

SET LUNCH

TWO COURSES £20
THREE COURSES £24
MONDAY TO FRIDAY

STARTER

CAPRESE SALAD WITH TOMATO MOZZARELLA OREGANO (GFO)
SMOKED MACKEREL PATE' SERVED WITH PICKLED VEGETABLES & HOMEMADE TOASTED FOCACCIA (GFO)
LIGHTLY SPICED CRAB CAKE SERVED WITH ROCKET AND GARLIC MAYO
WARM PORK BELLY, FRESH FENNEL ROCKET AND PARMESAN SHAVING (GF)
POTATO, MUSHROOM AND BLACK TRUFFLE CROQUETTES ROCKET AND BASIL MAYO
DUCK, PORK & ORANGE PATE' SERVED WITH HOMEMADE TOASTED FOCACCIA

MAIN

PAN-FRIED SEA BASS IN A MEDITERRANEAN SAUCE (BLACK OLIVES CAPER OREGANO AND TOMATO) (GFO)
SEAFOOD RISOTTO (CALAMARI PRAWNS MUSSELS CLAMS) GARLIC PARSLEY WHITE WINE (GFO)
RICOTTA AND SPINACH RAVIOLI IN BUTTER & SAGE SAUCE TOPPED WITH ROCKET AND PARMESAN
MACCHERONCINI WITH AMATRICIANA SAUCE (RED ONION PANCETTA TOMATO)
RISOTTO WITH CREAM OF MUSHROOM, BLACK TRUFFLE, BUTTER AND PARMESAN (GF) (VGO)
TAGLIATELLE WITH TRADITIONAL BEEF BOLOGNESE SAUCE
LIGHTLY FRIED SARDINES COATED IN PANKO BREADCRUMBS SERVED WITH SALAD AND FRIES
PORK FILLET WRAPPED IN PANCETTA SERVED WITH MASHED POTATOES
ROAST CONFIT CHICKEN SUPREME IN RED WINE SAUCE SERVED WITH MASHED POTATOES

DESSERT

FRANGELICO & AMARETTO LIQUEUR TIRAMISU (N)
BUTTERMILK PANNA COTTA AMARENA CHERRY IN SUGAR SYRUP MERINGUE (GF)
LEMON CHEESECAKE LEMON CURD TOASTED ALMOND (GFO) (N)
WHITE CHOCOLATE MOUSSE STRAWBERRY SAUCE (GFO)
CHEESE & CHUTNEY BOARD WITH HONEY COMB (£ 2 SUPPLEMENTS) (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
GARLIC BEANS 5 | TOMATO ONION & BASIL SALAD 7 | SAUTEED GARLIC SPINACH 5
GRILLED VEGETABLES 7 | MIXED LEGUMES 5

GF = Gluten Free GFO = Gluten free option - VG = VEGETARIAN
VO = Vegan option - N = CONTAINS NUTS - M = Contains Mushrooms