

# SET DINNER THREE COURSES £36 SUNDAY TO FRIDAY

**AA**

Rosette award for  
culinary excellence

2024

## STARTER

CHESTNUT AND MUSHROOM MOUSSE MASCARPONE CREAM BLACK TRUFFLE & TUILLE GF M  
SPINACH AND POTATO CANNOLE FILLED WITH GOATS & PISTACHIO RED CABBAGE GREEN APPLE JELLY GF N  
TUSCAN HAM BUFFALO MOZZARELLA CHERRY TOMATO BASIL PESTO TOASTED FOCACCIA N  
WARM CHICKEN PRAWN & HAM ROULADE TANDOORI, BASIL & LOBSTER MAYO BLACK INK TAPIOCA GFO C  
3 SUPPLEMENT  
WARM SOUS VIDE CHICKEN AND PEAS ROULADE CROUTON AND CLASSIC CESAR DRESSING GFO  
VITELLO TONNATO, SLOW COOKED VEAL TOPPED WITH A TUNA EGG CAPER ANCHOVY SAUCE GF  
CRAB CROQUETTE ROASTED ASPARAGUS SWEET CAULIFLOWER COULIS LEMON AND SAFFRON AIOLI C  
BEETROOT LEMON THYME CURED TUNA JELLY FRUIT PICKLED CUCUMBER GF  
WARM SMOKED MACKEREL PEA & MINT MOUSSE HONEY SWEET CHILLI DRESSING GFO  
SEARED SCALLOPS, BLACK & WHITE PUDDING, AUBERGINE MUSHROOM CHESHUNT & BASIL PESTO GF C N  
3 SUPPLEMENT

## MAIN

VEAL & SPINACH TORTELLONI IN BUTTER AND SAGE SAUCE TOPPED WITH ROCKET AND PARMESAN  
RISOTTO ASPARAGUS AND SAFFRON BUTTER PARMESAN AND CRISPY SPEAK (vgo) GF  
LOBSTER CAPPELLETTI, SHALLOTS, ZUCCHINI, PRAWNS WITH LOBSTER BISQUE C  
PAPPARDELLE WITH HAND CUT BEEF VEAL PORK RAGOUT IN A RICH TOMATO SAUCE  
ROASTED DUCK & PORK PORCHETTA FENNEL TIMBALLE TRIPLE COOKED FRIES GF  
PAN FRIED HALIBUT & MUSSEL IN A CANNELLINI BEANS & CHIVES CREAMY SAUCE LOBSTER GLACE GF C  
LAMB SHANK WITH BEER WITH CARAMELISED CARROT ONION PARSNIP MUSTARD MASH GF  
SADDLE OF RABBIT STUFFED WITH PEA MOUSSE MUSTARD MASHED POTATOES & TENDER BROCCOLI  
MONKFISH WRAPPED IN PANCETTA WITH SAUTEED SPINACH CONFIT TOMATO CAPER LEMON SHALLOTS  
SAUCE GF  
SALMON SERVED WITH RICE TIMBALE PEA LEEK SULTANAS WHITE WINE CREAM AND PINK PEPPERCORN  
SAUCE SAUTÉED ROAST VEGETABLE GF  
GRILLED 8OZ BEEF FILLET FRIES & ROCKET AND PARMESAN SHAVINGS (GFO)  
7 SUPPLEMENT

## CHILDREN MENU

PENNE WITH TOMATO SAUCE AND BASIL 8.  
MACCHERONCINI WITH BOLOGNESE SAUCE 9.  
TAGLIATELLE WITH PESTO GENOVESE 9.

CHICKEN NUGGET FRIES & SALAD 10  
LIGHTLY SCAMPI FRIED AND SALAD 10  
MEATBALLS, PEAS IN TOMATO SAUCE & MASH 10

## SIDE ORDERS

MIXED SALAD 4.5 | ROCKET PARMESAN & FENNEL SALAD 8  
ROAST POTATOES 4 MASHED POTATOES 4 | FRIES 4 | TRUFFLE FRIES 7 (M) | GARLIC FRIES 6  
SAUTÉED SPINACH 6 | GARLIC BEANS 5 | TOMATO ONION & BASIL SALAD 7 | SAUTÉED WILD  
MUSHROOM 8 (M) | SAUTÉED ROAST VEGETABLE 8 | TRIPLE COOKED FRIES 7

GF = Gluten Free - GFO = Gluten free option - VG = VEGETARIAN - C Contains CRUSTACEANS  
VO = Vegan option - N = Contains NUTS - M = Contains MUSHROOMS

At AL MOLO We pay great care & attention to allergies & intolerances. Kindly inform our staff if you have any special dietary requirements. , ON TABLE FROM 5  
PEOPLE a discretionary 12.5% Service Charge will be added to your bill.