

2 Course Set Menu £15.95

Non Gluten Options

We can Not guarantee our dishes do not contain traces of Gluten
as they may be stored, prepared or cooked in an area with other Gluten containing products

STARTERS

Filletto Insalata

Escalope's of fillet steak, fresh rocket, parmesan cheese, Balsamic cherry tomatoes, red onion, finished with a squeeze of fresh lemon & extra virgin olive oil

Non-Gluten Sticky Chicken

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

Non-Gluten Gambas Pil Pil £1.95 extra

King prawns, olive oil, coriander, tomato, chillies, garlic & lime, served with salad

Chorizo & Garlic Mushrooms (V)

Fresh mushrooms sautéed with chorizo in garlic butter, finished with fresh parmesan

MAIN COURSE

Chicken Caprese

Chicken breast, set on chefs tomato ragu, topped with fresh mozzarella cheese, finished with homemade pesto

Non-Gluten Blue Cheese & Ham Pasta

Gluten free pasta, Slow roasted ham hock, mushrooms, garlic & red onion, stilton cheese & crème fraiche

Non-Gluten Chicken & Chorizo Pasta

Gluten free pasta, Chicken breast pieces & chorizo sausage cooked in our own tomato ragu with chillies, garlic & onion, finished with fresh wild rocket & balsamic syrup

Non-Gluten Mediterranean Seabass £2.50 extra

Grilled fillets of seabass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction

Non-Gluten Carbonara

Gluten free pasta, Traditional pasta dish with pancetta, egg, black pepper & parmesan

We cannot guarantee that our products do not contain traces of nuts and/or seeds, dairy or Gluten