

# FIXED MENU

## STARTERS

Homemade soup of the day served with warm rustic bread roll  
Spaghetti Bolognese, minced beef, in a traditional ragu sauce  
Salmon & cod fish cake, mixed leaves, lemon wedge, garlic mayo  
Goat's cheese in filo parcel, red onion marmalade, wild rocket leaves

## MAINS

Crown of lamb, minted mash, glazed carrots, parsnip purée, red wine jus  
Supreme of cod, crayfish, wilted spinach in garlic, white wine, dill, saffron  
Arborio risotto of wild mushrooms, sage, white wine, truffle oil, Grana Padano  
Chicken breast, mozzarella & tomato, new potatoes, white wine, cream & basil

## DESSERTS

Vanilla & raspberry jelly pannacotta, served with exotic fresh fruit  
Homemade classic Italian tiramisu with coffee & amaretto liqueur  
Trio of Italian cheeses, savoury biscuits, quince jelly, celery & grapes  
Chocolate & orange tart, fresh orange segments, vanilla ice cream

CHILDREN 7.95

1 COURSE 12.95

2 COURSES 17.95

3 COURSES 22.95

**MON to THUR:** 12pm – 3pm & 5.30pm – 7pm **FRI & SAT:** 12pm – 7pm

**POST THEATRE MONDAY to SATURDAY: 10pm – 11pm**

A discretionary 10% service charge will be added to your bill