

FIXED MENU

STARTERS

Homemade soup of the day served with warm rustic bread roll
Smoked salmon, Atlantic prawns, avocado purée, dill & lemon
Parma ham, poached William's pear, Galia & water melon balls
Grilled halloumi, tomatoes, shredded cabbage, chilli, tsatsiki dip

MAINS

Crown of lamb, tian of mash, glazed carrots, parsnip purée, red wine jus
Fillet of sea bass, Med veg cous cous, spicy tomato, garlic and chilli sauce
Chicken breast, new potatoes, tomato, mozzarella, basil, white wine crème
Open raviolo, wild mushrooms, black truffle, sage, white wine, Grana Padano

DESSERTS

Homemade classic Italian tiramisu with coffee & amaretto liqueur
Trio of Italian cheeses, savoury biscuits, quince jelly, celery & grapes
Exotic fresh fruit served in a brandy snap basket, lemon & lime sorbet
Vanilla & caramel pannacotta, caramelised peach slices, physalis fruit

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