

Antipasti – Starter

Parsnip and Apple Velouté (v) **£6.00**

Creamy apple and onion soup. Served with parsnip crisps.

Trio of Salmorejo **£6.50**

A combination of Salmorejos: A traditional tomato, a sweet corn and a cucumber

Beetroot Ravioli with goats cheese ice cream (v) **£ 6.50**

Thin slices marinated beetroot served with homemade goat cheese ice cream.

Octopus smoked at the table **£10.50**

Skinned Octopus smoked with oak wood, accompanied by octopus jelly, dried cherry tomatoes and wasabi caviar.

Stuffed Buffalo mozzarella (v) **£9.50**

Deep fried buffalo mozzarella filled with spaghetti pesto and sundried tomato on a green pea cream.

Tomato Tartar (v) **£8.90**

Tomato tartar with black olive puree, served with roast red pepper sorbet and crunchy Quinoa.

Carpaccio di Manzo **£10.80**

Wafer thin fillet of beef with black truffle oil and shaving of Parmesan, garnished with wild rocket leaves.

Beef Tataki **£10.95**

Seared sliced marinated beef tenderloin served with rettish and spring onion pesto.

Scallops with mango (n) **£10.95**

Fresh grilled scallops on a mango sous-vide accompanied by mango chutney, sand of nuts and porcini mushroom, topped with nutty honey-lime dressing.



(v) –Vegetarian (n) -Contains Nuts.

Please do not hesitate to contact us should you have any dietary or allergen requirements.

Discretionary 10% service charge

NUNOS

 Winner of 2 AA Rosettes since 2006

Pasta Fresca

All our pastas are homemade using only fresh eggs and quality ingredients. Compose your pasta dish from the list below with a sauce of your choice or ask your waiter for the Chef's suggestion.

Our Pasta Selection

Spaghetti

Tagliatelle

Rigatoni

Penne

Ravioli Ricotta & Spinach

Ravioli Salmon

Potato Gnocchi

Accompanying Sauces

Alle Vongole

Tomato & Basil (v)

Pesto (v)

Ragú Napoletana

Butter and Sage (v)

Four Cheeses (v)

Arrabiata (v)

Aglio, Olio e Peperoncino (v)

Multiple selection available for tables of two or more.

Starter portion £9.50

Main course portion £13.50

Nunos' Classics

Prawns in Brandy

(Starter)

£14.50

King prawns served in a light creamy brandy sauce.

San Pietro Panato

£18.90

Breaded goujons of John Dory lightly fried served with chunky chips and saffron and lemon mayonnaise.

Fette di Manzo in Padella Calda

£21.90

Sliced beef Tenderloin served on a hot sizzler with fresh rosemary,

crushed black pepper, roast new potatoes and seasonal vegetables.



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Secondi Piatti – Main

Courses *Catch of the Day*

£68.00/ Kg

Ask your waiter for today's catch and suggested cooking methods.

Warm Salmon Niçoise

£16.90

Grilled Salmon, baby potatoes, green beans, sundried tomatoes, garlic & black olives.

Sous-Vide Corn fed Chicken Breast

£16.90

Thinly sliced chicken breast and pancetta rolled and served with barley pesto, baby carrots in a creamy chicken sauce

Risotto of the day (v)

£13.50

Rack of lamb with mixed herb crust

£23.00

Served with Jerusalem artichoke puree and broccoli sprouts

Sous-Vide Avila Beef Tenderloin with Truffle Sauce **£23.50**

Served with chunky chips or grilled vegetables.



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Dolci ~ Dessert

Lemon Tartlets **£6.50**

Homemade tartlets with lemon curd and Italian meringue

Forest Fruit Choux **£6.50**

Homemade Choux pastry filled with forest fruit foam, with dark chocolate.

Rhubarb Crumble (n) **£6.50**

Traditional warm dessert served with vanilla ice cream

Chocolate Sphere (n) **£6.50**

Chocolate soil, yogurt mousse, red fruits and caramel sauce

Frutta Di Stagione Al Cartoccio **£6.50**

Warm seasonal fruit salad macerated in Cointreau en papillote served with vanilla fusion Greek yogurt.

Selection of Cheeses (n) **£12.90**

Served with crackers, grapes, celery, nuts & pear chutney.



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