



SET MENU

Select one starter, one main dish and a dessert
£19.95 per person

STARTER

Home made chicken liver pâté

✓ Minestrone soup

MAIN COURSE

Pan fried fillets of sea bream with tomato, spinach, and herbs and lemon butter,
served with butter crushed potatoes

Roast chicken breast, butter fried gnocchi and a salsa verde dressing
with roasted butternut squash

✓ Rigatoni Primavera with vegetables, Grana Padano, pine nuts,
cream and mozzarella served with rocket salad

DESSERT

“Bombolini” – homemade mini doughnuts with chocolate sauce and cream

Lemon sorbet

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cheese may not be made with vegetable rennet.*

The products on this menu may contain traces of seeds & nuts.

Discretionary 10% service charge will be added to your bill for parties of 6 or more.

CHAMPAGNE AND PROSECCO

	125ml glass	750ml bottle
Conti Neri Bis Bis Frizzante Rosato, ITALY	5.00	22.50
Bel Star Prosecco Valdobbiadene, ITALY	5.50	24.50
Bisol Prosecco Crede Valdobbiadene, ITALY		33.50
Mumm Brut NV	9.50	49.50
De Castellane NV Rosé		52.50
Veuve Clicquot Yellow Label NV		65.00
Perrier-Jouet Blason Rosé NV		80.00
Bollinger Special Cuvée NV		80.00
Laurent-Perrier NV Rosé		90.00
Perrier-Jouet Belle Epoque 2004 Vintage		150.00
Dom Perignon 2003 Vintage		165.00
Krug Grand Cuvée NV		175.00
Perrier-Jouet Belle Epoque Rosé 2004 Vintage		185.00

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WHITE WINE

LIGHT AND CRISP..	175ml glass	250ml glass	750ml bottle
Ponte Emiliano Trebbiano/Chardonnay, Emilia-Romagna, ITALY <i>A crisp, aromatic white that's wonderfully easy-drinking.</i>	3.60	5.00	15.00
Old Press Chardonnay, AUSTRALIA <i>Bursting with tropical fruit, for those who like something juicy.</i>	4.00	5.40	15.95
Orvieto Classico Tomaiolo, Toscana, ITALY <i>A bright, dry and gentle white with floral delicacy and soft fruitiness.</i>			18.95
Operetto Garganega/Pinot Grigio, Veneto, ITALY <i>Light and wonderfully refreshing with zesty fruitiness.</i>	4.90	6.80	19.95

PURE REGIONAL ITALIAN FLAVOURS...

Legato Inzolia, Sicily, ITALY <i>A really light and fresh style of wine, aromas of white fruits and white flowers.</i>			18.00
Verdicchio Dei Castelli Di Jesi Classico Castellani, La Marche, ITALY <i>Fans of Chardonnay will love this elegant Italian classic and its pear and almond aromas.</i>			21.50
Riff Pinot Grigio, Alto Adige, ITALY <i>A wine with fresh with aromatic apple and peach aromas and a dry, easy-drinking palate</i>			23.00
Le Coste Trebbiano, Emilia-Romagna, ITALY <i>Refreshing and light-bodied with citrus flavours and delicate aromas.</i>			24.00

ZESTY SAUVIGNON BLANCS...

Poeta Sauvignon Blanc, Veneto, ITALY <i>A wine full of light, elegant citrus flavours, perfect with fish and light salads.</i>	4.90	6.80	19.95
Clifford's Hill Sauvignon Blanc, Stellenbosch, SOUTH AFRICA <i>A great example of South African Sauvignon. Style is a halfway house between NZ Marlborough opulence and French elegance.</i>	6.50	8.50	28.00
Bastianich Vigne Orso Sauvignon, Colli Orientali del Friuli, ITALY <i>Very expressive. Italian elegance and style on the palate. One to accompany more delicate dishes.</i>			34.95

CLASSIC ELEGANCE...

Stellenrust Chenin Blanc, Stellenbosch, SOUTH AFRICA <i>Tropical and generous, this wine's melon and grapefruit aromas will get your mouth watering.</i>			22.00
Picpoul De Pinet La Cote Flamenc, Languedoc-Roussillon, FRANCE <i>A vibrant, lively white - crisp and refreshing, wonderful style - crying out for seafood.</i>			23.00
Chablis Bouchard Aine and Fils, Burgundy, FRANCE <i>Clean, crisp and beautifully dry. A classic wine with focused, refined lemony fruit.</i>			33.00

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RED WINE

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Alto Bajo Cabernet Sauvignon, Central Valley, CHILE <i>A lush and curranty Cabernet from Chile. Easy drinking.</i>	4.00	5.40	15.95
Villa Dei Fiori Montepulciano, Abruzzo, ITALY <i>Ripe, rounded and rustic Italian red combining spicy black olives with morello cherry notes.</i>	4.70	6.60	18.95
Valdivieso Merlot, Lontue, CHILE <i>Incredibly juicy Merlot packed with plum flavours that are great with light meat dishes.</i>	5.00	6.60	19.95

MEDIUM-BODIED AND ROUNDED...

