

SET MENU TWO

3 COURSE £45.00

STARTERS

ARANCINI Ⓥ

Crispy truffle risotto balls, smoked provola & truffle mayonnaise

BRUSCHETTA GAMBERONI

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

CARPACCIO

Seared sliced beef fillet, Venetian dressing & rocket salad

MAINS

POLLO ALLA GRIGLIA

Marinated & chargrilled boneless half chicken served with grilled vegetables, roast potatoes & spicy 'nduja butter

RAVIOLI DI GRANCHIO

Devonshire crab ravioli, chilli, lemon, basil, shellfish butter & fresh tomato

BISTECCA DI MANZO

Angus & Hereford sirloin steak (275g), peppercorn sauce

FILETTO DI MANZO

Angus & Hereford fillet steak (225g), peppercorn sauce
(£5 supplement charge will apply)

All our main courses are served with fries & mixed salad to share Ⓥ

DESSERTS

BABÀ NAPOLETANO Ⓥ

Rum soaked sponge cake, Chantilly cream & raspberries

TORTA ALLA NUTELLA Ⓥ

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

GELATI MISTI Ⓥ

Selection of ice creams served with a mini almond wafer cone

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. Detailed calorie information is available on request. Prices are inclusive of VAT.

Ⓥ Vegetarian

Allergens &
Calories
Scan this code

