



THURSDAY 6TH OCTOBER 2022

TO NIBBLE

ROASTED GARLIC & HERB FOCACCIA, OLIVES & OILS (V)

TO START

HERB GNOCCHI, ROCKET PESTO, WILD MUSHROOMS & LEMON (V)

SMOKED HAM HOCK & RICOTTA ARANCINI, TOMATO & CHILLI SAUCE

BRAISED SQUID, TOMATO, BLACK OLIVE & SALSA VERDE

MAIN

8-HOUR PORCHETTA, FENNEL & ORANGE, GARLIC POTATOES, KALE (GF)

PARMIGIANA MELANZANA (BAKED AUBERGINE & PARMESAN), DRESSED LEAVES (V)

CRAB & PRAWN TAGLIATELLE, ROASTED TOMATO, CHILLI & BASIL

CHICKEN SUPREME, MOZZARELLA & BASIL PESTO, GARLIC LEMON GREEN BEANS (GF)

DESSERT

PEAR & ALMOND TART, BLACKBERRY (V)

TIRAMISU, DARK CHOCOLATE, RASPBERRY ICE CREAM (V)

LIMONCELLO PANNA COTTA, ROASTED PLUM, HAZELNUT (GF)

TEA & COFFEE INCLUDED

3 COURSES - £18.00

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES ON ARRIVAL. THANK YOU.