GROUP DINING

ONE COURSE	35
THREE COURSES	45

STARTERS

SPICY KING PRAWNS GFA
White wine, chilli, lime & garlic butter, toasted sourdough

CREAMY MUSHROOMS GFA
Creamy Parmesan sauce, toasted sourdough bread

MINESTRONE SOUP VG
Focaccia bread

HAZELNUT HOUMOUS VG GFA
Homemade, hazelnut houmous, house pickles & flat bread

BAKED GOAT CHEESE V GFA
Romesco sauce, beetroot, candied walnuts

CRISPY PORK BELLY GF
Pork crackling, Italian spiced sausage, celery & spinach purée

ITALIAN MEATBALLS GFA
Homemade beef meatballs, spicy tomato sauce, Parmesan & toasted sourdough bread

CHICKEN LIVER PATÉ GFA
Caramelised onion, chutney & sourdough bread

MAINS

GRILLED SEA BASS FILLETS GF
Crispy pavé potato, grilled asparagus, tomato & caper concassé, sorrel sauce

MUSHROOM TORTELLINI VG
Black truffle, roasted wild mushrooms, rocket, porcini mushroom sauce

STEAK ALFREDO GFA
Sliced rump steak, wild mushrooms, long ruffled Mafaldine pasta ribbons, creamy Parmesan sauce

BAKED SALMON FILLET GF
King prawn, grilled squid, saffron and pea risotto

SMOKED HADDOCK RISOTTO GF
Peas, wilted spinach, mouclade sauce

ROASTED PORK BELLY GF
Creamy mashed potatoes, pancetta, sautéed savoy cabbage, spiced apple purée, red wine jus

CHICKEN MILANESE
Crispy breaded chicken, fresh rocket, Parmesan, your choice of skin on fries or linguine pomodoro

RUMP STEAK • 250G GF
Min. 60 day aged, skin on fries, peppercorn sauce

FILLET STEAK • 200G +£5
Min. 60 day aged, roasted flat mushroom, wilted spinach, caramelised shallot, homemade gravy

DESSERTS

WARM RICH CHOCOLATE BROWNIE V GFA
Vanilla gelato

MANGO & PASSIONFRUIT CHEESECAKE VG
Coconut ice cream

LUCIA'S TIRAMISU V
Layers of coffee soaked ladyfingers, mascarpone topped with cocoa powder
Served at the table

APPLE & BLACKBERRY CRUMBLE V
Bramley apples & blackberries, raspberry crumble, custard ice cream & warm vanilla custard

TWO SCOOPS OF GELATO GF

GELATO:
Vanilla V
Cherry V
Chocolate V
Coconut VG

SORBET:
Pomegranate VG

V SUITABLE FOR VEGETARIANS | VG SUITABLE FOR VEGANS | GFA GLUTEN FREE AVAILABLE
All prices include VAT at the current rate.

An optional 10% service charge will be added to your bill. All gratuities go to the team.
Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, including nuts and traces.
Some of our fish & meat products may contain bones Detailed information on the legal allergens is available on request.

ALLERGENS