



Italian theme

Starters:

*Nduja, Burrata with sourdough & heritage cherry tomatoes
Cured Pork, Wild Boar & Apple Terrine with rocket pesto
Panzanella Salad of slow roasted peppers, red onion & Roma tomatoes, toasted ciabatta
served with Baby onions & pea dressing (V) & Vegan*

Mains:

*Lamb rump with sweet celeriac, Italian spinach, Amarone & salsa verde
Roast red mullet fillet with Charlotte potatoes, fennel, olives and capers
Aubergine, courgette, & kumara tiella with slow roasted tomato & a red pepper sauce (V) &
Vegan*

Desserts:

*Pannacotta with raspberries & croccante
Amalfi lemon tart
Affogato – vanilla ice cream with chilled espresso*

Once a booking is placed you will receive an email to check on any dietary requirements