

LUNCH & EARLY EVENING MENU

AVAILABLE

2 COURSE | 3 COURSE

Starters

NORTHERN ITALIAN VEGETABLE SOUP

CHEESY CIABATTA (v)

TOMATO BRUSCHETTA

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (Ve)

PARMA HAM BRUSCHETTA

GORGONZOLA, HONEY & TOASTED CIABATTA

CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

GRILLED ASPARAGUS

POACHED FREE RANGE EGG (v)

Mains

SUPER-SPICY PIZZA

SPICY SALAMI, 'NDUJA, PEPPER, MOZZARELLA, PARSLEY & CHILLI

FETTUCCHINE BOLOGNESE

SLOW COOKED BEEF RAGÙ & PECORINO CHEESE

CHICKEN BREAST IN A LEMON & CAPER SAUCE

GREEN BEANS, PARSLEY & GARLIC

GNOCCHI MARGHERITA

POTATO DUMPLINGS, TOMATO, BUFFALO MOZZARELLA & FRESH BASIL (v)

TUNA & BEAN SALAD

CHERRY TOMATOES, ROCKET, OLIVES & CHIVES

AVAILABLE SUNDAYS | 12NOON - 6PM

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

CHOCOLATE FONDANT

STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM (v)

TIRAMISÙ

THE ULTIMATE ITALIAN DESSERT

AFFOGATO

AMARETTI, ESPRESSO & VANILLA ICE CREAM (v)

ICE CREAM

SELECTION OF HOMEMADE ICE CREAMS WITH HOMEMADE HAZELNUT 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 AW20

GINO

D'ACAMPO

• MY RESTAURANT •
