

PRIVATE DINING - LUNCH MENU THREE COURSES 24.90

STARTERS...

Paté di Fegato - Wild mushroom & chicken liver paté with rustic bread & red onion marmalade

Funghi al Gorgonzola - Oven baked portobello mushrooms with gorgonzola & mozzarella, served with rustic bread V

Funghi Fritti - Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise V

Crostini con Salmone – Smoked salmon & lemon dill mascarpone on toasted sourdough, with lemon zest & crispy capers

Calamari Fritti - Crispy fried calamari served with a wedge of lime & tartar sauce

MAIN COURSE...

Branzino - Fillet of sea bass on crushed new potatoes with peas & spinach, finished with a tiger prawn, cream & white wine sauce

Lamb Ragu Pappardelle - Fettuccini pasta with slow roasted lamb ragu, finished with aged parmesan & crispy rosemary

Veal Milanese - Pan-fried veal in crispy polenta breadcrumbs with spaghetti pomodoro, vine cherry tomato & rocket salad

Linguine Pescatore - Mussels, clams, calamari & tiger prawns with cherry tomatoes in a white wine, garlic & parsley sauce

Conchiglioni con Pollo - Giant pasta shells filled with chicken, pesto & toasted pine nuts, with a cream & white wine sauce

Pollo Piccante - Chicken breast with red peppers, onions & chilli in a rosemary, red wine & tomato sauce, with sweet potato fries

Mediterranean Vegetable Risotto - Roasted mediterranean vegetable risotto in a light tomato sauce with a touch of chilli

Rib Eye steak - Char-grilled 280g Rib Eye steak served with peppercorn sauce & french fries (£5.00 supplement)

Wild Mushroom Ravioli - Hand-made ravioli filled with wild mushrooms in a light butter sauce, scattered with wild mushrooms & grated parmesan

DESSERT...

Tiramisu - Coffee & marsala liqueur soaked sponge covered with mascarpone cream, dusted with cocoa & amaretti biscuits

Tre Cioccolato - Three layered chocolate dessert consisting of milk chocolate, ferrero & white chocolate foam

Cherry Yoghurt Semifreddo Torte - Frozen yoghurt on a toffee biscuit base topped with wild cherries

Strawberry Cheesecake - Baked vanilla cheesecake with fresh strawberries & strawberry coulis, served with vanilla ice cream

Our Private dining menu is for tables of eight & above ~ A discretionary 10% service charge is added to the bill. This goes directly to our staff.
This menu is available from 12 noon - 18.00