

Three Course Menu £35

STARTER

Pâté di Salmone

Salmon pâté, capers, courgettes

Bruschetta v.

Whipped ricotta cheese, roasted cherry tomatoes, basil leaves on sourdough bread

Insalata di Mare

Squid and prawn salad with lemon dressing

MAIN

Pancetta di Maiale

Slow-roasted pork belly, veal and balsamic jus, olive oil mash, cabbage, caramelised apple

Filetto di Sgombro

Grilled mackerel fillets, sautéed spinach, oven roasted tomatoes

Tagliolini ai Funghi Porcini v.

Porcini mushrooms, parsley

DESSERT

Panna Cotta Cioccolata Bianca GF

White chocolate panna cotta, blueberries, berry coulis

Cheesecake Nocciola e Cioccolata

Chocolate and hazelnut cheesecake, crème fraîche

Cheese Plate

Selection of Italian cheeses, pears, chutney, artisan bread