



RESTAURANT WEEK

3 COURSES FOR £15

STARTERS

Goats' Cheese Bruschetta
Marinated tomato dressing

Crispy Polenta Wild Mushroom (gf)
Gorgonzola cream sauce

Pan-fried Pigeon (gf)
Puy lentils and port wine sauce

Butternut Squash Ravioli (v)
Pine nut sage butter

MAINS

Short Rib of Beef Risotto (gf)
Port and thyme sauce

Duck Ragu
Buttered tagliatelle

Roast Cod (gf)
On a bed of minestrone

Celeriac, Wild Mushroom and Leek Open Lasagne (v) (gf)
Bursting with Italian flavour

DESSERTS

Sicilian Lemon Sponge Pudding
Lemon cured ice-cream

Raspberry and Amaretto Crème Brûlée
Homemade biscotti

Brioche Bread and Butter Pudding
Chocolate sauce and vanilla bean ice-cream

Rich Chocolate Delice
Espresso cream