

MENU NATALIZIO

ZUPPA DEL GIORNO (2.7)

Spiced squash soup & sour cream with crusty bread

CANNELLINI (2.7)

Italian white bean hummus, beetroot crisps & evo

MORTADELLA MOZZARELLA (2.7)

Rosemary foccacia, mortadella & fresh buffalo mozzarella

MERLUZZO FRITTO (2.4.5.9)

Fried coley is seasoned flour with taratre sauce

INSALATA DI MARE (3.4.5.8)

Mixed seafood cocktail covered in marie rose sauce

BRASATO DI MANZO (1.14)*

Slow cooked braised ok cheeks in a rich red wine gravy

TACCHINO TRADIZIONALE (2.4)*

Traditional turkey breast, pig in blankets, sage & onion stuffing & homemade cranberry sauce

LASANGE DI MAGRO (2.4.7)

Vegetarian baked lasagne topped with napoli & mozzarella

SALMONE ALLE ERBE (2.4.5.7)*

Salmon fillet coated in lemon herb crumb with sauce choron

BISTECCA AL FERRI (£10 supplement) (7.9.14)

227g sirloin steak cooked to your liking with 1/2 tomato, handcut chips, rockette, plainly grilled or with peppercorn sauce

PIZZA CAPRINO (2.7)

Cheese & tomato pizza topped with goats cheese, red onion jam & chillies

* Served with dauphinoise potatoes & seasonal vegetables

DOLCE TRADIZIONALE (2.7.14)

Warm christmas pudding & brandy sauce

PROFITEROLE (2.4.7)

Choux buns filled with chantilly cream, covered in chocolate sauce

CANOLI (2.7.10)

Crispy pasty shell filled with pistacchio cream

FORMAGGI (2.7.10)

Mixed Italian cheeses, biscuits, apple, walnuts & honey

125ml VIN SANTO & CANTUCCINI BISCUITS (2.10.14) (£8 supplement)

ADD A CHRISTMAS SPICED ESPRESSO MARTINI - £10 SUPPLEMENT

12 - 4.30PM

2 Courses £23

3 Courses £28

5 - 10PM

2 Courses £27

3 Courses £32

ALLERGENS LIST: 1: Celery / 2: Cereals/Gluten / 3: Crustaceans / 4: Eggs / 5: Fish / 6: Lupin / 7: Milk / 8: Molluscs / 9: Mustard / 10: Tree Nuts / 11: Peanuts / 12: Sesame Seeds / 13: Soya / 14: Sulfur Dioxide