

# CLUB LUNCH

2 COURSES 20.00 | 3 COURSES 25.00

## ANTIPASTI Starters

### BRUSCHETTA CLASSICA (VG)

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

### CALAMARI

Courgette, red pepper & confit garlic aioli

### ARANCINI (V)

Crispy truffle risotto balls, smoked provola & Italian cheese sauce

### PASTA E FAGIOLI (V)

Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini

## SECONDI Mains

### FETTUCINE BOLOGNESE

Slow-cooked beef ragù, tomato, matured Italian cheese & basil

### INSALATA TRICOLORE (V)

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

### SPAGHETTI ALLA CARBONARA

Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley

### PIZZA MARGHERITA (V)

San Marzano tomato, mozzarella, tomato & fresh basil

*Vegan option available (VG)*

### BRANZINO ALLA CAPRI

Pan-fried sea bass, tomato, black olive & basil

### PARMIGIANA (V)

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

### POLLO ALLA GRIGLIA

Grilled chicken breast, Amalfi lemon, rosemary, garlic, rocket

### CAESAR CLASSICA

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

*A light Caesar dressing is available on request*

## DOLCI Desserts

### PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuits

### SEMIFREDDO (V)

Chocolate & amaretto iced parfait, white chocolate, hazelnut brittle & Amarena cherries

### TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

### GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti  
*Vegan flavours available*

(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 before placing your order, not all ingredients can be listed & we cannot guarantee the total absence of allergens in our dishes.

Allergens &  
Calories  
Scan this code



W25