

# LUNCH & EARLY EVENING

2 COURSE £22.50 | 3 COURSE £27.50

## STARTERS

Arancine, creamy taleggio cheese & peas, tomato  
& red pepper sauce 🍷

Parma ham bruschetta, spicy 'nduja, honey & pistachio nuts

Fried calamari, courgette, red pepper, garlic  
mayonnaise & lemon

King prawn bruschetta, chilli mayonnaise

Heritage tomato, avocado, bocconcini & basil salad,  
aged balsamic, warm croutons (v) 🍷

## MAINS

Fettuccine Bolognese, slow cooked beef ragù  
& pecorino cheese

Creamy risotto with asparagus, peas & dolcelatte cheese (v) 🍷

Italian style cheeseburger, balsamic caramelised onions,  
spicy mayonnaise & fries

Meatballs in a spicy tomato sauce, basil & toasted ciabatta

Crispy chicken breast stuffed with mozzarella,  
sun-dried tomatoes & basil pesto

## AVAILABLE SUNDAYS

### SLOW ROAST BEEF

Aged 28 days, Aberdeen Angus beef rump with garlic & thyme

### HERB ROAST CHICKEN

Lemon & rosemary

Served with crisp golden roast potatoes, vegetables,  
Yorkshire pudding & roasting gravy

*A £2.95 supplement charge will apply.*

## DESSERTS

Chocolate fondant, stuffed with chocolate truffles  
& vanilla ice cream (v)

Tiramisú, the ultimate Italian dessert

Affogato, amaretti, espresso & vanilla ice cream (v)

A selection of ice cream & sorbets, served with a homemade  
hazelnut & pistachio cantuccini biscuit (v)

🍷 **New for Spring & Summer**

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & nutritional information is available on request.

An optional 10% service charge will be added to your bill.



**FIRST STREET**

BAR & KITCHEN