

SMALL PLATES (COLD) SHARING .

Grilled Peppers/Burrata/Anchovy/Balsamic £10

(Grilled Peppers, Rich Creamy Mozzarella, Cetara Anchovy, Aged Balsamic)

Red Prawn Tartare (Raw)/Straciatella/Avocado/Truffle Dust/Truffle Pearls £14

(Raw Red Prawns, Pulled Creamy Mozzarella, Avocado Puree, Summer Truffle Dust and Pearls, Crisp Bread)

Beef Tonnato/Capers/ Beef Jus,£12

(Thin Sliced Roast Beef, Dressed In Tuna Sauce, Capers and Beef Jus)

Italian Bread/Aged Balsamic/Extra Virgin Olive Oil/Maldon/ Tomato Powder £6

(Selection of breads With Dipping Condiment)

Panzanella £8

(Italian Tomato, Cucumber, Onion, Oregano Salad and Softened Bread)

HOT PLATES SHARING

Gamberoni £14

(4 Large Dressed and Grilled Prawns)

Aubergine Parmigiana £10

(Baked Aubergine, Layered With Fresh Mozzarella, Parmesan and Basil)

Saffron Risotto/ Osso Buco/ Gremolata/ £12

(Aged Carneroli Rice, Saffron, Braised Beef Stew, Parsley/Garlic/Lemon dressing)

Busiate/ Green Beans/ Potatoes/ Pesto £10

(Small Handmade Twisted Pasta, Fresh Pesto, Green Beans and Potato)

King Prawn and Scallop Ravioli/ Tomato/ Basil/Garlic £12

(Fresh Pasta Parcels, Stuffed With King Prawn and Scallop, House Tomato Sauce)

Rigatoni Caccio Pepe £10

(Pasta Tubes With a Roman Cheese and Pepper Sauce))

SIDES

Patate Forno £5

(Roast Potatoes, Garlic, Butter, Parsley)

Spinaci £5

(Spinach, Garlic, EVO, Lemon)

Green Beans £5

(Dressed with EVO, White Balsamic Condiment)

Carrots £5

(Carrots Dressed In Italian Truffle Honey)

Please Inform Us Of Any Allergens Or Dietary Concerns

BIG PLATES

Bistecca, £28

(Prime Yorkshire Steak, Pizzaiolo sauce, tomato, garlic, oregano, chilli - OR - Garlic Butter)

Grilled Branzino .£24

(Sea Bass dressed with EVO, Lemon, Oregano, Garlic, Parsley, Chilli)

Porchetta £26

(Rolled Roast Herb Infused Pork, Mashed Potatoes)

Chicken Calabrese £24

(Chicken Thighs Cooked With Nduja and Peppers With Mash)

Just Fish (Market Price)

(Chef Selected Fish, Simply Grilled or With a Puttanesca Sauce)

ITALIAN GRAZING AT



BEATSON HOUSE

RESTAURANT | CAWTHORNE



DESSERT

Baba/Pistachio/Chocolate £9

(Handmade In Napoli, A Soft Enriched Sponge Soaked In Rum. Finished With Chocolate Cream and Pistachio)

Brownie Gelato £9

(Home Made Brownie, Yorkshire Gelato)

Tiramisu, £9

(Iconic Venetian Party Cake. This Can Be Prepared Gluten Free and Lactose Free)

Lee's Sticky Toffee Pudding, £9

(Home Made, Classic)

SUMMER 2026

Antipasto Board £19 (Add Half Bottle Lambrusco £34)

(Italian Cured Meats, pickles, Pecorino Cheese, Breadsticks)

Burrata Caprese £12

(Burrata with Tomato, Basil and Evo)

Red Prawn Carpaccio, Apple, Fennel, Grapefruit £15

(Raw Red Sicilian Prawn, Finely Chopped apple, fennel and Grapefruit EVO)

Spaghetti Vongole £14

(Spaghetti With Clams, Garlic, White Wine and Parsley)

Mangia Beve (Meaning, Eat and Drink) £10

(Iced Wine With Peaches and Cherries)

Delizia al Limone £9

(Iconic Amalfi Dessert. Sponge Filled With Lemon Cream, Brushed With Limoncello)