

20th April Lunch Menu

STARTERS

Broccoli and Stilton Soup



Artisan Focaccia with extra virgin olive oil and balsamic glaze



Mini Bruschetta with Sicilian Caponata, a traditional mix of aubergines, olives, capers and tomatoes



MAINS

Sea bass with roasted vegetables in a lemon dressing G served with Italian crostini or GF oatcakes



Gnocchi al Pesto V



Sicilian meatballs & Parmigiano mash potatoes Mediterranean passata, a potato mash base and a touch of pesto GF



DESSERTS

Tartufo al limoncello semifreddo ice cream Raspberry and Belgian White Chocolate Pavlova (GF options available)

2 Courses £25.95 - 3 Courses £29.95 Add a flute of Prosecco add £4.95 pp

