

LUNCH & EARLY EVENING MENU

2 COURSE ~ £22.50 | 3 COURSE ~ £27.50

• STARTERS •

ARANCINE

CRISPY RICE CROQUETTES STUFFED WITH CREAMY TALEGGIO CHEESE & PEAS, TOMATO & RED PEPPER SAUCE 

KING PRAWN BRUSCHETTA

CHILLI MAYONNAISE & TOASTED CIABATTA

CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

PARMA HAM BRUSCHETTA

SPICY 'NDUJA, HONEY & PISTACHIO NUTS WITH TOASTED CIABATTA

CAPRESE

CLASSIC TOMATO, GARLIC & FRESH BASIL SALAD WITH BUFFALO MOZZARELLA (v)

• MAINS •

MARINARA PIZZA

ANCHOVIES, SAN MARZANO TOMATO, OLIVES, OREGANO 

MEATBALLS IN A SPICY TOMATO SAUCE

BEEF & PORK, TOMATO, CHILLI, BASIL, SERVED WITH TOASTED CIABATTA

CREAMY RISOTTO WITH ASPARAGUS

PEAS & DOLCELATTE CHEESE (v) 

CHICKEN BREAST IN A LEMON & CAPER SAUCE

GREEN BEANS, PARSLEY & GARLIC 

FETTUCCINE BOLOGNESE

SLOW COOKED BEEF RAGÙ & PECORINO CHEESE

AVAILABLE SUNDAYS

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)

GELATO

A SELECTION OF ICE CREAM & SORBETS, SERVED WITH A HOMEMADE HAZELNUT & PISTACHIO CANTUCCINI BISCUIT (v)

 New for Spring & Summer.

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 & nutritional information is available on request.

An optional service charge will be added to your bill.

Estate SS22

GINO
D'ACAMPO