

# STARTERS

## **BRUSCHETTA (V) 5.95**

Bruschetta of plum tomatoes, red onion, basil, Extra Virgin olive oil, topped with Grana Padano

## **GOAT'S CHEESE (V) 8.50 GF**

Gratin of grilled goat's cheese, toasted pine nuts, rocket, beetroot carpaccio, balsamic reduction

## **PORTOBELLO MUSHROOM (V) 8.95**

Portobello mushroom filled with Gorgonzola, herb crust, white truffle oil, wild rocket leaves

## **KING SCALLOPS 12.95**

Seared Black Pearl scallops, salmon caviar, pea purée, black pudding, vin blanc sauce

## **ANTIPASTO 9.95**

A selection of Italian cured meats, artichoke, pickles sun dried tomatoes, baby mozzarella, crostini bread

## **CALAMARI & WHITEBAIT 9.95**

Duo of deep fried calamari rings and whitebait, served with lemon wedge & garlic mayonnaise

## **TEMPURA PRAWNS 11.95**

Deep fried prawns crevette, chilli & garlic batter, mango & pomegranate salad, sweet chilli, lime

## **INSALATA TRICOLORE (V) 8.95 GF**

Buffalo mozzarella, beef tomato, avocado, oregano, fresh basil, Extra Virgin olive oil

## **PROSCIUTTO DI PARMA 9.95 GF**

Grilled asparagus spears, poached egg, topped with Parma ham, hollandaise sauce

## **FISH CAKES 9.95**

Homemade salmon & cod fish cakes, mixed leaves, lemon wedge, garlic mayo

**V** – Vegetarian

**GF** – Gluten Free

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

# PASTA & RISOTTI

## **SEAFOOD RISOTTO 9.50 / 16.95 GF**

Arborio rice risotto, mussels, prawns, calamari, prawn crevette, tomato & lobster bisque sauce

## **CRAB LINGUINE or CRAB RAVIOLI 9.95 / 17.95**

Linguine past, crab meat, spinach, garlic and chilli, **OR**  
Ravioli filled with crab meat, prawn crevette, lobster bisque

## **RISOTTO FUNGHI (V) 9.50 / 16.95 GF**

Arborio rice risotto, Porcini & Oyster mushrooms, sage, white wine, cream, grated Grana Padano

## **TAGLIATELLE FIORENTINA 8.95 / 15.95**

Tagliatelle pasta, chicken breast, wild mushrooms, fresh plum tomatoes, cream and white wine sauce

## **CANNELLONI (V) 8.50 / 14.95**

Cannelloni pasta filled with ricotta cheese & spinach, béchamel, passata sauce, Parmesan, grated mozzarella

## **SALMON RIGATONI 9.95 / 17.95**

Rigatoni pasta, flakes of smoked salmon, English mustard, fresh spinach leaves, white wine, cream & lobster bisque

## **SPAGHETTI BOLOGNESE 8.50 / 14.95**

Spaghetti pasta, minced beef, onion, garlic, carrot, mixed herbs in a rich red wine and pomodoro sauce

## **PENNE CHORIZO 8.95 / 15.95**

Penne pasta tubes, chorizo sausage, fresh basil, garlic, fresh chilli, shallots, pomodoro sauce

## **TORTELLONI (V) 8.50 / 14.95**

Tortelloni pasta parcel filled with Gorgonzola & walnuts, served with fresh spinach and Italian cheese sauce

## **LASAGNE 8.50 / 14.95**

Layers of fresh pasta, minced beef, béchamel, passata sauce, grated Grana Padano cheese

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# MEAT & FISH

## **CHICKEN ROULADE 19.95 GF**

Chicken breast with Parma ham, Fontina & asparagus, sautéed potatoes, tomato velouté sauce, white truffle oil

## **SIRLOIN OF BEEF 25.95**

Farm assured sirloin of beef, Gorgonzola cheese, served with chunky chips, red wine & rosemary jus

## **CALVES LIVER 23.95 GF**

Dutch calves liver, julienne of white onion, tian of mash, rosemary & red wine reduction

## **SHANK OF LAMB 19.95 GF**

Braised Cornish shank of lamb, tian of minted mash potato, honey glazed carrots, roasted shallots, rosemary & red wine

## **FILLET STEAK 27.95**

Aged farm assured Angus fillet of beef, chunky chips, green pepper corn sauce

## **DUCK BREAST 23.95 GF**

Breast of Gressingham duck, sautéed hispi cabbage sweet potato fondant, red wine & cherry brandy sauce

## **SEA BASS 19.95**

Fillets of sea bass, prawn crevette, wilted spinach, ravioloni filled with Devon crab and shellfish sauce

## **MONKFISH 24.95 GF**

Grilled tail of Monkfish, violet potatoes, samphire garlic, chilli, white wine, caper & lemon butter sauce

## **TIGER PRAWNS 25.95**

Pan fried Tiger prawns in garlic, chilli, basil & lemon butter, served with a bowl of French fries and a seasonal salad

## **SUPREME OF COD 19.95 GF**

Scotch cod supreme, gratin Dauphinoise, grilled asparagus, roasted fennel, tomato, basil, spring onion, lemon, olive oil

# DESSERTS

## **TIRAMISU 6.95**

Italian dessert with amaretto liqueur, mascarpone, coffee flavoured biscuit, amaretto syrup, cocoa

## **CARAMEL PANNACOTTA 6.95**

Vanilla & caramel pannacotta served with caramelised peach slices & physalis fruit

## **CHOCOLATE FONDANT 7.95**

Chocolate fondant with griottine cherries, hazelnut ice cream and fresh strawberries

## **EXOTIC FRESH FRUIT 6.95**

Exotic fresh fruit in a brandy snap basket, lemon and lime sorbet, raspberry coulis

## **ICE CREAMS 5.95**

Selection of Mövenpick ice creams served with chocolate wafer curls

## **SORBETS 5.95**

Selection of Mövenpick sorbets served with chocolate wafer curls

## **HOMEMADE CRÊPES 7.95**

Homemade crêpes with fresh orange segments, Gran Marnier reduction and vanilla ice cream

## **TRIO DI DOLCI 7.95**

Caramel pannacotta, poached pear, mango and passion fruit cheesecake

## **MANGO & PASSION FRUIT CHEESECAKE 6.95**

Mango and passion fruit cheesecake, served with fresh mango & strawberries

## **CHEESE BOARD 8.95**

Selection of Italian cheeses, quince jelly, celery sticks, grapes and savoury biscuits

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