

1 October to 30 November 2023

Tennerfest™

£20
2 courses

OVER
£20
3 courses - £25

Additional Information

Menu available:

DOWNSTAIRS AREA ONLY

Monday to Saturday

Lunch
12pm - 2:30pm

Dinner
6pm-9:30pm

CLOSED SUNDAY

RESERVATIONS

Please mention your table will be for the
Tennerfest menu when booking.

Ask your server for further vegetarian,
vegan, gluten-free, and dairy-free
options.

[V] Vegetarian
[VE] Vegan
[GF] Gluten-free
[DF] Dairy-free

STARTERS

Tris Di Pizzette

Homemade deep-fried pizzette
(1x Salami & Burrata, 1x Grilled Peppers & Feta, 1x Tomato & Parmesan)

Caponata Di Gamberi

Pan-fried king prawns, served on crispy crostini, olives, cherry tomatoes, onion,
mozzarella

Saccottino Besciamella e Funghi [V]

Crêpes filled with Béchamel sauce and porcini mushrooms

Zuppa Di Zucca [V][VE][DF]

Freshly made pumpkin soup, served with sourdough bread

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MAINS

Parmigiana Di Melanzane [V]

Fried aubergine, layered with fresh mozzarella, tomato sauce and basil

Fusilli Zucca & Salsiccia [DF]

Fusilli pasta, with local sausage and pumpkin, tossed in potato cream

Spaghetti con Polpette

Spaghetti in tomato sauce, with homemade meatballs

Parmigiana Di Pesce (Fish Parmigiana)

Plaice fillets, layered on tomato sauce and cheese, served with stir fried
vegetables

Pollo alla Mediterranea [GF]

Chicken breast served with peppers, rosemary, black olives and mashed
potatoes

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DESSERTS

Cannoli Al Pistacchio

Italian cannoli with homemade pistachio cream

Tiramisu al Limone

Lemon flavoured Sorrento tiramisu

Torta Caprese

Traditional almond and chocolate cake, served with toffee ice cream

Selection of Ice Creams & Sorbets

Please ask your server for available flavours