

EARLY BIRD MENU – MARCH 2020

STARTERS

Zuppa del Giorno (v)

Homemade soup of the day served with toasted bread

Crocchette di Cesare

Chicken Caesar croquettes with fresh leaf and shaved parmesan

Insalata di Avocado (v)

Avocado, tomato and mozzarella caprese salad

Pate di Pesce

Smoked mackerel pate with horseradish crème fraiche and toasted crostini

Ciabatta Formaggi di Capra (v)

Stone baked garlic ciabatta topped with balsamic onions, goat's cheese and pesto

MAIN COURSES

Pollo con Pepe

Char-grilled chicken breast, black pudding and potato rosti with pink peppercorn sauce

Trota con Verdure

Pan fried chalk stream trout with celeriac puree and carrot crisps

Casseruola Italiana

Italian sausage and Mediterranean casserole

Salmone Arancini

Smoked salmon and dill Arancini with parmesan shavings and almond pesto

Cannelloni di Maiale

Oven baked cannelloni tubes stuffed with spicy pork ragout, topped with béchamel and mozzarella

Pizza Rigaletto

Stone baked pizza topped with pastrami beef, black olives, dill pickle and English mustard

Tagliatelle Crema (v)

Tagliatelle tossed with mushrooms, spinach, courgettes and pink peppercorn sauce

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