

EARLY BIRD MENU – JANUARY 2020

Zuppa del Giorno (v)

Homemade soup of the day served with toasted bread

Crostata Al Formaggio (v)

Red Pepper, spinach and feta cheese tart with red pepper coulis

Terrina Di Garretto

Ham hock and pickled carrot terrine with wholegrain mustard aioli and Lancashire cheese bonbon

Pane Tostato (v)

Toasted sourdough bread topped with black olive tapenade and tomato salsa

Stufato di Manzo

Braised beef, chick pea and paprika stew

MAIN COURSES

Pollo di Cidro

Grilled chicken breast with wholegrain mustard mash and cider cream sauce

Eglefino Alla Lombo

Oven baked smoked haddock loin with fired kale and hollandaise sauce

Ripieno con Agnello

Roasted bell pepper stuffed with minced lamb and aubergine tomato ragu

Spaghetti alla Polpetta

Classic spaghetti meatballs tossed in Napoli sauce and finished with parmesan shavings

Pacco di Formaggio (v)

Mediterranean vegetable and feta cheese parcel served with a tarragon cream sauce

Pizza di Manzo

Stone baked pizza topped with beef chilli and mozzarella cheese

DESSERTS

Selection of Chef's Desserts

(Please ask for Menu)

Tuesday & Wednesday 5.30pm – 7.30pm

Thursday & Friday 5.30pm – 7.00pm

Saturday 5pm – 7.00pm

TWO COURSES £12.95

THREE COURSES £14.95

If you require information regarding the presence of allergens in any of our food and drink,
please ask your server who will be happy to provide this information