



SAMPLE
SET LUNCH MENU

Garlic Bread



Calamari fritti – lightly fried and served with homemade tartar sauce

Our homemade chicken liver and pork paté with caramelised red onions and warm toast

Honeydew melon and Atlantic prawns dressed with cocktail sauce

Bresaola – finely sliced wind dried cured beef with rocket and parmesan drizzled with olive oil

Troffie Genovese (fresh short twisted pasta) with homemade pesto, cubed potato and green beans V

Avocado, roasted peppers & caponata ratatouille of courgette, aubergine, onion, celery, cherry tomato & olives Ve



Cornish Cod aqua pazza – tomato, olives, garlic and white wine

Breast of chicken fillets served in a white wine, mushroom and cream sauce OR

Milanese coated in breadcrumbs lightly fried served with homemade chips

Welsh rump of lamb abbacchio - slow roasted with fresh peppers, onion and red wine

Our homemade fresh pasta porcini mushroom lasagne V

Polpettine – Scotch sirloin meatballs in a hot spicy tomato, garlic and chilli sauce

Fresh calves' liver butter and sage

Insalatona - mixed leaf, rocket, radicchio, avocado, fennel, sundried tomato, artichoke, green bean

& mozzarella (optional) salad dressed with olive oil and balsamic reduction Ve

Medley of fresh vegetables and roasted potatoes or mixed salad



Ciocolatissimo - rich dark chocolate mousse

Classic Italian tiramisú with espresso and mascarpone

Poached pear in red wine served with cinnamon ice cream and amaretti biscotti

Panna cotta with Amarena cherry coulis

Blood orange and lemon sorbets Ve

Sicilian lemon and mascarpone cheesecake

Tuesday – Saturday Lunch 12pm – 2.30pm

2 courses £15.95 3 courses £18.95

Children under 12 half price - A discretionary 10% service charge will be added to your final bill