



SET MENU

LUNCH | DINNER

Except Friday dinner and Saturday dinner
Maximum 10 guests

1 COURSE
£12

2 COURSES
£18

3 COURSES
£24

STARTER

BRESAOLA WITH RUCOLA AND PARMESAN

GNOCCHI WITH GORGONZOLA 

GOAT CHEESE WITH GRILLED AUBERGINE, PEPPERS, ANCHOVY, CAPERS 

BEL AIR SALAD – LITTLE GEM, WALNUTS, PARMESAN AND VINAIGRETTE 

MINISTRONE SOUP 

MAIN

RAVIOLI WITH RICOTTA AND SPINACH, IN BUTTER AND SAGE 

HOME MADE FUSILLI WITH SAUSAGE, WHITE WINE, PARMESAN, AND FENNEL

PIZZA WITH BUFFALO, GORGONZOLA, AUBERGINE AND ASPARAGUS 

CHICKEN OLIVE AND ROSEMARY CASSEROLE WITH MASHED POTATO

SEA BREAM FILLET IN SHERRY AND OLIVES, WITH MASHED POTATO

GRILLED PORK CUTLETS, MUSHROOMS, BLACK CABBAGE WITH FENNEL SAUSAGE

DESSERT

SEMIFREDDO WITH CARAMELISED ALMOND AND VINSANTO

PORT-POACHED PEAR WITH CINNAMON, VANILLA ICE CREAM

AFFOGATO – HOME MADE VANILLA ICE CREAM WITH ESPRESSO SHOT

HOME MADE CHESTNUT ICE CREAM WITH FRESH FIG



VEGAN / VEGETARIAN OPTIONS

ALLERGIES – ALWAYS CONSULT DIRECTLY WITH MANAGEMENT FOR ANY DIETARY CONCERNS

