

SET LUNCH

TWO COURSES £20
THREE COURSES £24
MONDAY TO FRIDAY
NO BANK HOLIDAYS

AA



Rosette award for
culinary excellence

2024

STARTER

WILD BOAR PATE & RASPBERRY COULIS RADISH TOASTED FOCACCIA GFO
TUSCAN HAM SERVED WITH PEAR POACHED IN WINE, FIG AND TOASTED FOCACCIA GFO
CHICKEN & PANCETTA ROULADE STUFFED WITH PRAWNS, BLACK OLIVES, CAPERS, RASPBERRY MAYO GF C
SMOKED HADDOCK AND SPRING ONION FISHCAKE ROCKET GARLIC MAYO GF
PANKO COATED CAULIFLOWER & BRIE STRAWBERRY & AUBERGINE COMPOTE V VO
BUFFALO MOZZARELLA BALLS TOMATO BASIL PESTO N GF
POT OF MUSSELS IN WHITE WINE GARLIC AND PARSLEY SAUCE TOASTED FOCACCIA GF C

MAIN

PAN-FRIED SEA BASS IN A MEDITERRANEAN SAUCE (B.OLIVES, CAPERS, OREGANO & TOMATO) GFO
SEAFOOD RISOTTO (CALAMARI, PRAWNS, MUSSELS, CLAMS) GARLIC PARSLEY WHITE WINE GFO C
CARBONARA TORTELLINI WITH SAUTEED PANCETTA AND ARTICHOKE CREAM
RICOTTA & SPINACH TORTELLONI IN BUTTER & SAGE SAUCE TOPPED WITH ROCKET AND PARMESAN
BUCATINI, AMATRICIANA SAUCE (RED ONION PANCETTA TOMATO SAUCE)
TAGLIATELLE WITH TRADITIONAL BEEF BOLOGNESE SAUCE
LIGHTLY SPICED CRAB CAKE SAUTEED SPINACH SAFFRON LEMON AIOLI C
SLOW COOKED PORK BELLY SERVED WITH MASHED POTATOES & TENDER BROCCOLI GFO
RABBIT CHICKEN PORK ROULADE SAUTEED GARLIC SPINACH GFO

DESSERT

FRANGELICO & AMARETTO LIQUEUR TIRAMISU N
BUTTERMILK PANNA COTTA AMARENA CHERRY IN SUGAR SYRUP MERINGUE GF
LEMON CHEESECAKE, LEMON CURD TOASTED ALMONDS GFO N
WHITE CHOCOLATE MOUSSE STRAWBERRY SAUCE GFO
CHEESE & CHUTNEY BOARD WITH HONEYCOMB 3 SUPPLEMENT GFO

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 ROAST VEGETABLE
SAUTÉED GARLIC WILD MUSHROOM 8 | TRIPLE COOKED POTATO 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.