Lunch Menu

2 courses £18.95 or 3 courses £22.95
Monday to Friday 12:00 - 15:00

STARTER

ZUPPA DEL GIORNO (V)

Homemade tomato and basil soup.

FUNGI CON AGLIO (V)

Pan fried button mushrooms with garlic butter and fresh herbs, served with homemade toasted bread.

TOMATO BRUSCHETTA (V)

Chopped vine tomatoes, red onions, fresh basil, olive oil, black olives on toasted bread and feta cheese.

CALAMARI FRITTI

Lightly fried squid with garlic mayonnaise and fresh lemon.

BRUSCHETTA GORGONZOLA E FUNGHI (V)

Homemade toasted bread topped with pan fried mushrooms and creamy Gorgonzola sauce served with rocket salad.

MAIN COURSE

POLLO GORGONZOLA

Chargrilled free range chicken breast in dolcelatte cheese sauce served with new potatoes and seasonal vegetables.

SEA BASS

Pan fried sea bass served with new potatoes, seasonal vegetables and lemon herb oil.

LINGUINI CARBONARA

Linguini pasta with Italian smoked bacon and Parmesan cream sauce.

SPAGHETTI BOLOGNAISE

Spaghetti pasta with homemade beef ragu sauce.

PIZZA MARGARITA (V)

Tomato base, mozzarella, oregano and fresh basil.
Add toppings - extra charges apply.

CANNELLONI (V)

Oven baked rolled lasagne sheets, filled with spinach, ricotta cheese, tomato sauce and mozzarella.

RISOTTO CON POLLO

Arborio rice, chargrilled chicken finished with roasted mushrooms and mascarpone creamy cheese.

SPAGHETTI AGLIO E OLIO (V)

Fresh garlic, chilli flakes, olive oil and Parmesan cheese tossed with spaghetti pasta.

DESSERT

TIRAMISU

Sponge fingers, mascarpone, Baileys, Tia maria and espresso.

PANNA COTTA

Set vanila cream topped with mixed berries sauce.

LEMON CHEESECAKE

Lemon cheesecake served with mixed berries sauce.

BANOFFEE PIE

Crumbed digestive biscuits, bananas, caramel and vanilla cream.

GELATO MISTO (2 SCOOPS)

2 scoops of ice cream or sorbet from our selection (please ask for flavors).

PLEASE SPEAK TO A MEMBER OF STAFF ABOUT FOOD ALLERGIES AND INTOLERANCES.