



£39.95 per person

Starters

FUNGHI FARCITI (V)

Stuffed mushrooms with ricotta & spinach.

TIGER PRAWNS

Baked in oven chilli, garlic, olive oil. Served with toasted bread.

Gluten Free without Bread

CALAMARI FRITTI

Deep fried squid

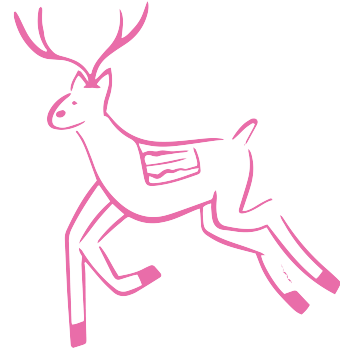
FIGS AND GOATS CHEESE RAVIOLI (V)

with Butter and Sage Sauce.

BORLOTTI BEANS

Garlic, chilli, basil. Served with Toasted Bread.

Gluten Free & Vegan without Bread



Main Courses

TRADITIONAL ROAST TURKEY

SLOW COOKED AUBERGINES WITH CAPERS, OLIVES, GARLIC AND ONION TOMATO SAUCE (VG)

Served with vegan creamy polenta.

TAGLIATELLE WITH SLOW COOKED LAMB SHANK RAGU

POLLO CREMA FUNGHI

Chicken breast with cream and mushroom sauce.

Served with vegetables & sauté potatoes

GRILLED SEABASS WITH MASHED POTATOES (GF)

GRILLED SIRLOIN STEAK WITH CHIPS

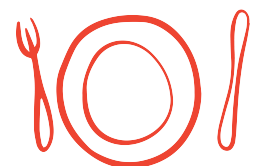
£4+ supplement charge

Desserts

TIRAMISU (GF)

CRÈME BRULÉE (GF)

VEGAN SALTED CARAMEL ICE CREAM (GF)



Allergens:

C: Celery | E: Egg | GF: Gluten Free | F: Fish | Ha: Hallal
SF: Shellfish | M: Milk | MO: Molluscs | V: Vegetarian | Ve: Vegan | W: Wheat

Please note that whilst every care is taken to avoid any cross contamination,
we cannot guarantee that any food item is completely free from any traces of allergens.