

SET LUNCH

AL MOLO

Two course £18 three £24 Monday till Friday max 10 people per group

STARTERS

PRAWN COCKTAIL ON A BED OF ROCKET SALAD (GF)
HOME MADE SMOKED SALMON CRÈME FRÂICHE AND DILL
MACKAREL PATE' TOASTED BREAD AND GARNISH SALAD
MINISTRONE SOUP WITH BASIL PESTO 8 GF VG VGO
GRILLED VEGETABLE ANTIPASTO WITH MOZZARELLA AND BASIL PESTO GF VG VGO
SLOW-COOKED PORK BELLY, THINLY SLICED, FRESH FENNEL, ROCKET, PARMESAN & LEMON DRESSING (GF)
MUSHROOM BLACK TRUFFLE AND POTATO CROQUETTES ONION CHUTNEY AND ROCKET
HAM- HOCK TERRINE WITH PICKLED CUCUMBER AND MUSTARD DRESSING (GF)

MAIN COURSES

AGNOLOTTI PASTA FILLED WITH WHITE FISH IN A LIGHT TOMATO BASIL SAUCE
RISOTTO WITH CLAMS GARLIC PARSLEY AND WHITE WINE SAUCE GF
RISOTTO WITH PEA SAFFRON ENRICHED WITH BUTTER AND PARMESAN (GF) (VO)
RICOTTA AND SPINACH RAVIOLI IN BUTTER AND SAGE SAUCE ROCKET AND PARMESAN SHAVINGS
LINGUINE WITH MUSSELS AND CANNELLINI BEANS SHALLOTS AND PARSLEY
TAGLIATELLE WITH TRADITIONAL BEEF BOLOGNESE
TORTELLONI FILLED WITH LAMB IN GORGONZOLA PANCETTA CREAM AND WALNUT SAUCE
SEA BREAM FILLET SAUTEED SPINACH AND ROAST TOMATOES GF
HUSS IN MEDITERRANEAN STYLE (BLACK OLIVES CAPER OREGANO AND TOMATO) SAUCE GF
CHICKEN SUPREME FILLED RICOTTA SPINACH LEMON AND NUTMEG SERVED WITH MASHED POTATOES
PORK FILLET WRAPPED IN PANCETTA RED WINE JUS GARNISHED WITH MASHED POTATOES GF

DESSERTS

TRADITIONAL TIRAMISU WITH FRANGELICO AND AMARETTO LIQUEUR
CHOCOLATE TART WITH FUDGE GANACHE STRAWBERRY PUREE'
SALTED CARAMEL PANNA COTTA (GF)
ORANGE & LEMON SORBET (GF)

GF = GLUTEN FREE GFO = GLUTEN FREE OPTION - VG = VEGETARIAN
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. FOR PARTIES OF 5 OR MORE, A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.