

STANDARD MENU DAILY 12:00 – 15:00 THEN 17:00 TILL LATE

ALL SUBJECT TO AVAILABILITY

AVOCADO VINAIGRETTE (GF*, V, Veg, DF)

Smashed avocado served with baby salad, honey & mustard vinaigrette and toasted seeded cob bread
£ 9.45

SMOKED SCOTTISH SALMON (100-120G) (GF*, DF)

We use only the 'Royal Fillet' cut for our smoked salmon, sometimes known as the Balik or Balmoral cut. This is the absolute best part of the fillet of salmon, with all the flap etc removed, so it is only pure D-cut fillet – you simply cannot get better! Mouth watering, served 'naturelle' with a baby mixed salad, lemon, extra virgin oil and toasted seeded cob bread
£ 19.75 (With Avocado add £ 3.75)

ANCHOVIES (GF*, DF)

The world's best source, from Cantabria, super top grade (8 fillets per 100grms) served on buttered warm wholemeal toast-fingers.
Single fillets £ 8.25 for 3 or £ 15.75 for 6

BURRATA (GF*, V)

Fresh buffalo milk cheese made from mozzarella and cream. Outer shell is solid mozzarella, while the inside contains softer creamy Stracciatella and cream, giving it an unusual, soft texture. Served on pan-toasted wholemeal bread with semi-secci tomatoes, pesto Genovese and aged Balsamic vinegar.
£ 12.75

CHEESE PLATTER (GF*)

Brillat Savarin, Taleggio, Ubriaco con vino rosso, Pecorino with Black Truffle, and 'Tosi' Gorgonzola served with Red Onion & Port Marmalade and Frutta di Mostarda 'Cremonese'.
£ 17.50 single for one or £ 33.00 double for two sharing

CHARCUTERIE PLATTER (GF*)

30 month aged Parma ham by 'Graziano', Mortadella with pistachio, Speck by 'Carni', Sopressa 'Vino Torcolato'. Served with pickled vegetables, marinated artichokes and semi-dried tomatoes. Picallili Sauce. Also available on request is Lardo di Colonatta IGP.
£ 17.50 single for one or £ 33.00 double for two sharing

We can also offer a double mixed sharing platter which is one cheese and one charcuterie combined (We are unable to offer a mixed platter for one person)

THE ONE20 ABERDEEN ANGUS LASAGNE

Our top-seller by far, using the very best of Aberdeen Angus beef the one20 exquisite own recipe for the ragu and béchamel, and finished off with a topping of grilled 22 month aged Comte cheese! Served with a side-salad served with walnut & lemon dressing or our honey & mustard vinaigrette dressing.
£ 17.25

ONE20 PARMIGIANA DI MELANZANE (GF*, V)

Layers of grilled aubergine, Mediterranean tomato sauce and parmesan cheese, served with a side-salad with walnut & lemon dressing or our honey & mustard dressing.
£ 16.25

TODAY'S SPECIALS – see separate sheet

PLEASE ENSURE WE ARE AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS

GF* = Gluten Free (*GF bread must be requested) V = Vegetarian Veg = Vegan DF = Dairy Free