

CHEF'S SPECIALS

STARTERS

COTOLETTO (GF) 5.85

Tender pork spare ribs, sticky garlic, tomato & honey sauce

CALAMARI 5.75

Crispy crumbed Calamari strips with garlic mayonnaise

MUSHROOM & ROCKET RISOTTO (VGN) 6.50 starter or 10.25 main course

Italian Porcini, leeks, rocket & white wine drizzled with truffle oil

MAIN COURSES

LAMB ROSMARINO (GF) 12.95

Trio of garlic & rosemary marinated local Lamb Cutlets on dijon infused mashed potatoes with a redcurrant red wine jus

STEAK 'TAGLIATA' (GF) 11.25

Sliced peppered steak (m/r) rocket & parmesan salad with tomatoes & balsamic

CANNELLONI VERDE (V) 9.95 main course or 6.25 starter

Spinach & ricotta pasta baked in creamy leek, white wine and cheese sauce

LOBSTER AGNOLOTTI 10.75

Lobster ravioli in a light shrimp, butter, white wine & tomato concasse sauce

HOMEMADE DESSERTS

Being careful? No problem. Ask us about our healthier option desserts

APPLE CRUMBLE (V. Vegan option available) 5.95

Stewed local apples, oat & cinnamon crumble, ice cream & cream

HAND MADE ICE CREAM BOMBE (V, GF) 5.95

crushed meringue & honeycomb bombe with white chocolate sauce

STICKY TOFFEE PUDDING (V, GF. Vegan option available) 5.95

Rich, comforting & indulgent with cream, ice cream & hot toffee sauce

RHUBARB & CUSTARD BRULEE (V, GF) 5.95

Glazed vanilla 'custard' with rhubarb & our GF Lakeland Gingerbread

GOOEY HOT CHOCOLATE SUNDAE (V, GF) 5.95

Brownie pieces in hot chocolate sauce, meringue, ice cream & cream

CHEESEBOARD WITH PORT or SICILIAN MOSCATO WINE 8.50

Dolcelatte, creamy Fontina, tangy cheddar, cream crackers & drink

(Vegan or dairy intolerant? No problem. Ask for the Menu to see our specially developed desserts)

V = vegetarian VOA= Veg option available VGN = Vegan/Dairy free GF= Non Gluten Ingredients