FESTIVE MENU

£37.00 PER PERSON AVAILABLE ALL DAY

• STARTERS •

KING PRAWN BRUSCHETTA
CHILLI MAYONNAISE & TOASTED CIABATTA

RIBOLLITA SOUP

CHUNKY VEGETABLE, CAVOLO NERO & BEAN SOUP WITH TOASTED CIABATTA (Ve)

MARSALA PEAR, CRISP PARMA HAM & BLUE CHEESE SALAD

HONEY, LEMON & ROSEMARY DRESSING

CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

• MAINS •

All our main courses are served with roast potatoes & vegetables to share (v)

SLOW ROASTED PORK BELLY

RADICCHIO, BALSAMIC, THYME & TOASTED HAZELNUTS

MUSHROOM RISOTTO

PORCINI, WHITE WINE & THYME (V)

SIRLOIN STEAK (225G)

GREEN PEPPERCORN SAUCE £1.50 SUPPLEMENT

FILLET STEAK (225G)

GREEN PEPPERCORN SAUCE £6.50 SUPPLEMENT

TURKEY SALTIMBOCCA

PARMA HAM, MARSALA WINE & SAGE

PAN-FRIED SEA BASS

BRAISED CASTELLUCCIO LENTILS, PORCINI MUSHROOMS & PARSLEY

• DESSERTS •

BAILEYS PANNA COTTA

CARAMEL SAUCE & HAZELNUT CANTUCCINI BISCUIT

TIRAMISÚ

THE ULTIMATE ITALIAN DESSERT

CHOCOLATE & HAZELNUT CHEESECAKE SOUR CHERRIES (V)

CHEESE BOARD

GORGONZOLA, BUFFALO RICOTTA & PECORINO

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.



• MY RESTAURANT •