

STARTERS

BOOK

INSALATA DI POLLO

Spiced chicken strips, watermelon, pearl barley, crème fraîche

ZUPPA DI CAROTE E POMODORI (V)

A creamed carrot and tomato soup, garlic croutons

ASPARAGI CON SPECK E SCAMORZA

Flash grilled asparagus, smoked Scamorza cheese, cured ham, red onion relish

BRUSCHETTA CON ZUCCHINI (V)

Marinated courgette and avocado salsa, garlic crostone

INSALATA GRECA

Fresh tomatoes, cucumbers, red onions, Kalamata olives, Feta cheese, oregano oil

FUSILLI CON SGOMBRO E PINOLI

Pasta twists, onions, fresh mackerel, cherry tomatoes, pine nuts

MAINS

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

MANZO ARROSTO

Roasted prime beef sirloin, Yorkshire pudding, herbed gravy

TORTELLONI VERDI (V)

Spinach and ricotta tortelloni, sage butter, shaved parmesan

POLLO ARROSTO

Roasted half a chicken, garden peas, ham and cream sauce

TROTA

Grilled rainbow trout fillet, grape and butter sauce, fennel and lettuce salad

AGNELLO ARROSTO

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

CRESPELLE DI VEGETALI (V)

Baked savoury pancake, mixed vegetable farce, mustard béchamel, watercress

DESSERTS

PANNA COTTA AI FRUTTA DI BOSCO

Cooked cream, fruits of the forest

ÉCLAIR DI CIOCCOLATO

Choux Éclair, salted caramel cream, chocolate glaze

GFL ATO

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.