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# STARTERS

# ZUPPA DI PORRI E FINOCCHI (V)

Roasted fennel and potato soup, butter fried gnocchi

# PATE DI SGOMBRO AFFUMICATO

Smoked mackerel pate, spiced rhubarb purée, toasted focaccia

# BUFALA E ASPARAGI (V)

Buffalo mozzarella, asparagus and garden pea salad, burnt lemon and chilli dressing

## INSALATA DI POLLO E PATATE

Spiced chicken strips, apple and potato salad, crushed walnuts

# CROSTATINA DI EGLEFINO

Creamed haddock, crisp butter pastry, leek and herb salad

## MAINS

MAIN COURSES ARE SERVED WITH HERB ROASTED POTATOES AND MARKET FRESH VEGETABLES

#### GALLETTO ARROSTO

Roasted young chicken glazed with wild flower honey, pan jus

#### CEFALO ALLA GRIGLIA

Seared grey mullet, wilted spring greens, mint and garlic dressing

# MANZO ARROSTO

Roasted prime beef sirloin, Yorkshire pudding, herbed gravy

# GNOCCHI (V)

Potato dumplings with roasted peppers, Datterino tomatoes and Pecorino cheese

# AGNELLO ARROSTO

Roasted leg of lamb marinated in mint and chilli, Yorkshire pudding, mint gravy

#### DESSERTS

# CROSTATA AL CIOCCOLATO

Salted caramel and dark chocolate tartlet

# CROSTATA DI FRUTTA DI STAGIONE

Crème patissiere and fresh seasonal berry tartlet

#### **GELATO**

Assorted luxury ice creams & sorbets with a wafer biscuit

(V) — DENOTES DISHES SUITABLE FOR VEGETARIANS. SOME OF OUR DISHES MAY CONTAIN NUTS. FISH MAY CONTAIN SMALL BONES. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS.

\*ALL PRICES ARE INCLUSIVE OF VAT. A 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS. PAYMENT BY CHEQUE IS NOT ACCEPTED. \*\*MINIMUM OF 2 PEOPLE PER OFFER. A SELECTED BOTTLE OF WINE APPLIES, PLEASE ASK YOUR SERVER FOR DETAILS. THE WINE OFFER OF £9.95 CAN BE EXTENDED THROUGHOUT THE DURATION OF YOUR MEAL WHILST SEATED AT YOUR TABLE.