

LUNCHTIME

TWO COURSES
£22 PER PERSON

THREE COURSES
£26 PER PERSON



EVENING

TWO COURSES
£26 PER PERSON

THREE COURSES
£30 PER PERSON



ON ARRIVAL

Bits 'n' Pieces on arrival



ITALIAN SHARING STARTER

Please choose from the following based on two people sharing each board

Sapori Rustici

Parma ham, salami, cheese, sun dried tomatoes, and olives.
Served with artisan breads

Misto Mare

Butterfly king prawns, whitebait, calamari, smoked salmon and prawn cocktail. Served with artisan breads

Misto Vegetariano

Italian cheese, deep-fried Brie, panelle (chickpea frittas), blue cheese mushrooms, onion rings.
Served with artisan bread



MAINS

Braised feather blade of beef

With mixed mushrooms and red wine sauce, creamy mashed potato

Salmon and Saffron

Poached salmon fillet, saffron sauce and mashed potato

Chicken Ricotta

Chicken breast fillet with ricotta cheese, sundried tomato, pesto sauce, roasted new potatoes and parma ham crisps

Pumpkin Risotto

Creamy pumpkin risotto with Amaretto liqueur and sage (V)

Lobster Ravioli

Lobster ravioli cooked with courgette and prawns in cream and tomato

Pizza on Request

If pizza is your food of choice please make your selection from our A la Carte Menu



DESSERTS

Forest Fruit Cheesecake

With mixed berry sauce

Chocolate Brownie

served with vanilla icecream

Pannacotta

A traditional set cream served with cream caramel sauce

Italian Cheese Plate

£2.50 supplement

£10 non-refundable deposit payable in advance with full payment on the night.
Please pre-order at least two weeks in advance.