

Festive Evening Menu

Available Tuesday to Friday evening

STARTERS

SOUP OF THE DAY (GFA)

CALAMARI

Deep fried calamari served with aioli

FORMAGGIO CAPRINO (V) (N) (GF)

Baked honey glazed goats cheese with caramelised figs topped with roasted pistachio nuts

SARDINES (GF)

Pan fried sardines topped with garlic butter, dill and lemon zest

GNOCCHI (V)

Gnocchi pasta with tomato and basil sauce

MAINS

RISOTTO ALLA MARINARA (GFA)

Risotto with mixed seafood, cooked in extra virgin olive oil, white wine and cherry tomatoes

RAVIOLI TARTUFO E PECORINO (V)

Large ravioli filled with truffle and Pecorino cooked in a light cream sauce

SEABASS (GFA)

Filleted seabass cooked in white wine, cherry tomatoes and garlic butter, served with lyonnaise potatoes

VITELLO PEPE ROSA (GFA)

Escalope of veal gently pan-fried in a brandy and pink peppercorns cream sauce served with dauphinoise potatoes

POLLO ALLA PICCATATA (GFA)

Chicken supreme cooked in white wine, capers and lemon juice served with new potatoes

ADDITIONAL SIDES

Fries £5.50, asparagus £7, french beans £7, spinach £7, greek salad £7 tomato and onion salad £7, zucchini fritti £7, pan fried garlic mushrooms £7

DESSERTS

CHRISTMAS PUDDING (N)

Served with brandy sauce

TORTA DI RICOTTA

Honeycomb and white chocolate cheesecake served with vanilla ice cream

TIRAMISU (N)

Layers of liqueur and coffee soaked finger biscuit, filled with mascarpone cream dusted with cocoa powder

PROFITEROLES

Soft choux pastry filled with chantilly cream and covered with milk chocolate sauce

£40

Plus 10% service charge. For parties of 10 or more, a deposit of £10 per person is required and food to be pre-ordered. If you have any dietary requirements / intolerances, please speak to a member of staff.

(V) Vegetarian (N) Contains nuts (GFA) Gluten free available

Menu designed by @lemon_and_lime_design