



Tuesday Italian Taster Dinner – 21st April – 6.45pm arrival

£35 per person for three courses – including arrival drink

Price includes standard Tea or Coffee

Italian Fish Stew with Sea Bass, Mussels, Clams & Squid – GF/Al

Risotto Primavera, Herbs, Broad Beans, Edamame Beans, Peas & Courgette - Al

Fennel & Citrus Salad with Mint – DF/GF

Stuffed Pork Tenderloin with Pesto Mushrooms & Parmesan, wrapped in Pancetta, Salsa Verde, Parmentier Potatoes, Italian Salad - GF

TO FOLLOW

To be Advised

Coffee or Tea

If you would like Speciality Coffee an additional £1 will be added to your bill

Card payments only – Cash Gratuities to your server, at your discretion - No Under 16 Year Olds

V = suitable for Vegetarians/N = contains Nuts/GF = Gluten Free/DF = Dairy Free/Al = contains Alcohol

D = suitable for Diabetics

Our Suppliers and Kitchen handle numerous ingredients and allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for Customers with special dietary requirements will be 100% allergen or contamination free.

Table Setting Sponsored by Wilkin and Sons Ltd - Kitchen Sponsored by Bonnet Hobart

Chocolate Sponsored by Callebaut Chocolate