

Set Menu

3 COURSE £35.00

Starters

BRUSCHETTA GAMBERONI

Pan-fried king prawns, chilli mayonnaise, on toasted ciabatta

CALAMARI

Courgette, red pepper & garlic mayonnaise

BRUSCHETTA POMODORO (V)

Vine ripened plum tomatoes, garlic, oregano & fresh basil, on toasted ciabatta

Mains

POLPETTE PICCANTI

Beef & pork meatballs, tomato, chilli & basil sauce, with toasted sourdough

ANATRA

Slow roast crispy duck, orange & Grand Marnier sauce, charred broccoli

SPAGHETTI AI GAMBERONI

King prawns, courgette, chilli & flat leaf parsley, topped with a wild red king prawn

STUFATO DI MANZO

Braised ox cheek in red wine, pancetta & creamy mash

PACCHERI ARRABBIATA (V)

Short pasta tubes, tomato, garlic & chilli sauce, flat leaf parsley

Desserts

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

ICE CREAM (V)

Selection of ice cream served with a mini almond wafer cone
Vegan option available

(V) Vegetarian (VG) Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies or intolerances 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.

Allergens &
Calories
Scan this
code

