

CHEF'S SPECIAL SET MENU

2 COURSES £19.95 • 3 COURSES £23.95

Lunch: Tuesday to Saturday 12-3 pm • Evening: Tuesday to Thursday 5-10 pm

STARTERS

TORTINO CAPRINO V

Oven baked Poitou goats' cheese on a bed of caramelised onions, sprinkled with roasted walnuts and served on toasted sourdough bread.

SOUP OF THE DAY

Home-made soup of the day accompanied by bread. Please ask a member of staff for details.

HAM HOCK TERRINE

Ham hock terrine served on a bed of baby leaves and chicory, accompanied by sourdough bread and piccalilli.

CROCCHETTE DI PESCE

Baked salmon and dill fish-cakes served with mixed baby leaves and warm tartare sauce.

FALAFELS VE

Traditional middle eastern falafels served with tabbouleh salad, hummus dip and pitta bread.

MAIN COURSES

SPIGOLA ARROSTO

Oven baked fillets of seabass served with new potatoes and wilted spinach, cooked in a white wine and lemon sauce.

SPAGHETTI GAMBERONI E ZUCCHINE

Home-made egg spaghetti cooked with king prawns and courgettes, with garlic, chilli, white wine and cherry tomatoes.

POLLO PRINCIPESSA

Cornfed chicken breast cooked in a creamy mushroom, white wine and brandy sauce served with potato croquettes.

SPEZZATINO STROGANOFF

28 days-aged diced prime British fillet of beef cooked with cream, mushrooms, mixed peppers, mustard, brandy and paprika, served with saffron rice.

RISOTTO BARBABIETOLA V/VE

Arborio rice cooked in a creamy beetroot and goats' cheese sauce.
Vegan option available, please ask a member of staff

DESSERTS

BAKLAVA

Superb, traditional Greek dessert, warm rich and sweet, made with layers of filo stuffed with chopped nuts and held together with honey.

TIRAMISU V

Traditional Italian trifle made with savoiardi biscuits, cream, coffee and Amaretto liqueur.

CHEESECAKE OF THE DAY V

Home-made cheesecake. Please ask a member of the staff for available flavours.

CHOCOLATE GATEAUX VE

Delicious vegan chocolate cake served with our super plant based vanilla ice cream.

