

SALTED ALMONDS (VE)
4.50



**MARCO
PIERRE
WHITE**
ESTD 1961

MARTINI GREEN OLIVES (VE)
Cerignola
3.95

SET MENU

Five Courses 31.95

TO START

GARLIC PIZZA BREAD FOR TWO (V)
Fresh rosemary
Add mozzarella 1.00 / Tomato & basil 1.00

STARTERS

AMERICAN STYLE NACHOS (V)
Jalapeños, sour cream, cheese sauce,
chilli, guacamole, red onion

PORCINI ARANCINI (V)
Pesto mayonnaise dip

POACHED PEAR AND WALNUT
SALAD (VE)
Candied walnuts, merlot dressing, endive

AMERICAN HOT PIZZETTA
Garlic & pepper salami, tomato,
mozzarella, red chillies

MAIN COURSES

FILLET OF BEEF FOR TWO

Campbell Brother's finest quality 28 day aged fillet of beef, served with roasted piccolo tomatoes, New York fries, garlic blackened king prawns & Peppercorn sauce
(£12 per person)

MOULES MARINIÈRE

Herb butter, garlic sourdough
(STARTER/MAIN)

BUTCHER'S STEAK & CHIPS

Peppercorn sauce, New York fries, piccolo tomatoes
(upgrade to a 28 day aged 8oz Sirloin £6.00)

ESCALOPE OF CHICKEN MILANESE

Shaved pecorino, fresh rocket, piccolo tomatoes

CREAMY POLENTA, AGED ITALIAN CHEESE (V)

Fricassée of woodland mushrooms,
extra virgin olive oil
(STARTER/MAIN)

HICKORY SMOKED BABY BACK RIBS

BBQ sauce, Russian coleslaw
(STARTER/MAIN)

GNOCCHI, FRESH TOMATO SAUCE (VE)

Fricassée of woodland mushrooms,
cherry tomatoes, fresh basil
(STARTER/MAIN)

SIDES

NEW YORK FRIES (VE) 3.50 | SWEET POTATO FRIES (VE) 3.75 | CAJUN FRIES (V) 3.50 | GARLIC CIABATTA (V) 3.25
CRISPY ONION RINGS (V) MUSTARD MAYO 3.50 | RUSSIAN COLESLAW (V) 3.25 | ROCKET & PARMESAN SALAD (V) 3.75

DESSERTS

HOT CHOCOLATE BROWNIE (V)

Milk ice cream, chocolate sauce

SEASONAL FRUITS (VE)

Poached in sparkling wine

SICILIAN LEMON TART

Lemon sorbet

MR WHITE'S TIRAMISU (V)

Espresso liquor-soaked sponge, cocoa,
mascarpone cream

ICE CREAMS & SORBETS (V)

Speak to your server for today's flavours

TRIO OF DESSERTS FOR TWO

HOT CHOCOLATE BROWNIE WITH MILK ICE CREAM AND CHOCOLATE SAUCE | SICILIAN LEMON TART WITH LEMON SORBET
MR WHITE'S TIRAMISU (2.00 per person)

DIGESTIF

A selection of coffees from
MUSETTI

A selection of teas from
TEAPIGS

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. (V) does not contain meat. (VE) does not contain any animal products.