





## Summer Set Menu

## 1 COURSE £15 | 2 COURSES £24 per person

Lunch Friday 12 - 1.30 pm Saturday 1-4.30 pm | Dinner Tuesday to Friday 5 -7 pm

——— For the Table ———
Marinated Olives £3.80 Pizza Garlic Bread £8.95   10.95 Arancine & Aioli £9
———— Starters ———
Prawn cocktail, marie rose sauce, crostini * GF
Italian salami selection, parmesan shavings, focaccia *GF
Meatball bruschetta, tomato, parmesan, mozzarella
Caprese salad, tomato. buffalo mozzarella, olives, basil emulsion * V, GF
Mussels, cream, white wine, shallots, herbs - As a Main with Chips * GF
Mains
Chicken escalope, fried, crumb, tomato, pepperoni, mozzarella, salad
Tortelli filled with spinach & ricotta in creamy mushroom sauce * V
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Market fish of the day & accompaniments * GF
Penne with smoked salmon in cream & tomato sauce *GF
Desserts + 5
Profiteroles *V Affogato *V, GF Sorbet *V, VE, GF Panna Cotta *V, GF

\* ON REQUEST MAKE IT: V - VEGETARIAN | VE- VEGAN +2 | GF - GLUTEN FREE +2

THIS IS A SAMPLE MENU SUBJECT TO CHANGE. TERMS & CONDITIONS APPLY PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER NOT ALL INGREDIENTS CAN BE LISTED AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES