

# THE WYCLIFFE | SET MENU

## 3 COURSE £25 WEDNESDAY – SATURDAY

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### STARTERS

Soup of the day (V)

Prawn Cocktail: Prawns, lettuce & Marie rose sauce with brown bread and butter

Calamari Fritti: Served with garlic aioli

Traditional Caprese: Beef tomato, mozzarella di bufala & basil (GF)

### MAINS

Lasagne al Forno

Layers of pasta with cooked beef ragù, béchamel & tomato

Fish of the Day (GF)

Cherry tomatoes, asparagus, mixed vegetables & new potato's

Chicken alla Romana (GF)

In a pepper, tomato, & herb sauce, mixed vegetables & new potato's

Margherita Pizza

Mozzarella cheese and Tomato base (V)

Penne Arrabbiata (VE)

Penne in a spicy tomato sauce with chilli and garlic

### DESSERTS

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

Chocolate & almond brownie, black cherry compote (VE)

Spiced plum pavlova with Chantilly cream (GF)

Three scoops of ice cream: Strawberry, Chocolate, Vanilla

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 4 or more.