



# CHEF'S SPECIAL

## -STARTERS-

### BEETROOT E BURRATA SALAD 13

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

### SALMONE AFFUMICATO 14

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

### FORMAGGIO DI CAPRA (v) 13

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

## -MAIN COURSE-

### RISSOTO CON ASPARAGI E FUNGHI 19

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

### FEGATTO ALLA VENEZIANA 20

Pan fried liver cooked with red onions, red wine and balsamic vinegar served with mash potatoes

### ANATRA ALL'ARRANCIA 20

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

### COSTELLETA DI AGNELLO 23

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

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

