

*February 2005*

**STARTERS**

Courgette and Rosemary Soup  
£5.25

Organic Buffalo Mozzarella with grilled Vegetables marinated in cold-pressed extra Virgin Olive Oil, and Wild Roquette  
£7.40

Gratin of Goat's Cheese timbale with Courgette, Roquette and Sun Dried Tomato Dressing  
£8.50

Poached Egg in a Parmesan basket with Crispy Bacon & Sautéed Potatoes  
£7.60

Swordfish Carpaccio with Herbs, Ligurian Olives Topenade, Tomato Concasse' & Citronette  
£8.90

Smoked Trout, Asparagus tip Salad, Honey and Balsamic Dressing  
£10.50

Venison Bresaola with Belgian Endive & Parmiggiano Reggiano Cheese, Dressed with Truffle Oil  
£9.60

Smoked Duck Breast, Organic Polenta and Sautéed Mushrooms  
£13.50

## **MAIN COURSES**

### **PASTA & RISOTTO**

*(All our pastas & risottos' are freshly prepared, please allow 15 minutes.)*

Seabass and Cherry Tomato Risotto with Roquette  
£13.50

Gnocchi di Patate with Fresh Tomato Sauce, Mozzarella, Parmesan and  
Roquette  
£13.50

Frappe with Broccoli, Chilli, and Pecorino Cheese  
£12.75

### **MEAT**

Roasted Pork Chop served with Rosemary Potatoes and Sautéed Spinach  
£14.50

Confit Duck Leg with Polenta and Grilled Endive  
£16.75

Pan Fried Beef Fillet with Potato Rosti and Green Beans in Red Wine Jus  
£16.50

### **FISH**

Halibut 'Saltimbocca' with Spinach and Cauliflower purée  
£16.50

Grilled Tranch of Tuna, Caramelised Onions with Roquette and Tomatoes  
£15.50

Oven Baked Cod with Cherry Tomatoes and Wine Sauce  
£15.00

## **SIDE ORDERS**

Sautéed Spinach £3.00      Rosemary Roasted Potatoes £2.50

Seasonal Vegetables £3.00      French Fries £2.50

Mixed Leaf Salad £2.50      Roquette & Parmesan Salad £3.50

*VAT is included at 17.5%*

*A discretionary service charge of 12.5% will be added to your bill*