

LUXE

TWO COURSES 28.95 | THREE COURSES 33.95

STARTERS

GAMBAS PIL PIL

King prawns, chilli & garlic oil, sourdough

HOT NDJUA HONEY BURRATA

Focaccia croutes, toasted pine nuts, confit baby plum tomatoes & basil dressing

GAMBERETTI COCKTAIL

King prawns, Bloody Mary prawns & crayfish, pickled cucumber, sourdough wafer

CHICKEN LIVER PARFAIT

Caramelised red onion chutney, crisp leaf, sourdough

ANTIPASTI BOARD

Serrano ham, salami, mortadella, Iberico pork loin, Manchego cheese,
Gordal olives, pickles, garlic aioli, EVOO & olive focaccia

MAINS

CHICKEN & PARMESAN MILANESE

Parmesan breaded chicken, sun-blushed tomato, rocket salad, fries

SERRANO HAM & WILD MUSHROOM PIZZA

San Marzano tomato sugo, basil, Fior di Latte mozzarella

PAN SEARED SEA BASS & KING PRAWNS

Creamy basil pesto spaghetti, spinach, pea & citrus pangrattato

SLOW COOKED BAROLO BEEF RIGATONI

Plum tomato sugo, spinach, garlic, basil, Parmesan pangrattato

SPICY NDUJA & RED ONION PIZZA

Parmesan, San Marzano tomato sugo, Fior di Latte mozzarella

GNOCCHI CALABRESE

Oven baked paprika chicken, gnocchi, smoked pancetta,
sobrasada, sun blushed tomatoes, scamorza mozzarella

STEAK ET FRITES

6oz sirloin, peppercorn sauce, watercress, fries

+5.00 supplement

SWEETS

CHOCOLATE & CARAMEL PROFITEROLE ✓

Chantilly Cream, chocolate ice cream, hazelnut

SCOTTISH CHEESE SELECTION

Isle of Mull cheddar, French brie, Blue Murder, artisan biscuit, plum & apple chutney

S'MORE COOKIE DOUGH SKILLET ✓

Cookie dough, Nutella, milk chocolate pieces, soft & fluffy marshmallows, vanilla ice cream

STICKY TOFFEE PUDDING ✓

Butterscotch sauce, vanilla ice cream

WHITE CHOCOLATE & BERRY PAVLOVA ✓

Whipped vanilla cream, red berry coulis raspberry crumble & white chocolate

CLASSIC TIRAMISU ✓

Crushed Ferrero Rocher, Porelli vanilla ice cream

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FOOD ALLERGENS & INTOLERANCES:

For our guests with food sensitivities, allergies or special dietary needs:

We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant.

For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements

V Vegetarian **VE** Ask for Vegan

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more.
100% of all service charge goes to our staff.