



## JAN/FEB 2012 SET MENU D

£ 34.95

### SELECTION OF CANAPES ON ARRIVAL

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#### GAMBERONI CON AGLIO E PEPERONCINO

Pan-fried king prawns with butter, olive oil, garlic, chillie and herbs

#### SALUMI MISTI (V)

Charcuterie board of selected Italian cured meats, shaved fennel, sun dried tomato dressing and freshly baked foccacia

#### PASTA E FAGIOLI (v)

A homemade classic, borlotti bean and pasta soup with freshly baked foccacia

#### MELANZANE ALLA PARMIGIANA (V)

Baked aubergines, buffalo mozzarella, tomato and parmesan cheese with freshly baked foccacia

#### MOZZARELLA DI BUFALO ALLA CAPRESE (V)

Buffalo Mozzarella and vine riped tomato with basil

#### CAPPESANTE IN PANCETTA

Queen scallops wrapped in pancetta, pan-fried and served with chickpea purée, rocket and garlic and chilli dressing

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#### FILETTO DI MANZO

Grilled beef fillet served with potato dauphinoise, green peppercorn sauce and grilled field mushroom

#### LINGUINE AI FRUTTI DI MARE

Seafood linguine with cherry tomatoes, clams, mussels, calamari, baby octopus and king prawns with garlic, chilli and tomato

#### RISOTTO ALLA ZUCCA E FONTINA (V)

Butternut squash and fontina cheese with Arborio rice, parsley and a touch of parmesan

#### FILETTO DI BRANZINO

Fresh seabass fillet with spinach, braised lentils and white wine sauce

#### FILETTO DI SALMONE

Roasted salmon fillet served with roasted pumpkin and braised leeks

#### COSTATA DI MANZO

Char-grilled 12oz prime Scotch beef rib eye served on the bone with herb roast potato

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#### CHOCOLATE FONDANT

#### TIRAMISU'

#### PANNA COTTA

#### APPLE AND BERRIES CRUMBLE

#### ICE CREAM OR SORBET SELECTION

A 12.5% discretionary service charge will be added to your bill.

Please be advised that as some of our dishes contain nuts we are unable to guarantee any of our dishes are nut free. Sorry we do not accept personal cheques. Gluten free menu available. As our menus change monthly the actual menu may differ depending