

FESTIVE MENU

STARTERS

Zuppa di Cipolle (v)

Homemade white onion & potato soup finished with croutons & rosemary

Pollo de Fegato

Chicken liver pate topped with Grand Marnier jam and crisp bread shards

Tian di Gamberi

Prawn & crayfish tian bound in a wholegrain mustard and lemon mayo

Involtini di Formaggio (v)

Feta, red onion & spinach spring roll served with star anise & plum jam

Crostini Caprese (v)

Crisp ciabatta topped with Buffalo mozzarella, tomatoes and pesto

MAIN COURSES

Pollo di Limone

Butterflied lemon pepper chicken breast with herb risotto and wild mushroom sauce

Manzo Bourguignon

Slow cooked beef brisket stew with pear onions and served with horseradish mash

Pizza Rigaletto (v)

Traditional stone baked pizza topped with brie, red onion & cranberry

Tagliatelle di Pesce

Tagliatelle pasta with smoked haddock & pea finished with pea shoots and a breaded soft poached egg

Verdure alla Napoli (v)

Mediterranean vegetable stack topped with glazed goats cheese & a spicy Napoli sauce

DESSERTS

Chef's selection of desserts

(Please ask for menu)

£18.00 PER PERSON

Available: Tuesday – Thursday: 5.30pm – 9pm
Friday 5.30pm – 7.30pm, Saturday 5.00pm – 7.30pm

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