

Antipasti - Starters

Bruschetta (vg, v) datterini tomatoes marinated with garlic, olive oil & basil served on toasted ciabatta bread

Calamari Fritti (gf) Squid, garlic & chilli salt with saffron aioli

Garlic Bread & Mozzarella (v)

Garlic Bread (v)

Vegetarian Antipasto Platter (v) courgettes, roasted peppers, datterini tomatoes, olives served with garlic pizzette

Meat Antipasto Platter - Selection of cured meats, olives served with garlic pizzette

Main Courses

Spaghetti Tree Burger breaded chicken, lettuce, tomato, gherkin, parmesan sauce & pesto mayo in brioche bun served with fries

Seabass Fillet in a meunière sauce served with saute potatoes

Lamb Shank served on a bed of mash with seasonal vegetables

Linguini Tiger Prawns shallots, cream & tomato sauce spiked with brandy

Wild Mushroom Risotto (v) white truffle, parmesan crisp & mascarpone

Spaghetti Norma (vg, v) sautéed aubergines, tomato, garlic, basil & chilli

Pizza Mafioso mozzarella, tomato, pepperoni, chorizo, salami & chilli

Fillet Steak crispy onions, served with peppercorn sauce & fries (surcharge £10)

Desserts

Passion Fruit Cheesecake

Vanilla Creme Brûlée

Banoffee Pie

Vegan Cheesecake

Shot of Tequila rose or Limoncello

£35.00 for 3 courses per head + 10% Service Charge

