.50	6.95
Avocado, boiled egg, romaine lettuce, croutons, anchovies, Caesar dressing	10.50	5.95

CHAMPAGNE, PROSECCO AND SPARKLING WINE

 Veuve Clicquot Yellow Label Brut NV , France	125ml 10.95 / Bottle 62.50
Instantly recognisable and famous for its creamy richness and venerable heritage	
Veuve Clicquot Brut Rosé , France	Bottle 75.00
Absolutely stunning bubbles from the first Champagne house credited with making a rosé	
 Prosecco	125ml 4.95 / Bottle 26.50
A celebration that needs no occasion	
 Rosato Spumante , Da Luca, Italy	125ml 5.25 / Bottle 27.50
Fresh, vibrant pink fizz	
Bottega Prosecco Gold , Italy	Magnum 76.00 / Bottle 38.00
Perfect bubbles, spectacular bottle	
Bottega Rose Gold Spumante , Italy	Magnum 79.00 / Bottle 39.50
Dazzling pink fizz with subtle summer fruit	
Bottega Fragolino Rosso , Veneto, Italy	Bottle 30.50
A fun sparkler, with the addition of fresh, sweet wild strawberry flavours	



LIGHT, DELICATE WHITE

Brilliant with seafood and light salads

 Pinot Grigio , Parini, delle Venezie, Italy	175ml 4.90 / 250ml 6.90
Refreshing expression of global superstardom	
Soave , Bolla, Veneto, Italy	Bottle 23.50
Ol' Blue Eyes, Frank Sinatra's favourite wine	
Frascati Superiore , Fontana Candida, Lazio, Italy	Bottle 26.95
One of the great appeals of a Mediterranean diet	
 Gavi , Ca' Bianca, Piemonte, Italy 	175ml 6.90 / 250ml 9.75
Sophia Loren, grace, elegance and sophistication	




RACY, ZESTY WHITE

Perfect with chicken, fish and spice

Trebbiano del Rubicone , Parini, Italy	Bottle 20.95
Light and gently aromatic. Wonderful with seafood	
 Sauvignon Blanc , Solstice delle Venezie, Italy	175ml 6.65 / 250ml 9.40
Classic Sauvignon Blanc from the hills of Northern Italy	
 Sauvignon Blanc , Waipara Hills, New Zealand	175ml 6.90 / 250ml 9.75
Flying the flag for Sauvignon Blanc, Marlborough and New Zealand	

RIPE, FRUITY WHITE

Work well with poultry, pork and creamy pasta

 Chardonnay , Whispering Hills, California, USA	175ml 4.80 / 250ml 6.75
A crisp, refreshing Chardonnay from California's sunny Central Valley	
 Vernaccia di San Gimignano , 	175ml 6.20 / 250ml 8.75
Toscana, Italy Tuscany's most celebrated white wine	
Orvieto Classico Secco , Bigi, Italy	Bottle 23.50
Umbria's most famous export. Perfect with pizza, pesci, pasta	

OAKY WHITE

Enhanced by creamy sauces, rich fish, pork and poultry

Chardonnay , The Drifting, Lodi, USA	Bottle 27.95
Top quality, big, oaky, loud Californian Chardonnay	

NOT FORGETTING DESSERT...

Vin Santo del Chianti Serelle , Ruffino, Italy	50ml 3.95 / 37.5cl Bottle 25.00
Grahams LBV Port	50ml 2.95 / Bottle 36.00


MARCO PIERRE WHITE'S WINES

Marco has partnered with Jean-Luc Colombo and his family to create three fantastic wines that are exclusively available at his restaurants. Jean-Luc is one of the most celebrated wine makers in the Rhône and these wines have been specifically created with food in mind, to complement our dishes.

Jean-Luc Colombo Marco Pierre White Blanc	Bottle 30.95
A blend of Viognier and Vermentino, this wine is great with seafood, poultry or on its own	
Jean-Luc Colombo Marco Pierre White Rosé	Bottle 30.95
Light, dry and subtle rosé, perfect with fresh food flavours of the Mediterranean	
Jean-Luc Colombo Marco Pierre White Rouge	Bottle 30.95
Rich and generous Syrah (Shiraz). No oak, just lush, spicy fruit	





LIGHT RED

Try these with fish, chicken and pizza

 Amodo Pinot Noir , Veneto, Italy	175ml 4.80 / 250ml 6.75
A wonderfully simple introduction to a complex grape	
Montepulciano d'Abruzzo , Parini, Italy	Bottle 20.50
An essential part of a Mediterranean lifestyle	



FRUITY, MEDIUM RED


We recommend these with burgers, steak and pork

Nero d'Avola , Solandia, Terre Siciliane, Italy	Bottle 21.50
A Native to Sicily. Give this a go if you're into Shiraz	
 Merlot , Lavender Hill, California, USA	175ml 4.70 / 250ml 6.60
 Merlot that's characteristically smooth and rich	
 Chianti Classico , Toscana, Italy 	175ml 6.55 / 250ml 9.25
From the best vineyards in Chianti, a classic, historic wine	
Zinfandel , Vendange, California, USA	Bottle 19.95
Eminently Californian. Anything from the chargrill goes	

SPICY, PEPPERY RED

Complement steak, lamb and burgers


Primitivo Del Salento , Uno Due, Cinque, 	Bottle 29.50
Feudi Salentini, Italy Powerful and fuller bodied, it'll take you neatly through to cheese	
 Veneto , Passori Rosso, Italy	175ml 7.00 / 250ml 9.90
Passori is one of the shining stars of this new list and highly recommended	

 Barbera d'Asti , Casa Sant' Orsola, Piemonte, Italy	175ml 5.95 / 250ml 8.40
If you are going to try something different today, let it be this wine. Simply stunning	

 Malbec , Callia Selected, Argentina	175ml 6.90 / 250ml 9.75
 Loves steak the same way that you do	



OAKY RED

These wines love lamb and steak, though not seafood

Cabernet Sauvignon , The Drifting, Lodi, California, USA	Bottle 29.50
Beautiful Cabernet, rich dark fruit and balanced oak	
Amarone della Valpolicella Classico , Bolla, Italy 	Bottle 59.00
Rich, elegant and refined, a perfect chaperone to red meat	

ROSÉ WINE

Pair with lighter food flavours

 Pinot Grigio , Parini, Rosé, delle Venezie, Italy	175ml 5.15 / 250ml 7.25
Pink Pinot Grigio. Nothing not to like really	
 White Zinfandel , Lavender Hill, California, USA	175ml 4.80 / 250ml 6.75
All packaged up as the Californian version of strawberries and cream	

KEY:  Marco Recommends

 By the glass (125ml available on request)

 Guest wine from Marco's Steakhouse menu