



Festive Lunch Menu

Available Tuesday to Friday lunch

STARTERS

SOUP OF THE DAY (V) (GFA)

WHITEBAIT

Deep fried whitebait served with tartare sauce

ROAST PORK BELLY (GFA)

Served with apple cider sauce

MELANZANE PARMIGIANA (V) (GF)

Grilled aubergine oven baked in napolitana sauce topped with mozzarella, parmesan and fresh basil

CAMEMBERT (V)

Deep fried camembert in breadcrumbs, served with cranberry sauce and garnish

MAINS

RISOTTO AL CAPRINO (V) (GFA)

Risotto with goats cheese and sun-dried tomatoes topped with rocket leaves and a drizzle of basil pesto

LINGUINE CON ZUCCHINI E GAMBERI (GFA)

Linguine pasta with zucchini and prawns cooked in light tomato sauce

SEABREAM (GFA)

Filletted seabream cooked in white wine, cherry tomatoes and garlic butter, served with new potatoes

POLLO FATTORIA (GFA)

Free-range chicken supreme, cooked in a brandy creamy mushroom sauce, served with new potatoes

VITELLO ALLA PIZZAIOLA (GFA)

Escalope of veal gently cooked in rich flavoured tomato sauce with olives and capers, served with dauphinoise 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

TORTA DELLA NONNA (N)

Short crust pastry filled with crème patisserie topped with almonds, pine nuts and dusted with icing sugar. Served with vanilla ice cream

PROFITEROLES

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

TORTA DI RICOTTA

Honeycomb and white chocolate cheesecake served with vanilla ice cream

CHRISTMAS PUDDING (N)

Served with brandy custard

Two Courses £27 • Three Courses £33

10% service charge will be added to your bill. 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

