

SET MENU

3 COURSES £33.50

STARTERS

PANZAROTTI FORMAGGIO

Potato & Parmesan croquette, confit garlic aioli, Pecorino Romano

CALAMARI

Courgette, red pepper & garlic mayonnaise

BRUSCHETTA CLASSICA VG

Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

INSALATA TRICOLORE V

Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil

MAINS

PARMIGIANA V

Fried layers of aubergine, tomato, mozzarella, & basil pesto

POLPETTE PICCANTI

Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough

BRANZINO

Pan-fried sea bass fillets, courgette cream puree, courgette crisps & basil oil

PACCHERI ORTOLANA VG

Large pasta tubes, mushroom & vegetable ragu, tomato & flat leaf parsley

INSALATA DI CAESAR CON POLLO

Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons

DESSERTS

PANNA COTTA

Strawberry & vanilla cream, strawberries, basil & crushed amaretti biscuit

TORTINO AL CIOCCOLATO V

Warm chocolate fondant, chocolate sauce, vanilla ice cream & crushed amaretti

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

GELATI MISTI V

Selection of ice creams served with a mini almond wafer cone

V Vegetarian VG Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens &
Calories
Scan this code



Estate SS24

SET MENU TWO

3 COURSES £45.50

STARTERS

Gaeta & Nocellara olives for the table to share

ARANCINI

Crispy truffle risotto balls, smoked provola & Italian cheese sauce

BURRATA IN CESTINO

Apulian creamy mozzarella, fried aubergine & tomato salsa, basil pesto - served in a garlic pizza dough bowl

BRUSCHETTA GAMBERONI

Pan-fried king prawns, chilli mayonnaise served on toasted ciabatta

FRITTATINA CARBONARA

Fried mac & cheese, carbonara sauce, guanciale, Pecorino Romano

MAINS

RAVIOLI CAPRESE

Ricotta & mozzarella filled pasta, slow-cooked tomato sauce, fresh basil

TONNO ALLA GRIGLIA

Grilled Yellowfin tuna, slow cooked peppers, tomato, capers, Leccino olives, pine nuts & flat leaf parsley

COTOLETTA DI POLLO

Crispy fried chicken breast, Parmesan breadcrumb, DOP Parma ham, mozzarella & slow-cooked tomato sauce

BISTECCA DI MANZO

Angus & Hereford sirloin steak 275g, peppercorn sauce & fries
(£3.00 supplement charge will apply)

FILETTO DI MANZO

Angus & Hereford fillet steak 275g, peppercorn sauce & fries
(£8.00 supplement charge will apply)

DESSERTS

BABÀ NAPOLETANO

Rum soaked sponge cake, rum syrup & Chantilly cream

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

DELIZIA AL LIMONE

Our twist on the signature Amalfi coast dessert; limoncello & mascarpone cream filling, vanilla sponge, soft lemon centre

TORTINO AL CIOCCOLATO

Warm chocolate fondant, chocolate sauce, vanilla ice cream & crushed amaretti

 Vegetarian  Vegan

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