



Menu

£50pp- free spritz on arrival

Whilst you wait

Chilli and garlic olives - rosemary foccacia, oil and balsamic

To Start

- Mushroom arancini with truffle aioli (v)*
- Bresaola carpaccio, cucumber salsa, dorset blue vinny, pickled radish & rocket*
 - Tomato and garlic bruschetta (pb)*
- Crab & mascarpone ravioli with brown butter sauce & costal greens*
- Roasted tomato soup (v)*

Main

- Pan roasted sea bass, shellfish risotto with fine herbs, sea vegetables and lemon oil*
 - Beef shin lasagne with mixed salad*
- Broccoli, squash & sun-blushed tomato linguine tossed with cashew nut, basil & lemon cream sauce and chilli flakes (pb)*
- Chilli, garlic & parsley marinated prawns served on red onion, samphire & tomato orzo pasta*
- Wild boar bolognese tagliatelle topped with shaved Parmesan*

Dessert

- Bailey's tiramisu*
- dark choc tart with toasted almonds, nibbed cocoa and coffee cream*
- Bacio di Limone (summer pudding with lemon yogurt and raspberries)*
- peach melba poached peaches, raspberry coulis, vanilla ice cream, toasted almonds*
- Selection of ice cream*

To Finish

- Tea or coffee with truffles*

*Why not finish of in style with a refreshing Limoncello shot ?
(£4.80pp extra)*

