



Our executive chef Francesco Furriello presents this season's set menu inspired by seasonal produce and flavours

£35 SET MENU

PRIMI

Searched goats cheese with mixed leaf pine kernel salad with Pachino cherry tomatoes with a balsamic dressing (v)

Poached and chilled prawns with avocado, tomato, mixed leaf salad and lemon dressing

Selection of Italian farm house cold cuts, marinated mushrooms, marinated artichoke hearts and pizza bread

SECONDI

Artichoke and potato pavlova with an organic mixed leaf salad served with deep fried buffalo mozzarella (v)

Pizza Caprini with Capricorn goat's cheese, caramelised red onions, Soleggiati sunblush tomatoes, Kalamata olives, oven roasted paprika peppers, fresh rocket and homemade tomato sauce (v)

Roasted fillet of salmon with dill and lemon sauce served with wilted garlic spinach and parmentier potato

Free range bread crumbed and fried chicken supreme with spaghetti in a tomato and basil sauce

DOLCI

Baked white chocolate cheesecake served with mixed berry compote

Selection of cheeses; Pedro Blanco ricotta, Pecorino, Sussex Brie and Brighton Blue served with homemade chutney, bouquet of celery, pickled walnut and cheese biscuits (supplement £3.50)

Please note all our dishes are fresh and cooked to order, therefore can take 30 minutes to cook. If you have an allergy please speak to a member of staff and we have a full list of the dishes that contain certain allergens

Please note a 10% service charge will be added to the bill