



THREE COURSE MENU - £45

-STARTERS-

BEETROOT E BURRATA SALAD

Fresh beetroot, divine creamy burrata mozzarella cheese , rocket leaves served with fresh pesto dressing and sprinkled with toasted pumpkin seeds and walnut

SALMONE AFFUMICATO

Smoked salmon, creme fraiche , capers, and water cress served with toasted brown bread

FORMAGGIO DI CAPRA (v)

Baked goat cheese on homemade bread drizzled with honey and topped with freshly sliced pears

-MAIN COURSE-

RISSOTO CON ASPARAGI E FUNGHI

Leeks, mushroom, asparagus and cream risotto finished with lemon zest

ANATRA ALL'ARRANCIA

Pan fried duck cooked with grand mariner and orange sauce served with mash potatoes

COSTELLETA DI AGNELLO

Tender British lamb cutlets simply grilled or cooked with rosemary and red wine sauce served with fries

-DESSERT-

PANNA COTTA

OR

TIRAMISU



-IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETRY REQUIREMENT PLEASE INFORM A MEMBER OF STAFF OR ASK FOR MORE INFORMATION