

CHEF SPECIAL

STARTERS

MANGO E PAPAYA COL GRANCHIO E MAYONESE

Dices of mango and papaya served with crab meat and dressed with mayonnaise
£9.50

TRIGLIA CON SCHIACCIATA DI BROCCOLI

Red mullet served on crushed broccoli dressed with fresh orange vinaigrette
£10.50

RAVIOLI CON RAGU` DI PESCATRICE

Ravioli stuffed with ricotta cheese and served with monk fish
and cherry tomatoes ragu` sauce
£9.00(main course portion) £12.95

ANATRA AFFUMICATA SERVITE CON MELE CAMELLATE E RIDUZIONE AL PORTO

Smoked breast of Burberry duck served with caramelized
green apple and port reduction
£9.95

MAIN COURSES

FILETTO DI AGNELLO IN CROSTA SERVITO CON SALSA AI PORCINI

Lamb fillet in a crust of wholemeal flour and walnuts served with porcini mushroom
and red wine sauce
£23.50

CINGHIALE CON CASTAGNE E BIRRA

Medallions of wild boar served with chestnuts and flambéed with lager beer.
£21.95

ARAGOSTA CON ZENZERO E SALSA OLANDESE

Whole lobster sautéed with garlic and ginger and served with hollandaise sauce
£27.95

MEDAGLIONI DI MANZO

Medallions of beef fillet topped with crispy oyster mushrooms and served with port sauce
£22.95