



# SET MENU

LUNCH | DINNER

Except Friday dinner and Saturday dinner  
Maximum 10 guests

1 COURSE  
£12

2 COURSES  
£18

3 COURSES  
£24

## STARTER

MUSSELS MARINARA

GNOCCHI WITH GORGONZOLA V

TONNO DEL CHIANTI – PULLED PORK CROSTINI WITH FRUIT MUSTARD

GOAT CHEESE WITH GRILLED AUBERGINE, PEPPERS, ANCHOVY, CAPERS V

BLACK CABBAGE AND CANNELLINI BEAN SOUP V

## MAIN

FETTUCCE WITH COTTO HAM, PEAS, TOMATO AND CREAM

HOME MADE FUSILLI WITH FENNEL SAUSAGE AND POMODORO RAGU

PIZZA WITH BUFFALO, GORGONZOLA, AUBERGINE AND ASPARAGUS V

CHICKEN, OLIVE AND ROSEMARY CASSEROLE, WITH MASHED POTATO

GRILLED MACKEREL WITH ARTICHOKE AND POTATO, ROSEMARY AND LEMON

MINUTE STEAK WITH FRIES

## DESSERT

SEMIFREDDO WITH CARAMELISED ALMOND AND VINSANTO

PORT-POACHED PEAR WITH CINNAMON, CREAM AND MACAROON

AFFOGATO – HOME MADE VANILLA ICE CREAM WITH ESPRESSO SHOT

MERINGUE WITH PATISSERIE CREAM, FOREST FRUITS, FOREST COULIS

V VEGAN / VEGETARIAN OPTIONS

ALLERGIES – ALWAYS CONSULT DIRECTLY WITH MANAGEMENT FOR ANY DIETARY CONCERNS