

LUNCH MENU

Served Tuesday - Friday from 12:00pm to 2.30pm

ONE COURSE 17 • TWO COURSES 23 THREE COURSES 28

STARTERS

WHITE BAIT

Deep fried white bait served with tartare sauce

ARANCINI ALLA BOLOGNESE

Breaded risotto balls stuffed with bolognese, served on a tomato sauce and topped with parmesan cheese

SALMONE AFFUMICATO (GF)

Scottish smoked salmon served with crème fraiche and capers

GNOCCHI AL PESTO (N) (V)*

Potato pasta cooked in a creamy basil and pesto sauce

PENNE ARRABIATA (V)* (GFA)

Penne pasta with cooked in extra virgin olive oil, garlic, chilli and tomato sauce

MAINS

SPAGHETTI ORTOLANA (V)* (GFA)

Spaghetti pasta cooked with aubergines, courgettes, peppers and cherry tomato in a rich tomato sauce

POLLO ALLA GENOVESE (GFA)

Chicken breast cooked with shallots, mushrooms and chilli in a white wine and tomato sauce, served with new potatoes

PENNE ALLA SALSICCIA

Penne pasta cooked with sausage in a creamy tomato sauce

SALMONE ALL'ANETO (GFA)

Pan fried salmon fillet served with creamy dill and lemon zest sauce and new potatoes

RISOTTO AL PORRO E CAPRINO (GFA)

Risotto cooked with leeks and goats cheese topped with crispy pancetta

VEAL MILANESE

Breaded Escalope of veal served with spaghetti in tomato sauce

SPAGHETTI ALLA CARBONARA (GFA)

Spaghetti cooked with pancetta and cream, finished with egg yolk and parmesan

DESSERTS

STICKY TOFFEE PUDDING

A traditionally made round sticky pudding packed with toffee, fudge pieces and lashings of toffee sauce. Served with vanilla ice cream

TIRAMISU

PROFITEROLES

MIX ICE CREAM OR SORBETS

(V)* VEGETARIAN OPTION AVAILABLE

(V) VEGETARIAN (GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE (N) NUTS

If you have any dietary requirements / intolerances, please speak to a member of staff

Menu designed by @lemon_and_lime_design

