

LUNCH & EARLY EVENING MENU

2 COURSE ~ £19.25 | 3 COURSE ~ £24.25

Starters

PARMA HAM BRUSCHETTA

SPICY 'NDUJA, HONEY & PISTACHIO NUTS WITH TOASTED CIABATTA

CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

TOMATO BRUSCHETTA

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (Ve)

ARANCINE

CRISPY RICE CROQUETTES STUFFED WITH CREAMY TALEGGIO CHEESE & PEAS, TOMATO & RED PEPPER SAUCE

CHICKEN LIVER PÂTÉ

MUSTARD FRUITS & TOASTED GARLIC CIABATTA

Mains

CHICKEN BREAST IN A LEMON & CAPER SAUCE

GREEN BEANS, PARSLEY & GARLIC

ITALIAN STYLE CHEESEBURGER

BALSAMIC CARAMELISED ONIONS, SPICY MAYONNAISE & FRIES

CAPRICCIOSA PIZZA

HAM, MOZZARELLA, MUSHROOMS & OLIVES

HERB-CRUSTED HAM & AVOCADO SALAD

SUN-DRIED TOMATOES, SWEETCORN, ROCKET, PECORINO CHEESE & MUSTARD DRESSING

SPINACH & RICOTTA RAVIOLI

SAGE BUTTER & TOASTED ALMONDS (v)

AVAILABLE SUNDAYS

SLOW ROAST BEEF

AGED 28 DAYS, ABERDEEN ANGUS BEEF RUMP WITH GARLIC & THYME

HERB ROAST CHICKEN

LEMON & ROSEMARY

All served with crisp golden roast potatoes, vegetables, Yorkshire pudding & roasting gravy. A £2.95 supplement charge will apply.

Desserts

AFFOGATO

AMARETTI, ESPRESSO & VANILLA ICE CREAM (v)

CHOCOLATE FONDANT

STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM (v)

TIRAMISÚ

THE ULTIMATE ITALIAN DESSERT

ICE CREAM

SELECTION OF HOMEMADE ICE CREAMS WITH HOMEMADE HAZELNUT CANTUCCINI BISCUIT (v)

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 information is available on request.

An optional service charge will be added to your bill.

Birm/Harr SS21