



BOLTON'S

November Evening Set Menu

2 courses

£ 30

3 courses

£ 35

STARTER

FRESH ASPARAGUS (v)

Steamed asparagus served with Hollandaise sauce or butter

BURRATA CON PEPERONI ALLA GRIGLIA (v)

Creamy Burrata mozzarella with roasted peppers

CARPACCIO D'ANATRA

Smoked duck carpaccio with orange wedge and caramelized onions

GAMBERONI DELLO CHEF

Deep fried king prawns with chilli garlic and olive oil on a mixed leaf bed

MAIN COURSE

PENNE SICILIANA (v)

Penne pasta with aubergine, tomato sauce and fresh basil

CODA DI ROSPO AL CIPOLLOTTO

Pan fried monkfish with spring onion and prawn sauce

AGNELLO TORINESE

Lamb cutlets in a breadcrumb and herb coating

DESSERT

Chef's Creations

12.5% service charge not included.