

SET LUNCH

SAMPLE MENU

Served Tuesday – Thursday 12-2:30 p.m. / Friday 3:00 p.m.

2 Courses £12.95

To Start

Chef's Homemade Soup of the Day

With artisan bread **GF V**

Antipasto Misto Board

Cured meats, olives, mozzarella, plum tomatoes & grilled bread **GF**

Salad Caprese

with Rocket Leaves, Basil Pesto, Balsamic Reduction & Rapeseed Oil **GF V**

Homemade Chicken Liver Pate

With an apple, date & sultana chutney & grilled artisan bread **GF**

Squid, Chorizo and Spinach Salad

Pan fried Squid and chorizo sausage, baby leaf spinach salad, pomegranate and grilled lemon **GF**

Main Course

Chargrilled Lemon and Pesto Chicken Escalope

Marinated moon dried tomatoes, rocket leaves and sauté potatoes **GF**

Confit Mackerel Fillet

Sautéed new potatoes, roasted red puree and mango salsa **GF**

Rigatoni Carbonara

Rigatoni pasta in a creamy shallot, garlic, pancetta and parsley sauce

Finished with rocket, parmesan & toasted pine nuts **GF N E**

Classic Moules a la Crème

Fresh mussels cooked with shallots, garlic, white wine, cream and parsley

Served with French fries and homemade bread **GF**

Penne Pomodoro

Penne pasta tossed in a rich tomato sauce with baby leaf spinach

And finished with dressed rocket, parmesan and pine nuts **GF N V**

Pizza Pugliese

Hand stretched pizza dough with tomatoes, red onion, mozzarella

olives and capers, rocket leaves and olive oil **V**

All dishes are subject to availability