

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 truffle 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

10oz 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 & raisin, Strawberries & cream, Blood orange sorbet vg, Passion fruit sorbet vg Gluten Free options are available.

Please mention any dietary requirements to your server.

