

Festive Specials Menu

Starters

Warm wild mushroom and smoked scamorza cheese tartlet, served with mixed leaves and a black truffle vinaigrette £7.95

Homemade sourdough focaccia with tomatoes, fior di latte mozzarella, tenderstem broccoli, spicy nduja sausage and parmesan cheese shavings £7.95

Scottish smoked salmon platter served with homemade pan brioche, mixed leaves and a caper and gherkin vinaigrette £8.95

Risotto with roasted butternut squash, Italian cured smoked ham, topped with fontina cheese £8.95

Mains

Herb marinated, slow braised Welsh lamb shank served with a red wine reduction and honey roasted root vegetables £16.95

Oven roasted salmon fillet with shrimp and new potatoes, Leccino olives, sundried tomatoes, fresh oregano and white wine £14.95

Ovenbaked lasagne with black truffle, Chef Maurizio's Italian sausages, panfried porcini mushrooms, a creamy béchamel sauce, topped with mozzarella and parmesan cheese £12.95

Fresh 'panciotti' pasta filled with mascarpone cheese and asparagus, served with a tomato and basil sauce, topped with rocket leaves, pecorino cheese shavings and crushed toasted walnuts £11.95

Sides

Fries £2.95

Roast Potatoes £2.95

Panfried brussel sprouts with smoked pancetta £2.95

Honey roasted root vegetables £2.95

Desserts

Trio of Christmas flavoured ice cream £5.50

Warm apple and cinnamon sponge served with vanilla ice cream £5.50

Chocolate and spiced pear tart served with Grand Marnier crème anglaise £5.50