

# WEEKDAY SET MENU

LUNCH OR DINNER | 2 COURSES £22.95 | 3 COURSES £29.95

AVAILABLE

MONDAY TO FRIDAY LUNCHTIME

MONDAY TO THURSDAY DINNER

## STARTER

CHEF'S SOUP OF THE DAY (V, VG, GF)

CROSTINI AI FUNGHI <sup>(V)</sup> *toasted ciabatta topped with sauteed mushrooms, garlic and herbs*

BRUSCHETTA <sup>(V, VG)</sup> *chopped marinated tomatoes, garlic, olive oil and basil served on toasted ciabatta*

BEETROOT CARPACCIO & MOZZARELLA <sup>(V)</sup> *walnuts, pomegranate and balsamic glaze*

MELON & PRAWN COCKTAIL *mixed leaves and marie-rose sauce*

WHITEBAIT FRITTI *served with tartar sauce*

## MAIN COURSE

POLLO CACCIATORE *breast of chicken in a mushroom, tomato and herb sauce*

PORK MEDALLIONS *in a Marsala wine jus*

FILLET OF SEA BREAM *prawns, lemon and parsley sauce*

SERVED WITH SAUTÉ POTATOES & SEASONAL VEGETABLES

RISOTTO PRIMAVERA <sup>(V, VG, GF)</sup> *mixed spring greens and sage risotto*

CREAMY RIGATONI PASTA <sup>(V)</sup> *baby spinach ricotta and broccoli*

PIZZA MARGHERITA <sup>(V)</sup> OR PIZZA PROSCIUTTO E FUNGHI HAM & MUSHROOMS

## DESSERT

CLASSIC TIRAMISU

BAKED PASSIONFRUIT & WHITE CHOCOLATE CHEESECAKE

CHOCOLATE BROWNIE & VANILLA GELATO

CREPE PANCAKE *scoop of vanilla gelato, mixed berries and coulis*

THERE IS A 10% SERVICE CHARGE ADDED TO THE FINAL BILL

THIS MENU IS FOR BOOKINGS UP TO 10 PEOPLE - PLEASE ASK FOR OUR PARTY MENU FOR BIGGER GROUPS