

Graduation Set Menu

2 Courses - £34.95

3 Courses - £39.95

Complimentary arrival glass
of Lillet Rose Spritz

Primi Piatti

BURRATA

Burrata, figs, parma ham, basil and balsmic oil *GFO*

ARANCINI

Nduja and chorizo arancini with smoked garlic aioli

BEEF CARPACCIO

Sirlion beef, crispy shallots, rocket, parmesan, truffle mayonnaise

BROCCOLI

Chargrilled tender stem broccoli, beetroot pesto and roasted pine nuts *VG GFO*

Piatti Principali

10oz SIRLOIN STEAK

Served with rocket, skin on fries with truffle salt and rosemary with peppercorn sauce *GFO*
(supplement £5)

CRAB LINGUINE

Linguine with devon white crab, cherry tomatoes in a creamy chilli, garlic, fennel and brown crab sauce topped with rocket *GFO*

WILD MUSHROOM LINGUINE

Wild mushrooms, garlic, paprika, spinach, cream sauce and white truffle oil with linguine *VG GFO*

SEABASS

Pan fried seabass with fried gnocchi, garlic butter, spinach with lemon cream sauce, crispy capers, basil oil

Dolce

PANNA COTTA

Rhubarb, white chocolate panna cotta, pistachio V

CLASSIC TIRAMISU

Amaretto soaked sponge biscuit, espresso coffee, mascarpone cream and cocoa dusting, salted caramel sauce V

CHEESECAKE

Vanilla cheese cake with limoncello syrup and candied almonds

GELATO

Choice of Vanilla, Chocolate or Pistachio
VG option available

Cocktails

HONEY RUM ESPRESSO-TINI £11

Havana 7YO, kahlua, espresso, Princesshay honey

LIMONE CORPSE REVIVER £10

Malfy Con Limone, triple sec, lillet blanc, lemon juice
white sambuca

WILD BERRI BELLINI £11

Absolut wild berri vodka, prosecco, berries

GRAPEFRUIT SPRITZ £11

Malfy Rosa Gin with Italicus Rosolio perfectly paired with
Prosecco & Grapefruit

ORANGE PUNCH £11

Jameson orange Irish whiskey, pineapple juice,
dash lemonade