

FESTIVE GROUP MENU

THREE COURSES

Wednesday – Sunday £40.00

STARTERS

MULLED WINE POACHED PEAR *Goat's cheese salad ^(VA)*

BRAISED BEEF CHEEK ARANCINI *Marinara sauce, truffle aioli*

CRISPY HERBED FISHCAKE *Caper & lemon butter sauce, pickled fennel*

SOURDOUGH FLATBREAD *Guanciale, bianco sauce, red onion jam, rocket*

MAINS

FREGOLA PASTA *Pesto & Jerusalem artichoke, parmesan & pinenut ^(VA)*

TURKEY STUFFED WITH TUSCAN SAUSAGE MEAT *Roasted root vegetables, rosemary & garlic potato, cranberry jus*

SALMON OREGANATA *Brussels sprouts with chestnuts, confit baby potato, roasted garlic cream*

BEEF SHORT RIB LASAGNE *Homemade ciabatta*

MIKE'S FANCY 4 CHEESE PIZZA *Irish farmhouse cheeses, hot honey ^(V)*

DESSERTS

CLASSIC TIRAMISU

LEMON POLENTA CAKE *Whipped ricotta cream*

VEGAN BROWNIE *Raspberry sorbet ^(VE)*

ITALIAN CHEESES *Taleggio, gorgonzola, crisp bread, apple & cranberry chutney*

Allergens: Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free. Some of our cheese is not suitable for vegetarians. Ask your server for details.
V Vegetarian. **VE** Vegan. **VA** Vegan adaptable.

Service charge: A discretionary 10% service charge will be add to all bills.