

THREE COURSE GROUP SET DINNER

STARTERS

HERITAGE CHERRY TOMATOES & STRAWBERRY SALAD, FRESH HERBS & FLAVOURED
BALSAMIC (GF, V)

FOCACCIA BRUSCHETTA WITH TOMATO & BASIL & LEMON MAYO (V)

POTATO, MUSHROOM & TRUFFLE CROQUETTE, SUMMER PEAR, GINGER & BLACK GARLIC (VG)

WARM SLICED PORK BELLY (PORCHETTA) WITH ROCKET, FENNEL & LEMON (GF)

OCTOPUS TENTACLE SALAD, HOMEMADE PICKLED VEGETABLES, BASIL MAYO &
HERBS SALAD (GF)

BATTERED BRAISED OX CHEEKS, BLACK OLIVES, RED PEPPERS & SALAD GARNISH

WARM BRINED KING PRAWNS, CHICKPEA HUMMUS, COMPRESSED CUCUMBER & MINT (GF)

MAIN COURSES

HOMEMADE TAGLIATELLE IN A RICH BEEF BOLOGNESE SAUCE

RISOTTO WITH SAFFRON, PEA & CUTTLEFISH (GF, VEGETARIAN & VEGAN OPTIONS)

PACCHERI DI GRAGNANO WITH TOMATO & BASIL SAUCE, GRATED DRY RICOTTA (VG, VO)

HOMEMADE PURPLE POTATO GNOCCHI, PECORINO CHEESE FONDUE, BLACK TRUFFLE HONEY

SOUS VIDE ROAST CHICKEN SUPREME, RAINBOW CARROTS, ROASTED CRUSHED
CHICKPEAS (GF)

PAN-FRIED LAMB FILLET WITH A MUSHROOM SAUCE SERVED WITH GARLIC MINTED
MASHED POTATOES (GF)

PAN-FRIED SALMON FILLETS, SWEET MASHED POTATOES, CRISPY SUMMER VEGETABLES, SOUR
CREAM & CHIVES DRESSING (GF)

COD STEAK SERVED WITH CRISPY POLENTA & PANCETTA RED PEPPER SAUCE

DESSERTS

AL MOLO TIRAMISU WITH AMARETTO & FRANGELICO LIQUEUR (N)

CHOCOLATE MOUSSE WITH APRICOTS SACHER STYLE WITH CREAM & CHOCOLATE SOIL

VANILLA PANNA COTTA WITH SUMMER FRUIT COMPOTE

WHITE CHOCOLATE CHEESECAKE TOPPED WITH AMARENA CHERRIES

PEACH & COCONUT MOUSSE WITH BUCKWHEAT & YOGURT

ITALIAN IMPORTED CHEESE BOARD WITH HONEYCOMB & BISCUITS (3 CHEESE SUPPLEMENT)

£34 PER PERSON

£5 deposit per person

Food choice pre-order required

Minimum 10 people - One table booking per hour

GF = GLUTEN FREE GFO = GLUTEN FREE OPTION - VG = VEGETARIAN
VO = VEGAN OPTION - N = CONTAINS NUTS - M = CONTAINS MUSHROOMS