

WEEKDAY SET MENU

LUNCH OR DINNER | 2 COURSES £19.95 | 3 COURSES £26.95

AVAILABLE

MONDAY TO FRIDAY LUNCHTIME

MONDAY TO THURSDAY DINNER

STARTER

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

CROSTINI AI FUNGHI ^(V) *toasted ciabatta topped with sauteed mushrooms, garlic and herbs*

BRUSCHETTA ^(V, VG) *chopped marinated tomatoes, garlic, olive oil and basil served on toasted ciabatta*

BEETROOT CARPACCIO & MOZZARELLA ^(V) *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 ^(V, VG, GF) *mixed spring greens and sage risotto*

CREAMY RIGATONI PASTA ^(V) *baby spinach ricotta and broccoli*

PIZZA MARGHERITA ^(V) OR PIZZA PROSCIUTTO E FUNGHI HAM & MUSHROOMS

DESSERT

CLASSIC TIRAMISU

CHEESECAKE *of the day, with fruit coulis*

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