

## **STARTERS**

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Tuscan white bean & bacon soup with focaccia

Farmhouse pâté, Cumberland sauce, toasted brioche

Smoked salmon on malted sourdough with guacamole & lime

Sicilian caponata: Fried aubergine, pine nuts, onions, celery & olives with focaccia (VEGAN)

Calamari fritti, aioli, lemon

## **MAINS**

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Roasted British lamb shank, chef's seasoning, slow cooked for 4 hours and served with red wine reduction with roast potatoes and seasonal vegetables (GF)

Chicken saltimbocca: Chicken breast topped with prosciutto & sage in a white wine reduction with roast potatoes and seasonal vegetables (GF)

Fillet of sea bass with cherry tomatoes, asparagus & Italian Salsa with roast potatoes and seasonal vegetables (GF)

Classic steak Diane: 8oz flattened Sirloin steak with a brandy, mustard, onion & mushroom sauce with roast potatoes and seasonal vegetables

Roast butternut, rosemary & pine nut risotto and seasonal vegetables (VEGAN)

Roast Norfolk turkey, chipolata, parsnip cream, sage & onion stuffing, pan gravy with roast potatoes and seasonal vegetables

## **DESSERTS**

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Affogato: Crushed Lotus Biscoff with vanilla ice cream served with espresso & Sicilian cannolo

Traditional tiramisu

Sticky toffee pudding with salted caramel & custard

Chocolate & almond brownie, black cherry compote (VEGAN)

Pavlova with spiced plums & chantilly cream

## **TEA & COFFEE**

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If you suffer from a food allergy or intolerance, please let the manager know. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

An optional service charge of 10% will be added to tables of 6 or more.