



SET LUNCH

Garlic Bread



Antipasti of parma ham, salami, olives and sundried tomatoes

Calamari fritti served with homemade tartar sauce

Our homemade chicken liver and pork paté served with warm crostini

Spaghetti aglio, olio e peperoncino V

Parma ham and melon

Homemade traditional minestrone soup V

Insalata caprese – tomato and mozzarella drizzled with olive oil and balsamic V



Roast loin of pork served with homemade apple sauce

Breast of chicken rosmarino – white wine, butter and fresh rosemary OR

Milanese coated in breadcrumbs and served with homemade chips

Cornish cod with cherry tomatoes and fresh basil

Welsh leg of lamb abbacchio slow roasted with red peppers, onion and red wine

Fresh calve's liver butter and sage

Homemade fresh pasta beef lasagne

Carlo's handmade spinach and ricotta ravioli V

Medley of fresh vegetables and roasted potatoes



Classic Italian tiramisú with espresso and mascarpone

Oranges in caramel and grand marnier

Homemade meringue with Chantilly cream

Selection of ice cream or sorbet

Panna cotta with a berry coulis

Crêpe suzette

Rich dark chocolate mousse

Monday – Friday	2 courses £13.95	3 courses £15.95
Sunday	2 courses £15.95	3 courses £17.95

(A discretionary 10% service charge will be added to your final bill – children half price)