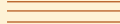


TERRA e SAPORI

2 COURSES £22.95 / 3 COURSES £27.95



STARTERS



Soup of the Day **GF V**

Crispy panko king prawns with house aioli

Bruschetta with onion purée and aged Grana Padano

Roasted goat's cheese with heritage beetroot, lamb's lettuce
and toasted pine nuts **GF V**

Crispy risotto balls with fiordilatte, wild mushrooms and
mushroom bisque **V**

MAINS



OUR 5 cheeses pizza with fiordilatte, burrata, goat's cheese,
gorgonzola, parmesan, caramelised red onion and
sun-dried tomatoes

Homemade ribbon pasta with red king prawns in a creamy spicy
tomato sauce

Breaded chicken cutlet topped with fiordilatte, tomato sauce,
grated parmesan baked in the oven and served with
French fries

Pan-seared sea bass with spiced squash, tenderstem broccoli
and 'nduja

Beetroot risotto with parmesan and toasted pumpkin seeds **GF V**

Toasted sourdough sandwich layered with parma ham,
fiordilatte, béchamel and parmesan

DESSERTS



Warm sticky toffee pudding with toffee sauce
and fiordilatte ice cream **V**

Dark chocolate mousse with pistachio crumb **GF V**

Fiordilatte soft serve with a warm whisky toffee sauce

Cinnamon-baked apple crumble with
salted caramel ice cream **V**

GF=Gluten free / **V**=Vegetarian