

SET DINNER MENU

Crab Cannelloni, warm wild garlic panna cotta, white balsamic tuille, bisque foam

Smoked pork arancini, apple puree, puffed pork crackling

Pea and mint veloute, crème fraiche (v)

Tagliata di Manzo – charred sliced beef, kohlrabi, 'cipollini'

Wild sea trout with courgette and thyme cous cous, roasted cherry tomatoes, lemon buerre blanc

Mediterranean vegetable lasagne: ricotta, spinach, aubergine and sundried tomato, grilled Radicchio and Marsala cream

Additional side orders: £3.95

Homemade chunky chips (with Truffle and Parmesan £4.50)

Warm new potatoes, capers and black olives

Tomato, red onion and basil salad

Pepperonata

Zucchini Fritti – (fried courgettes)

French beans and tender stem broccoli with toasted almonds

Trio of seasonal cheese with accompaniments

White chocolate cheesecake, roast peach

Seasonal ice creams and sorbets

"strawberries and cream"

£29.50 3 courses

£24.50 2 courses