

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

First course

Buffalo mozzarella with aubergine purée & confit tomato

Endive, pear & gorgonzola salad

Cured meat platter

Pasta & soup

Onion & rosemary soup

Tagliatelle with venison ragout

Spaghetti with tomato & fresh basil

Main course

Pan fried mackerel with new potato, black olive & saffron vinaigrette

Pan fried calf's liver with pancetta, onions & mashed potato

From the grill

*Individual supplements to be added to set price*

Organic salmon +8

Lamb cutlets +14

Squid & prawns +18

Beef rib eye +14

Seabass +16

Beef fillet +22

Vegetable, potato & salad sides

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

New potatoes 6

Mashed potato 6

Zucchini fritti 7

Green beans 6

Spinach 6

Broccoli 6

Green leaf salad 5

Tomato & mozzarella 6

Rocket & parmesan 6

Dessert

Selection of ice-cream or sorbets

Classic tiramisu

Amaretto crème brulée with almond tuille

Selection of Italian cheeses, mustard fruit chutney, grapes & pecans +8