AVAILABLE
TUE, WED, THU
(5-10 PM)



3 2 1 1 DESSERT

£20 PER PERSON

CHILLI SQUID

DEEP FRIED SQUID SERVED WITH SALAD AND
SWEET CHILLI DIP

HOMEMADE MEATBALLS 💥

MEATBALLS COOKED IN OUR SIGNATURE SAUCE WITH BASIL AND MOZZARELLA

PARMA PARCELS

GOATS CHEESE WRAPPED IN PARMA HAM, SERVED WITH CARAMELISED ONION CHUTNEY

3 TAPAS

CREAMY GARLIC MUSHROOMS (V)

MUSHROOMS IN A CREAMY GARLIC AND WHITE WINE SAUCE WITH BREAD

BRUSCHETTA (V)

CLASSIC TOMATO & BASIL BRUSCHETTA
WITH PESTO AND PARMESAN

GOATS CHEESE BRUSHETTA (V)

WARM GOATS CHEESE BRUSCHETTA WITH BALSAMIC ONIONS AND ROCKET

ROPE GROWN MUSSELS 💥

FRESH MUSSELS IN A CHOICE OF TOMATO &
CHILLI OR WHITE WINE & AND CREAM
SAUCE

CAPRESE CROSTINI (V)

MOZZARELLA, TOMATO AND BASIL ON A TOASTED
CROSTINI

SMOKED SALMON CROSTINI

SMOKED SALMON ON A CROSTINI WITH LIME AND DILL SOFT CHEESE

2 cocktails

LIMONCELLO FIZZ

VODKA, FRESH LEMON, LIMONCELLO, LEMONADE

APEROL COLLINS

VODKA, APEROL, FRESH LEMON, LEMONADE

PASSIONE MARTINI

VODKA, PINEAPPLE, PASSIONFRUIT, BUBBLE

NEGRONI

GIN, APEROL, SWEET VERMOUTH

PINEAPPLE ROSMARINO

RUM, PINEAPPLE, FRESH LIME

PINK GINTINI

GIN, STRAWBERRY, LIME, BUBBLE

SEX ON THE BEACH

VODKA, ARCHERS, ORANGE, CRANBERRY

TOASTED MARSHMALLOW OLD FASHIONED

BOURBON, BITTERS, MARSHMALLOW

APEROL SPRITZ

APEROL, PROSECCO, SODA

1 DESSERT

LEMON PANNA COTTA

LEMON PANNA COTTA SERVED WITH LEMON CURD
AND STRAWBERRIES

AFFOGATO

VANILLA GELATO TOPPED WITH FRESH ESPRESSO

ETON MESS
WHIPPED CREAM SERVED ON MERINGUE
TOPPED WITH MIX BERRIES