

Autumn Set Menu 2 COURSES 19.20



Starter

SOUP OF THE DAY

Served with warm bread

HALLOUMI BRUSCHETTA

Chargrilled ciabatta topped with marinated vine cherry tomato, mint, parsley & olive oil

WILD MUSHROOM ARANCINI

With truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs & aioli sauce

CALAMARI

Breaded calamari rings, courgette & carrot ribbon with aioli sauce

ITALIAN MEATBALLS

Beef meatballs in tomato ragu & garlic ciabatta bread

TRUFFLE GNOCCHI WITH CHEESE FONDUE

A rich truffled vegan cheese fondue, spinach, sun-dried tomato & pesto

Main

GOAT'S CHEESE SALAD

On a bed of dressed rocket, figs, roasted pepper, beetroot & a balsamic cream

SALMON NIÇOISE

With mixed leaves, green beans, boiled egg, baby potatoes, olives, tomatoes & olive oil

PIZZA MARGHERITA

Mozzarella, tomatoes & fresh basil

SPAGHETTI ALLA BOLOGNESE

Traditional minced beef ragu

RISOTTO PUMPKIN

Pumpkin with cream, sage leaves, diced pumpkin, parmesan & fresh figs

PUMPKIN GNOCCHI

RISOTTO SEAFOOD

With king prawns, squid, mussels, basil, chilli, garlic & cherry tomatoes in shellfish bisque

VEGAN PESTO SPAGHETTI

With pesto, pine nuts, basil, mushroom, sun-dried tomato, spinach & vegan parmesan

QUINOA TABBOULEH WITH FRITTELLE

With parsley, mint, onion, tomatoes, beetroot, walnuts, pomegranate & lemon dressing

CLASSIC BEEF BURGER

100% 8oz beef, lettuce, tomatoes, cheese, red onions, mayo, pickle & concerto sauce

CONFIT DUCK

Sweet potato mash, roasted vegetables, broad beans & mix berry gravy

BRAISED LAMB SHANK

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy



Afternoon Tea AVAILABLE ALL DAY