

DINNER



MENU

ITALIAN EVENING

STARTER

Bruschetta of marinated tomatoes, olives and buffalo mozzarella. Basil oil (V)
Nectarine and rocket salad with Parma ham (GF)
Goat's cheese arancini with red pepper pesto (V)

MAIN COURSE

Sauté chicken cacciatore with Italian roasted potatoes and cavolo nero
Char-grilled Mediterranean vegetable lasagne with garlic focaccia and green salad (V)
Seafood tagliatelle with tiger prawns, salmon, squid and cod
Pan fried veal escalope, sage and sherry butter sauce, saffron mash (GF)

DESSERT

Tiramisu served with coffee Anglaise (V)
Vanilla panna cotta, poached fruits and pistachio biscotti (V)
Tartufo of chocolate and hazelnut (V)

MENU COST INCLUSIVE OF VAT £12.95

All food items can contain some or all of the following: Gluten-containing Cereals (Wheat, Rye and Barley), Crustaceans, Molluscs, Fish, Peanuts, Lupin, Tree Nuts (such as Walnuts, Almonds and Hazelnuts), Soya, Eggs, Milk, Celery, Mustard, Sesame, Sulphur Dioxide (found in Dried Fruits and Wine)
Please consult with Front of House Staff if you have an allergy



For bookings please call 01484 437019

Some dishes may contain nut or nut products