Riva Leone Barbera, Piemonte, ITALY <i>Dark berry fruit and freshness makes this wine so food friendly. You can't go wrong with this one.</i>	5.30	7.25	21.50
Banfi Sangiovese/Cabernet Col Di Sasso, Toscana, ITALY <i>Bright and fruity with a supple, ripe structure and refreshing finish.</i>			24.50
Hesaurum Corvina/Cabernet, Veneto, ITALY <i>A vibrant, juicy, mid-weight red, sublime with tomato-based dishes or grilled meats.</i>			24.95
Lamberti Valpolicella I Fiori, Veneto, ITALY <i>Perfect with lighter pasta and risotto dishes, this is a delicious red with a bright, crisp red berry fruit.</i>			25.95
Rioja Reserva Castillo Clavijo, Rioja, SPAIN <i>Refined, smooth and complex with lots of developed red fruit and toasty aromas.</i>			26.95

MORE COMPLEX AND FULL-FLAVOURED...

Terre Di Giumara, Sicilia, ITALY <i>A wonderful Sicilian discovery, blending sweet fruit aromas with a savoury, food-loving palate</i>			25.00
Ceppaiano Alle Viole 'Baby Tuscan', Toscana ITALY <i>If you like Chianti you'll love this modern interpretation with its aromas of balsamic, mint and herbs.</i>			29.25
Jubilum Pinot Nero/Syrah, Sicilia, ITALY <i>This complex and smooth red has subtle cinnamon and cherry notes and is perfect with pizza.</i>			29.95
Madfish Grandstand Pinot Noir, WA, AUSTRALIA <i>A stunning wine, silky smooth and wonderfully balanced, with ripe cherry fruit and spice.</i>			30.00
Villa Belvedere Ripasso, Veneto ITALY <i>A delicious, juicy, 'baby Amarone' suited to meatier pasta dishes.</i>			33.00
Amarone Classico Nicolis, Veneto, ITALY <i>A wine of epic proportions. This is big, rich, deep and utterly amazing paired with the most substantial dishes.</i>			49.50

ROSÉ WINE

Lamberti Pinot Grigio Blush, Veneto, ITALY <i>Off-dry and refreshing with lots of summer fruitiness and aromas.</i>	4.85	6.90	19.95
Ceppaiano Rosato, Toscana, ITALY <i>Perfect with summer salads, deeper colour with a hint of creaminess and crisp finish.</i>	5.60	7.80	23.50
Domaine D'Astros Rosé, Provence, FRANCE <i>Lightly coloured with delicate but persistent flavours and structure. Delicious on its own or with food.</i>			28.00

DESSERT WINE

D'Arenberg 'The Stump Jump' Sticky Chardonnay, AUSTRALIA, 37.5cl <i>Yummy orange marmalade with intense, lush aromas that linger on the palate, forever.</i>			17.00
Muscat de Rivesaltes Jean Marc Lafage, FRANCE, 50cl <i>Lighter and refreshing. Fruity puddings shouldn't be allowed without a glass of this</i>			22.50



SET MENU

Select one starter, one main dish and a dessert
£24.50 per person

STARTER

Calamari deep fried with lemon mayonnaise

✓ Romesco chicken salad with goat's cheese, rocket and aged balsamic

Sautéed garlic field mushrooms with truffle butter and toasted focaccia

MAIN COURSE

Steam baked hake with lemon and basil served with herb crushed potatoes
and roasted butternut squash

Involtini of pork with sage stuffing, tomato and pancetta lentils
with a red wine sauce and roasted butternut squash

✓ Goat's cheese and pesto risotto finished with air dried tomatoes
and rocket salad

DESSERT

Hot chocolate hazelnut brownie served with pistachio ice cream
and chocolate sauce

Sweet arancini, coated in a citrus
and vanilla syrup with vanilla ice cream

Lemon sorbet

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STARTER

Smoked mackerel and air dried tomato bruschetta with a mustard mascarpone
Hand rolled meatballs in a spiced tomato sauce with a Grana Padano glaze and ciabatta
✓ Deep fried crispy oyster mushrooms with a smoked garlic aioli

MAIN COURSE

Steamed fillets of sea bass with spinach and a balsamic, rosemary dressing
and baked rosemary potatoes
10oz rib eye steak with truffle butter and sautéed wild mushrooms
with baked rosemary potatoes
✓ Goat's cheese and pesto risotto finished with air dried tomatoes
and rocket leaves served with a rocket salad
Duck breast with buttered white beans, pancetta and air dried tomato jus
with roasted butternut squash

DESSERT

Semifreddo 'cassata' flavoured with candied fruits, chocolate and hazelnuts
Tiramisu
Sticky toffee pudding with vanilla ice cream

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