

LUNCH

Two Course Lunch £17.95, 3 courses £20.95
Monday to Friday 12.00-16.00

STARTERS

AVOCADO AND POACHED EGG (V)

Avocado with chopped cherry tomatoes, coriander, chilli, red onion and lime juice, with a poached egg on top of a slice toasted ciabatta (add crispy prosciutto for 2.00)

CALAMARI FRITTO

Crispy Calamari coated in breadcrumbs dressed in olive oil, parsley and garlic, served with a chilli and spring onion garnish, garlic and herb mayonnaise and lemon

BRUSCHETTA POMODORO (V) (VE)

Chopped cherry vine tomatoes, red onions, basil and extra virgin olive oil on toasted ciabatta

ARANCINI (V)

Lightly fried rice balls stuffed with Mozzarella, Parmesan, egg and Parsley, coated in breadcrumbs and served with homemade Pickled Red onion and a Garlic and Herb Mayonnaise (contains egg)

DESSERTS

PANNA COTTA (N)

Set Vanilla cream topped with a crumbled nut brittle garnish

TIRAMISU (N)

Sponge fingers, mascarpone, coffee, marsala & amaretto

BANOFFEE PIE

Crumbled digestive biscuits, bananas, mascarpone, cream & caramel (add ice cream for £1.50)

CRÈME BRULEE

Set vanilla egg custard topped with a layer of caramelised sugar

ICE CREAM/SORBET

Two scoops of ice cream or sorbet (please ask for flavours)

MAINS

CASARECCE ALLA POMODORO (V) (CAN BE VEGAN)

Casarecce pasta with homemade tomato sauce, cherry tomatoes, garlic, and basil (add additional Chicken for an extra £3.00, King Prawns for £5.00)

MARGHARITA PIZZA (V)

Mozzarella, tomato and basil pizza, with the choice of adding 2 of the following toppings: Pepperoni, Ham, Mushrooms, Peppers, Olives, Anchovies

STEAK AND EGGS

Flash fried steak with 2 fried eggs and French Fries (add a Peppercorn or Mushroom Sauce for an additional £3.50)

SEABASS

Pan Fried Seabass Fillet with New Potatoes, Green Beans and a Lemon, Caper, Butter and Pecorino White Wine Sauce

TAGLIATELLE CARBONARA

Italian smoked pancetta, egg yolk, crème fraiche, parmesan and parsley served with shaved Pecorino

RAVIOLI CON SPINACI (V,N)

Homemade pasta filled with spinach, pine nuts and ricotta cheese, served with a tomato, butter and mascarpone sauce, topped with rocket, pecorino and pine nuts

All dishes freshly prepared and cooked to order so please inform your server if you have any allergies or intolerances. However, this means that whilst allergens may not be present in ingredients themselves, they are still present in the kitchen and some traces may still be found

