

Set Menu

2 COURSES 19.20



Starter

CAPRESE

Mozzarella di Buffala, vine tomatoes, basil oil & balsamic cream



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 +£3 (extra)

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 WILD MUSHROOM & PARMESAN

Sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

RIGATONI CONCERTO

Chicken, mushroom & cherry tomatoes with rosé sauce, cream sauce or pomodoro

RISOTTO SEAFOOD +£2 (extra)

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

GRILLED CHICKEN BREAST

With a creamy mushroom sauce, sautéed baby potatoes, green beans & cherry tomatoes

BRAISED LAMB SHANK +£2 (extra)

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



Afternoon Tea AVAILABLE ALL DAY