

LUNCH & EARLY DINNER MENU

2 COURSES £14.95 • 3 COURSES £17.95

Tuesday to Saturday, Lunch from 12.00 to 2.30pm, Dinner from 5.00 to 6.30pm

STARTERS

LA SOPA DEL DIA V

Homemade soup of the day served with homemade bread

GOATS CHEESE SALAD V

Goats cheese, roasted beetroot and butternut squash salad, honey mustard dressing and almond flakes

BIANCHETTI FRITTI

Breaded deep fried whitebait served with homemade tartare sauce

ANDALUSIAN MEATBALLS

Meatballs cooked in tomato sauce, garlic and chilli served with toasted ciabbata

AVOCADO WITH PRAWNS

Avocado and Norwegian prawns seasoned with mayo, extra virgin olive oil, lemon zest and honey.

MAIN COURSES

LINGUINI PRIMAVERA V

Linguini pasta, courgettes, mushrooms, asparagus, cherry tomatoes, garlic, onion, basil and white wine

POLLO CALABRESE GF

Pan fried chicken supreme, red onion, roasted Romana mixed peppers, wild mushrooms spicy Nduja sausage, red wine, tomatoes and basil served with roasted potatoes

SPEZZATINO MEDITERRANEVM

Diced beef fillet steak cooked with Madeira wine, wild mushrooms, red peppers and cream, served with pilaf rice

SEA BASS AL SALSA VERDE

Pan fried fillet of sea bass served on a bed of mixed baby leafs and fennel, finished with a drizzle of salsa verde

DESSERTS

TIRAMISÙ

DESSERT OF THE DAY

ICE CREAM TWO SCOOPS

Important information about this menu. Please read carefully:

V - Suitable for Vegetarians. Please note we cannot guarantee any products on this menu are free from nuts or nut derivatives, or that fish products on this menu are free from bones. If you have any specific food allergies, please consult a member of staff. We will happily provide information regarding our ingredients.

