



AUTUMN SET MENU

LUNCH 2 course £22 – 3 course £26 DINNER 2 course £28 – 3 course £33

Available Tuesday, Wednesday, Thursday, Friday and Saturday

STARTER

Arancini Parmigiana – tomato, fried aubergine, mozzarella (V)
Sauteed mussels and king prawns, lemon butter sauce, chilli oil
Mediterranean Bruschetta – Burrata, sun dried tomatoes, olives, basil (V)
Zuppa del Giorno – Seasonal soup of the day, homemade croutons

MAIN COURSE

Fish of the day – Chef's daily selection, seasonal garnish
Grilled pork tenderloin, dauphinoise potato, apple sauce, pork jus
Fegato Veneziana - Strips of calf's liver, bacon, onion, mash potatoes, red wine jus
Pappardelle al Sugo di Agnello – Pappardelle pasta, lamb ragout
Ravioli Arrabbiata, spicy tomato sauce, olive crumble, basil (V)

DESSERT

'La Cantina' homemade tiramisu'
Warm Italian Panettone Pan Perdu, vanilla ice cream, fresh strawberry
Selection of ice cream and sorbet (two scoops)

Please inform us of any allergies on arrival. All price inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill

