

OSTERIA

— WINE • FOOD • COCKTAILS —

LUNCH MENU

STARTERS

GNOCCHI, SPICED TOMATO SAUCE, SMOKED MOZZARELLA, BASIL
ITALIAN CURED MEAT BOARD, CRISP BREAD, OLIVE AND GARLIC TAPENADE
HAM BROTH, SPRING GREENS, SOFT BOILED HEN'S EGG

MAIN COURSES

CHESTNUT MUSHROOM RISOTTO, BABY SPINACH, PARMESAN
SEARED SEA BREAM, WILTED GREENS, MUSSELS, SUN-DRIED TOMATO PESTO
WILD BOAR RAGU, CONCHIGLIONI PASTA, SOFT HERBS

SIDES

CRISPY ZUCCHINI FRIES, TOMATO DIPPING SAUCE 4.50/GREEN BEANS,
GARLIC 4.50
MIXED LEAF SALAD 3.50 / TOMATO AND ONION SALAD 3.50
ROAST HERITAGE POTATOES, ROSEMARY, GARLIC 4.50

PUDDINGS AND CHEESE

BUTTERMILK PANNA COTTA, BLUEBERRY COMPOTE, OAT CRUMBLE
PEAR TART, PISTACHIO ICE CREAM
SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

ITALIAN CHEESE SELECTION, SEA SALT CRACKERS (4.50 SUPPLEMENT)

1 COURSE 13.00 2 COURSES 16.00 3 COURSES 20.00

ALL PRICES INCLUDE VAT. A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL. ALL GRATUITIES ARE TRANSFERRED TO THE TEAM ALONE. FOOD DESCRIBED WITHIN THIS MENU MAY CONTAIN NUTS, DERIVATIVES OF NUTS OR OTHER ALLERGENS. IF YOU SUFFER FROM AN ALLERGY OR FOOD INTOLERANCE, PLEASE NOTIFY A MEMBER OF THE SEARCY'S TEAM WHO WILL BE PLEASED TO DISCUSS YOUR NEEDS WITH THE DUTY MANAGER.