

FIXED MENU

STARTERS

Homemade soup of the day served with warm rustic bread roll

Salmon & cod fish cake, mixed leaves, lemon wedge, garlic mayo

Chicken livers, smoked pancetta, julienne of onion, red wine reduction

Mozzarella, artichokes, aubergines, peppers, olive tapenade, crostini bread

MAINS

Diced lamb casserole with potatoes, carrots, leeks, tomato, garlic, saffron rice

Supreme of hake, wilted spinach in garlic, served with a crayfish & lobster bisque

Chicken breast, sautéed potatoes, truffle oil, tarragon, wild mushrooms, white wine

Cannelloni of ricotta & spinach, béchamel, passata, Parmesan, grated mozzarella

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