

MENU A £45.00

STARTERS<br>Puglian burrata, torpedino tomatoes, basil, balsamic vinegar 381 kcal V/ GF

Fritto misto, squid, whitebait, courgettes \& lemon 823kcal
Culatello, cured ham and honeymoon melon 447kcal
MAINS
Roasted salmon, green beans salad and rocket pesto 639 kcal
Chicken supreme, asparagus ragout and mascarpone 351 kcal

# Zucchina farcita, stuffed courgette with seasonal vegetables 156 kcal VG/ GF 

DESSERTS<br>Marsala tiramisu 409kcal V

Lemon pannacotta, blueberry 517kcal GF

> Sorbets and ice cream VG/ V/ GF

Vegetarian...V | Gluten Free...GF | Adults need around 2000 kcal a day

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# F\|UME 

## MENU B £60.00

STARTERS<br>Octopus, spicy pappa al pomodoro, capers and olives 444kcal<br>Tortelli, burrata and ricotta cheese 731kcal V<br>Vitello tonnato, chicory and tonnata sauce 348 kcal

## MAINS

Lamb cutlets, wilted spinach and roast potatoes 989 kcal GF
Grilled sea bass, summer vegetables 732 kcal GF
Orecchiette, tenderstem broccoli and garlic 488kcal VG

## DESSERTS <br> Marsala tiramisu 409kcal V

Caprese chocolate cake, mixed berries 779kcal V

Baba al limoncello, mascarpone cream 439kcal V

Vegetarian...V | Gluten Free...GF | Adults need around 2000 kcal a day
Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.


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