

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

First course

Buffalo mozzarella with roasted peppers & balsamic
Beef bresaola with rocket & parmesan with a lemon dressing
Cured meat platter

Pasta & soup

Pumpkin & sage soup
Macaroni with venison ragout
Spaghetti with tomato & fresh basil

Main course

Pan fried seabream with black olives, braised potato & sundried tomato
Honey glazed duck breast with baby carrots & button onions

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 gelato or sorbets
Classic tiramisu
Amaretto crème brulée with almond tuille
Selection of Italian cheeses, mustard fruit chutney, grapes & pecans +8