

# BOTTOMLESS BRUNCH

## TWO PLATES FOR

**£39.95** (upto 90 mins)

### Drinks

**Prosecco - Aperol Spritz – Draught beer – Still red & white wine**



### Small Plate

**Arancini** – Sicilian rice balls with truffle & Parmesan.....£5.95

**Calamari** – Deep fried squid served with tartare sauce.....£5.95

**Almejas Al Vino Blanco**– Cooked in white wine, butter & garlic sauce, served with alta mura bread.....£6.95

**Gamberoni Piccanti**– Sicilian prawns with lemon, garlic and chilli.....£7.95

**Burrata DOP**– Apulian burrata served with oven roasted yellow and red cherry tomatoes.....£7.95

**Chef Bruschetta** - a selection of the chefs choice toppings served on Alta mura bread.....£7.95

**Chicken Liver Madeira**– Succulent chicken liver with caramelised onions cooked in madeira wine.....£7.95

**Slow Cooked Meatballs** – Minced beef served with a rich San Marzano tomato sauce topped with parmesan & basil.....£8.95

**Ravioli Lobster** – with lobster bisque & prawn .....£9.95

**Crispy Pork Skewers** - slow cooked pork with a crispy skin skewers served with chefs special sauce .....£9.95

If you suffer from a food allergy or intolerance please let a member of staff know upon placing your order. Although all due care is taken, there is still a risk of allergen ingredients still being present. An optional service charge of 10% will be added to your bill. Terms and conditions apply. Prosecco is served by the flute. Selected draught beers are served in 284ml measures, non-alcoholic drinks and house still wine red & white are served in 125ml glasses are also available. Bookings subject to availability and not available in conjunction with other offers. Management has the degression to refuse service.