

Sample Set Menu August 2018

Two courses £28 three courses £34 four courses £40

First course

Buffalo mozzarella with grilled vegetables

Smoked tuna with fennel & orange salad

Cured meat platter

Pasta & soup

Courgette & potato soup

Spaghetti 'cacio e pepe'

Spaghetti with tomato & fresh basil

Main course

Pan fried seabream with sautéed spinach, cherry tomato & caper sauce

Grilled baby chicken with roast potatoes

Pan fried cod with leeks, peas & mussels

From the grill

With individual supplement

Organic salmon 9

Swordfish 11

Tuna 11

Beef rib eye 16

Seabass 14

Beef fillet 20

Vegetables, potatoes & salads

Sautéed with olive oil, garlic, chilli, butter or simply steamed

Roast potatoes 5

New potatoes 5

Mashed potato 5

Sautéed spinach 5

Green beans 5

Broccoli 5

Green leaf salad 5

Tomato & mozzarella 6

Rocket & parmesan 6

Dessert

Selection of ice-cream or sorbets

Classic tiramisu

Pistachio panna cotta with apricot salad

Selection of Italian cheeses 6

*Our private dining seats up to 55 guests for breakfast, lunch or dinner
or 120 guests for a drinks reception*

Please ask reception for more information