

cucina

Set Menu

Two Courses £18.00/ Three Courses £23.00.

Wine Pairing; £12 for two courses/£18 for three courses

Lingua di bue con salsa giardiniera

Ox Tongue, giardiniera sauce

Conchiglie con ragu' di cinghiale

Homemade conchiglie with wild boar ragu

Cozze alla marinara

Steamed mussels in light tomato broth with garlic and chilli

Petto di pollo arrostito servito con bietola, lenticchie, orzo e pure' di papate

BBQ Corn fed Chicken breast, mash potato & swiss chard with lentil & barley ragu

Merluzzo, pure' di carote, funghi e pastinaca croccante

Cod fillet, carrot puree with sauté mixed mushroom, crispy parsnip crisps

Risotto alla zucca, noce moscata e salvia

Pumpkin risotto with nutmeg and sage

Tiramisu

'Pick me up'

Selezione di gelati

Selectione of homemade ice creams and sorbets

Semifreddo al moscato, frutto della passione e pasta sfoglia

Semifreddo with moscato, passion fruit jam, filo pastry crisp

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.