

## STARTERS

## PAN-FRIED KING PRAWNS

In a chilli, garlic \& lemon butter. Served with artisan bread

## TRUFFLE GARLIC MUSHROOMS

With oyster, chestnut and button mushrooms, in a rich, creamy trufle sauce, served with crispy onions and grilled sourdough

SMOOTH CHICKEN PÂTÉ
With red onion chutney, crispy onion \& grilled sourdough
VEGAN MEATBALLS vg
Served in a spicy tomato sauce with sourdough

## MAIN COURSES

## PAN FRIED SEA BASS FILLETS

Dauphinoise potatoes, tender stem broccoli with a creamy saffron sauce \& chilli dressing

## BAKED CHICKEN ROULADE

Chicken breast stuffed with smoked provola cheese wrapped in pancetta.
Served with baby potatoes and spinach in a tomato \& cream sauce
$100 z$ SIRLOIN ( +4 )
A classic cut from the heart of the beef loin, combining tenderness and flavour.
Served with chips \& peppercorn, or mushroom sauce
RAVIOLI MUSHROOMS \& VEGAN FETA CHEESE vg
Vegan feta cheese in an aromatic tomato \& basil sauce with a hint of chill \& crispy kale

## DESSERTS

## WARM RICH CHOCOLATE BROWNIE

Served with cream or vanilla ice-cream
BISCOTTI CHEESECAKE vg
With biscoff sauce
ITALIAN TIRAMISU
Alternating layers of zabaione and espresso drenched sponge cake with a hint of liqueur flavouring. Served with fresh berries and chocolate sauce

## GELATO ICE CREAM

Three scoops of Italian Gelato.
Choose from Vanilla, Coffee, Chocolate, Salted Caramel, Rum E raisin, Strawberries \& cream, Blood orange sorbet vg, Passion fruit sorbet vg Gluten Free options are available.

