

STARTERS

TOMATO BRUSCETTA vG

PAN-FRIED KING PRAWNS

In a chilli, garlic & lemon butter. Served with artisan bread

TRUFFLE GARLIC MUSHROOMS

Roasted mixed wild mushrooms in a rich truffle cream sauce with toasted sourdough

SMOOTH CHICKEN PÂTÉ

With red onion chutney, crispy onion & grilled sourdough

MAIN COURSES

SALMON SUPREME

Mussels, crushed baby potatoes, chilli, garden peas in a creamy dill sauce

ROASTED CHICKEN BREAST

Chicken caesar croquette, charred baby gem in a creamy parmesan cheese sauce

PULLED BEEF & ASPARAGUS AND PEA RISOTTO

Pulled shin of beef, slow cooked in an aromatic sauce, served with asparagus & peas risotto and parsnip crisps

AUBERGINE PARMESAN TORTELLINI vG

Rocket and cherry tomatoes in a chilli & butter sauce

DESSERTS

WARM RICH CHOCOLATE BROWNIE

Served with cream or vanilla ice-cream

BISCOTTI CHEESECAKE vG

With biscoff sauce

ITALIAN TIRAMISU

Alternating layers of zabaione and espresso drenched sponge cake with a hint of liqueur flavouring. Served with fresh berries and chocolate sauce

GELATO ICE CREAM

Three scoops of Italian Gelato.

Available flavours:

Vanilla | Chocolate | Salted caramel | Amarena | Espresso martini

Lemon sorbet VG | Peach sorbet VG

Please mention any dietary requirements to your server.