

# LUNCH & EARLY EVENING MENU

2 COURSE ~ £21.25 | 3 COURSE ~ £26.25

## Starters

### CHICKEN LIVER PÂTÉ

MUSTARD FRUITS & TOASTED GARLIC CIABATTA

### ARANCINE

CRISPY MUSHROOM RISOTTO BALLS, MOZZARELLA, TOMATO & RED PEPPER SAUCE (v)

### PARMA HAM BRUSCHETTA

SPICY 'NDUJA, HONEY & PISTACHIO NUTS WITH TOASTED CIABATTA

### CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

### TOMATO BRUSCHETTA

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (Ve)

## Mains

### CHICKEN ESCALOPES

MUSHROOMS & WHITE WINE

### ITALIAN STYLE CHEESEBURGER

BALSAMIC CARAMELISED ONIONS, SPICY MAYONNAISE & FRIES

### CAPRICCIOSA PIZZA

HAM, MOZZARELLA, MUSHROOMS & OLIVES

### MARSALA PEAR, CRISP PARMA HAM & BLUE CHEESE SALAD

GORGONZOLA, ROCKET, HONEY, LEMON & ROSEMARY DRESSING

### PUMPKIN & RICOTTA RAVIOLI

SAGE BUTTER & TOASTED WALNUTS (v)

## AVAILABLE SUNDAYS

### SLOW ROAST BEEF

AGED 28 DAYS, ABERDEEN ANGUS BEEF RUMP WITH GARLIC & THYME

### HERB ROAST CHICKEN

LEMON & ROSEMARY

*All served with crisp golden roast potatoes, vegetables, Yorkshire pudding & roasting gravy. A £2.95 supplement charge will apply.*

## Desserts

### AFFOGATO

AMARETTI, ESPRESSO & VANILLA ICE CREAM (v)

### CHOCOLATE FONDANT

STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM (v)

### TIRAMISÚ

THE ULTIMATE ITALIAN DESSERT

### ICE CREAM

SELECTION OF HOMEMADE ICE CREAMS WITH A HOMEMADE HAZELNUT & PISTACHIO CANTUCCINI BISCUIT (v)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

An optional service charge will be added to your bill.

Estate AW21

GINO  
D'ACAMPO