

Set Dinner Menu 4th March – 10th March 2019

Two courses £28 three courses £34 four courses £40

First course

Buffalo mozzarella with aubergine purée & red onion

Roasted peppers & goats cheese on rocket salad

Cured meat platter

Pasta & soup

Leek & pea soup

Fusilli with pancetta, pecorino & tomato

Spaghetti with tomato & fresh basil

Main course

Pan fried seabream with Sardinian fregola & mussels

Roasted guinea fowl breast with truffle mash & mixed mushrooms

Roasted hake with peas, leeks & mussels

From the grill

With individual supplement

Organic salmon 9

Swordfish 11

Tuna 11

Beef rib eye 16

Seabass 14

Beef fillet 20

Vegetables, potatoes & salads

Sautéed with olive oil, garlic, chilli, butter or simply steamed

Roast potatoes 5

New potatoes 5

Mashed potato 5

Sautéed spinach 5

Green beans 5

Broccoli 5

Green leaf salad 5

Tomato & mozzarella 6

Rocket & parmesan 6

Dessert

Selection of ice-cream or sorbets

Classic tiramisu

Sicilian cannolo with pistachio ice-cream

Selection of Italian cheeses 6

*Our private dining seats up to 55 guests for breakfast, lunch or dinner
or 120 guests for a drinks reception*

Please ask reception for more information

A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum 'Wage before counting any tips or service charges you choose to pay