

(Y) Homemade soup of the day, Italian bread (gluten-free option available)

Handmade Italian Meatballs, tomato sauce, parmesan flakes Salmon & cod fishcakes, orange curd, festive jelly, winterberry mascarpone

(V) Butternut squash, nutmeg & sage arancini, poached apple, pumpkin seeds, squash purée

## Main Course

GF Cranberry & mozzarella stuffed chicken breast, fondant potato, cranberry compote, pancetta crisp, red wine jus

GF Pork belly, dauphinoise potato, N'Duja popcorn, apple & nutmeg butter, apple crisp, cider jus

Pan fried fillet of seabass, purple potato gnocchi, pickled courgette & radish, lemon & coriander dressing (gluten-free option available)

(Y) GF Mediterranean vegetable stuffed aubergine, parmentier potatoes, wilted spinach, pepper purée

## Dessert

(Y) Tiramisu alla Mio; served with Cantuccini biscuit

Chocolate orange panna cotta, gingerbread, winterberry compote

(gluten-free option available)

(Y) Peanut butter semifreddo, caramelised banana, sesame tuile (gluten-free option available)

Continental cheese board, spicy herb chutney, savoury biscuits
(gluten-free option available)
(£3.00 supplement for cheese board)
(£7.95 as additional course)

2/3 course Monday - Saturday Lunch

£14.95 /18.95

3 course Monday - Thursday Dinner

- £22.95

3 Course Friday and Saturday Dinner - £25.95

## Menu Key

GF = Gluten free

(V) = Suitable for vegetarians

\*\*Please note that for parties of 8 or more a £5pp deposit is required to secure the booking and a discretionary

12.5% service charge is applied to the final bill\*\*\*

Whilst we take steps to minimise the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with severe allergies. Please make us aware of any allergies/intolerances prior to ordering as alternatives may be available. An allergen breakdown menu is available for detailed information on individual dishes.