DEC 31ST SET MENU FOR BOOKINGS FROM 730PM

£55 PP

£15PP DEPOSIT

STARTERS

SEAFOOD TIAN
SMOKED SALMON, PRAWNS, MARIEROSE & AVOCADO

CRISPY BEEF
DEEP FRIED BEEF ON A BED OF WATERCRESS SALAD, SWEAT & SOUR DRESSING

STUFFED MUSHROOMS
GORGONZOLA, SUNDRIED TOMATOES & CRISPY LEEKS STUFFED PORTOBELLO MUSHROOMS

FRITTO MISTO
PARMIGIANO FLOUR DUSTED CALAMARI, FISH & PRAWNS WITH ROCKET & TARTARE SAUCE

CHICKEN GOUJONS
CAJUN & LIME SPICED CHICKEN GOUJONS, CURRIED MAYONNAISE

MAINS

SEAFOOD PASTA
PAN-FRIED PRAWNS, CLAMS, MUSSELS, IN WHITE WINE, TOMATO, CHILLI & GARLIC

TRUFFLE RAGU PASTA
BRAISED BEEF RAGU IN CABERNET WINE, SERVED IN A CREAMY PARMIGIANO & TRUFFLE SAUCE

SCALLOPS RISOTTO
CARNAROLI RISOTTO RICE, PAN-FRIED SCALLOPS & LOBSTER BISQUE

BUTTERNUT SQUASH RISOTTO
CARNAROLI RISOTTO RICE, SPICED SQUASH, TALEGGIO CHEESE & CRISPY SAGE

BEEF & STOUT
8 HRS SLOW ROASTED BLADE OF BEEF IN A GUINNESS SAUCE, TRUFFLED MASH & CHARRED CABBAGE

CHICKEN CHASSEUR
PAN-FRIED CHICKEN BREAST IN BRANDY & WHITE WINE, MUSHROOM, TOMATO, MASH & CHARRED CABBAGE

PORK AL CALVADOS
GRILLED MEDALLIONS OF PORK FILLET, CALVADOS & PANCETTA JUS, MASH & CHARRED CABBAGE

RIBEYE STEAK (+£10)
GRILLED 9OZ RIBEYE STEAK, PEPPERCORN SAUCE, ROASTED MUSHROOMS, TOMATOES WITH FRIES

ARNO'S BOUILLABAISSE
PRAWNS, MUSSELS, CLAMS & WHITE FISH IN A RICH PROVENCAL SAUCE, POTATOES & AIOLI

COD
SEARED FILLET OF COD, FONDANT POTATO, SAMPHIRE, SAFFRON & MUSSELS CREAMY JUS

PUDDINGS

ANIA'S TIRAMISU

ARNO'S BREAD & BUTTER PUDDING

JOLA'S S'MORE BROWNIE & GELATO

CHEESE PLATTER

AFFOGATO ALL'AMARETTO